



Australian Government

Assessment Requirements for FBPFSY4003 Perform an allergen risk review

Release: 1

Assessment Requirements for FBPFSY4003 Perform an allergen risk review

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has performed at least one allergen risk review at a food processing site, including:

- determining absence or presence of allergens and cross-contact allergens
- troubleshooting options to reduce and eliminate allergens and cross-contact allergens
- identifying known allergens that must be declared to consumers.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- reasons to manage food allergens
- different types of allergic reactions (dermal, gastrointestinal, respiratory, circulatory), including anaphylaxis
- the difference between a food allergy, food intolerance and hypersensitivity
- legal requirement to produce food that is safe for human consumption
- requirements for truth in labelling under Australian Consumer Law
- definition of cross-contact as a residue or other trace amount of a food allergen that is unintentionally incorporated into another food
- how cross-contact occurs, which can be from ingredients, raw materials, personnel, inadequate cleaning of equipment, or concurrent and/or co-located plants
- validated tests for identifying allergens
- typical, basic manufacturing-based allergen tests and their purpose, including:
 - ATP (adenosine triphosphate) test kits used as a general indicator of sanitation
 - protein swabs
 - lateral flow devices (LFD) or strip tests used to screen for presence of low level allergens in cleaning rinses and on surfaces

- typical allergen laboratory tests and their purpose:
 - enzyme-linked immunosorbent assay (ELISA) laboratory kits
 - liquid chromatography mass spectrometry (LC–MS)
 - polymerase chain reaction (PCR)
- units used for reporting results of laboratory tests, including differences between quantitative and qualitative
- developing a baseline of allergen cross-contact
- typical sampling methods
- ongoing sampling plan
- how an allergen risk review sits within the context of a Voluntary Incidental Trace Allergen Labelling (VITAL) Program
- substances that require mandatory declaration if present in food, according to Australia and New Zealand Food Standards Code (Section 1.2.3–4), including peanuts, tree nuts, milk, eggs, sesame seeds, fish and shellfish, soy, lupin and wheat
- industry references to guide best practice management of allergens in food
- how allergens are dealt with according to the hazard analysis and critical control point (HACCP) principles, for the location.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents a food processing workplace
- resources:
 - food and/or beverage processing plant
 - raw materials, ingredients, additives, processing aids
 - sample products
- specifications:
 - sample and test methods
 - work procedures, including advice on safe work practices and food safety requirements.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>