



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to communicate information about allergens in food and beverage products to consumers, including on labels, packaging and product declarations.

The unit applies to individuals who work in food and/or beverage processing sites and who have responsibility for communicating information about allergens included in products to consumers and suppliers.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

FBPFSY4003 Perform an allergen risk review

Unit Sector

Food Safety (FSY)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify the regulatory requirements and obligations to identify	1.1 Identify food safety legislation and regulations relevant to labelling allergens in food 1.2 Identify industry best practice guidelines to declare allergens in

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
allergens in food	food products 1.3 Access and interpret workplace requirements for controlling allergens 1.4 Identify requirement to protect consumers from allergens 1.5 Identify the process to ensure current legislation and regulations are being adhered to
2. Identify presence of allergens	2.1 Use standardised allergen risk assessment process to identify allergens and cross-contact allergens in food products 2.2 Identify the intentionally added allergens to be declared
3. Prepare accurate information for packaged products	3.1 Generate ingredient list for products in line with legislation and best practice allergen labelling guidelines 3.2 Generate allergen summary statement in line with legislation and best practice allergen labelling guidelines 3.3 Generate a risk-based precautionary allergen statement, as required for product and in line with industry best practice allergen labelling guidelines 3.4 Identify labelling requirement differences between packaged and non-packaged bulk products

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Access and interpret regulatory requirements and industry best practice guidelines for labelling allergens
Writing	Prepare accessible, straightforward information for food labels in line with industry best practice guidelines
Numeracy	- Interpret unit measures included in test results - Use allergen unit measures – milligram per kilogram (mg/kg) or parts per million (ppm) of protein

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY4004 Provide accurate food allergen information to consumers	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

Links

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

Assessment Requirements for FBPFSY4004 Provide accurate food allergen information to consumers

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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.

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