



Australian Government

Assessment Requirements for FBPOPR2001 Work effectively in the food processing industry

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0

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 worked effectively in the food processing industry on at least one occasion, including:

- identifying information on conditions of employment and workplace policies and procedures
- identifying and locating materials/storage areas in the workplace relevant to work role, and identifying special storage conditions
- identifying and locating production and packing processes/main work areas in the workplace
- displaying appropriate behaviour when interacting with others and moving around the workplace
- explaining employee responsibilities
- explaining the dispute resolution procedures in the workplace
- explaining the flow of product from receipt to sale in own workplace
- explaining the nature and role of work instructions and standard operating procedures (SOPs)
- explaining the principles of equal employment opportunity (EEO) and policies to prevent sexual harassment and other forms of discrimination
- following relevant workplace policies
- identifying and explaining the relevance of work health and safety and regulatory requirements for food industry employees
- identifying workplace employment conditions
- identifying relevant workplace requirements, policies and procedures and explaining their implications for trainees
- listing the markets where products are distributed
- naming the products produced in own workplace
- outlining enterprise ethical standards and requirements for interacting with other employees and staff

- relating to others in an effective and non-discriminatory way, showing mutual respect
- applying environmental practices.

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:

- workplace structure and key personnel
- rights and responsibilities of employees as defined in employment conditions
- workplace policies and procedures relating to work responsibilities, including areas covered by legislation and related responsibilities
- appropriate personal conduct in a work area, including minimum clothing and personal hygiene standards when entering and moving around a food processing area in order to protect both employees and product safety, and behaving appropriately towards others in the work area
- industrial representation arrangements
- site security arrangements, including responsibility to report when coming on-site and off-site
- site layout, including main facilities, including canteens, parking areas, storage areas, processing and packing areas and location of emergency exits and assembly areas
- the main products/product range produced in the workplace
- work health and safety hazards and controls in the workplace
- stages and processes used to manufacture and package products
- personal reporting roles and responsibilities.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - site maps
 - workplace access
- specifications:
 - workplace policies, codes of practice, procedures, structure and personnel
 - work roles and responsibilities, training and career information
 - conditions of employment and entitlements.

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>