



Australian Government

Assessment Requirements for FBPOPR2032 Apply work procedures to maintain integrity of product

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 applied work procedures to maintain integrity of product on at least one occasion, including:

- accessing and interpreting workplace information on materials and equipment used in production process
- examining production specifications
- identifying and inspecting materials and equipment
- handling, cleaning and storing equipment, containers, packaging materials and similar items according to the requirements of the work role
- wearing and maintaining appropriate clothing/footwear as required by work tasks and consistent with production, safety and product integrity requirements
- maintaining the work area in a clean and tidy state
- identifying and reporting signs of pest infestation
- conducting work in accordance with workplace environmental guidelines and work health and safety procedures
- following product changeover procedures to avoid cross-contamination of 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:

- requirements to maintain integrity of materials and finished products, including weight, consistency, sterility where applicable, and conformance to specifications
- potential sources of bacterial, chemical and physical contamination in own workplace
- sources of further advice and assistance in the workplace
- actions required in the event of events that actually or potentially compromise the integrity of products or materials

- storage and handling requirements for ingredients, materials and product used related to work role
- housekeeping requirements and responsibilities relating to own work, including use and storage of housekeeping/cleaning equipment
- procedures to follow in the event of pest sighting or discovery of infestation
- work health and safety hazards and controls relevant to handling materials to maintain integrity of products, including limitations of personal protective equipment.

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:
 - personal protective clothing and equipment
 - materials required for production
 - process and related equipment and services
 - sampling schedules and test procedures and equipment
 - cleaning procedures, materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - specifications, control points and processing parameters
 - documentation and recording requirements and procedures.

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>