



Australian Government

Assessment Requirements for FBPFSY5001 Develop a HACCP-based food safety plan

Release: 1

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Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Performance Evidence

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

There must be evidence that the individual has developed, implemented and monitored a minimum of one effective hazard analysis critical control point (HACCP)-based food safety plan that incorporates a minimum of four critical control points.

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:

- the purpose and intent of food safety legislation, including Food Standards Code
- product traceability
- allergen labelling
- purpose and responsibilities for maintaining records as required by legislation and workplace procedures
- roles and responsibilities for development and maintenance of the food safety program, including internal and external auditors, and authorised officers
- seven basic steps of HACCP: conduct a hazard analysis, identify critical control points, establish critical limits, establish monitoring procedures, establish corrective actions, establish verification procedures, establish recordkeeping procedure
- procedures for establishing the critical limits and monitoring data or processes
- techniques used to map operations and analyse food safety requirements, such as the preparation of flow charts, hazard analysis charts and tables, and data analysis reports
- raw materials, ingredients and finished product composition and characteristics, and related handling and storage requirements
- food processing methods used in the workplace or work area and their effect on food safety
- sources of technical expertise on food safety requirements

- the role of consultation in the development, implementation and ongoing maintenance of the food safety program
- documentation and recording requirements to support communication and monitoring of the food safety program, including procedures for maintaining and updating relevant documents, such as operating procedures
- main types of food safety hazards/contamination likely to occur given the type of product and processing methods used, including allergens
- conditions required for bacterial food poisoning to occur, such as aw (water activity), pH, composition, time and temperature, as relevant to food handled
- acceptable control methods for the hazards identified, and required corrective action when control requirements are not met
- typical support programs, such as cleaning schedules, pest control, stock rotation, and personal hygiene, and how they can be used as part of a food safety program
- validation and verification processes, and techniques and responsibilities.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - a food processing operation with a defined product and consumer
 - resources and equipment to set and monitor critical limits
 - reporting/recording system
- specifications:
 - workplace food safety program documentation
 - organisational policies on food safety and risk management
 - procedures for developing or modifying specifications and other advice on 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 Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>