



Australian Government

Assessment Requirements for FBPFSY5004 Plan to mitigate food fraud

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 carried out a vulnerability assessment on at least one processed food product, and planned to mitigate the risks associated with food fraud for that product.

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:

- international trends, standards and compliance systems used to ensure the supply of safe, quality food and beverages
- market requirements for identifying food fraud, including certification information for suppliers, producers and products
- information on raw material supply chain for each raw material:
 - country of origin
 - the suppliers (importers/agent/brokers)
 - source manufacturers
 - pricing trends
 - all known testing and sampling activities carried out on material
- horizon scanning as the act of looking for and analysing threats and opportunities that will emerge in the medium to long term, including political, environmental and socioeconomic factors that may present food fraud risks
- technological systems used to track and validate the supply chain of products and ingredients, including QR codes, barcodes, microdots
- 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
- methods to collect information about raw materials and suppliers

- typical tests used to assess quality, legitimacy and authenticity of raw materials and ingredients
- the need for ongoing monitoring of the raw material supply chain.

Assessment Conditions

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

- physical conditions:
 - a food processing workplace or an environment that accurately represents a workplace context
- resources, equipment and materials:
 - defined food processed product and details of raw materials, ingredients, suppliers and producers
 - reporting/recording system
 - access to food/supplier certification databases
- specifications:
 - organisational policies on food fraud and risk management.

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>