



Australian Government

Assessment Requirements for FBPFSY4004 Provide accurate food allergen information to consumers

Release: 1

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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 provided accurate food allergen information to meet regulatory and industry best practice guidelines, for at least:

- one packaged food and/or beverage product (with a label on product)
- and one non-packaged food and/or beverage product (with a product declaration, which may cover multi-packs or bulk products).

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 communicate information about food allergens
- 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 gluten (including the source of gluten)
- requirements for truth in labelling under Australian Consumer Law
- Food Industry Guide to Allergen Management and Labelling
- standardised allergen risk assessment processes for the food industry, such as Voluntary Incidental Trace Allergen Labelling (VITAL)
- VITAL Best Practice Labelling Guide (for Australia and New Zealand)
- substances that do not require mandatory declaration on labels, according to the Food Standards Code
- units of measurement used for reporting results of laboratory tests for allergens
- plain English for food labels and declarations.

Assessment Conditions

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

- physical conditions:
 - a food or beverage processing workplace or an environment that accurately represents workplace conditions
- resources:
 - sample food and/or beverage product to have allergen declared on label
 - sample bulk or multi-packed food and/or beverage product to have allergen declaration (not physically attached to product)
- specifications:
 - regulatory requirements and industry best practice guidelines for allergen risk assessment and declaring allergens in food and/or beverages.

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>