



Australian Government

FBPOPR2032 Apply work procedures to maintain integrity of product

Release: 1

FBPOPR2032 Apply work procedures to maintain integrity of product

Modification History

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

Application

This unit of competency describes the skills and knowledge required to identify and handle materials to maintain integrity of products.

This unit applies to individuals who work under general supervision and exercise limited autonomy in a food processing environment.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Operational (OPR)

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. Identify materials and specifications for work process	1.1 Identify materials required for work processes 1.2 Identify specifications and tests required to determine suitability of materials for work processes

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Inspect or test materials according to operating procedures 1.4 Conduct work in accordance with workplace environmental guidelines 1.5 Reject and report out-of-specification materials according to operating procedures
2. Handle materials and products safely	2.1 Identify handling requirements for input materials and products of workstation or process according to work health and safety and food safety requirements 2.2 Handle materials and product according to work health and safety requirements 2.3 Maintain workplace in a clean and tidy order to meet workplace standards and avoid contamination
3. Maintain integrity of product during processing	3.1 Protect materials and products from contamination and exposure to pests 3.2 Follow product changeover procedures to avoid cross-contamination of products 3.3 Identify processes and conditions that are inconsistent with specifications and safety procedures, and take corrective action within level of responsibility 3.4 Restrict and monitor access to work area during processing according to workplace procedures
4. Maintain integrity of product post-processing	4.1 Conduct visual, metal scanning, and other contamination checks prior to packing and despatch 4.2 Check packing materials for cleanliness and integrity before use 4.3 Seal, pack or despatch product from work area according to product and process requirements
5. Comply with personal hygiene standards	5.1 Follow personal hygiene requirements appropriate to the process, product and workplace 5.2 Use clothing and personal protective equipment appropriate to the process, product and workplace

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
Reading	Interpret basic work instructions and procedures
Writing	Record testing, non-compliance and task-related information on paper-based and electronic media
Numeracy	Perform basic numerical calculations and estimations for checking and testing
Navigate the world of work	- Apply workplace procedures to own role and responsibilities - Understand tasks and responsibilities required for performing own role in the workplace - Ask questions to clarify understanding or seek further information
Interact with others	- Confirm work requirements and priority areas - Communicate and report workplace activity and safety information to relevant personnel
Get the work done	- Maintain a clean and hazard-free work area - Maintain hygiene standards and wear required personal protective equipment - Maintain quality requirements for the sanitisation and use of equipment

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2032 Apply work procedures to maintain integrity of product	FDFOP2062A Apply work procedures to maintain integrity of product	Updated to meet Standards for Training Packages	Equivalent unit

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 FBPOPR2032 Apply work procedures to maintain integrity of product

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>