



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to develop a plan to mitigate food fraud, and manage the vulnerabilities to the supply chain for processed foods.

This unit focuses on food fraud as a deception for economic gain, concerned with incidents such as counterfeiting, adulteration, smuggling, stolen goods, dilution and mislabelling. It incorporates conducting a food fraud assessment (vulnerability assessment and critical control points, or VACCP).

This unit applies to individuals who are responsible for managing supply chains for processed food or who assure quality and safety of food products.

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

Nil

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. Describe the product and scope for the plan	1.1 Identify team members who will contribute to the food fraud assessment

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.2 Identify food product to form the basis of the assessment 1.3 Obtain the appropriate raw material, ingredient and product knowledge
2. Gather information about raw materials	2.1 List all raw materials included in processed product 2.2 Identify country of origin, supplier, source manufacturer, and pricing trends for each raw material 2.3 Identify known sampling and testing activities for each raw material
3. Collect information on producers and suppliers	3.1 List all producers and suppliers of raw materials, including brokers and/or agents 3.2 Gather information on each supplier and/or producer, including certifications 3.3 Cross-check information to ensure certifications are valid and current
4. Conduct a risk assessment of the raw materials in the supply chain	4.1 Identify vulnerabilities and risks of food fraud within the raw material supply chain, including suppliers 4.2 Assess the risk to identify the likelihood of adulteration or food fraud event and its impact 4.3 Plan detection methods and control measures to mitigate the identified risk 4.4 Document the risk assessment of each raw material in the supply chain
5. Monitor ongoing risks and vulnerabilities	5.1 Develop procedures for conducting regular risk assessments 5.2 Conduct horizon scanning to identify trends and emerging issues that could increase the likelihood of food fraud for a particular raw material 5.3 Record outcomes of review and action trigger points

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
Learning	Analyse food fraud risks, and problem-solve controls
Reading	Interpret food fraud data, research and initiatives
Numeracy	Recognise trends in numerical data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY5004 Plan to mitigate food fraud	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 FBPFSY5004 Plan to mitigate food fraud

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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 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.

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