



Australian Government

Assessment Requirements for FBPOPR2081 Measure non-bulk ingredients

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 accurately measured and labelled at least five non-bulk ingredients by weight and/or volume, to meet specification requirements, including:

- conducting pre-start checks on measuring equipment, including:
 - inspecting the condition and cleanliness of equipment and utensils
 - taring scales and carrying out any related procedures to confirm that equipment is accurately calibrated and fit for use
- following safe work procedures, including use of breathing apparatus and fume cabinets
- identifying out-of-specification or unacceptable ingredient condition
- taking corrective action in response to out-of-specification results.

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:

- quality characteristics and related handling requirements of raw materials/ingredients and additives used, including best-by/use-by codes, ingredient compatibility and common allergens used
- storage requirements and shelf-life of ingredients and additives, including ingredients with special storage and handling requirements and including hygroscopic ingredients
- relevant legislative responsibilities and workplace systems for recording and tracing the use of ingredients and additives, and related workplace labelling requirements and purpose
- the relationship between the dispensing process and related operations, including accuracy and tolerance and consequence of error
- purpose, measuring and accuracy capacity of instrumentation, and related equipment calibration responsibilities and procedures
- control points in the dispensing process

- contamination/cross-contamination and food safety issues associated with dispensing, and related control measures
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, and early warning signs of potential problems
- health and safety hazards and controls, including the limitations of protective clothing and equipment relevant to the work process
- cleaning, care and storage of equipment and instrumentation used for measuring non-bulk ingredients
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the dispensing process, including waste collection and handling procedures related to the process
- recording requirements for traceability.

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 workplace conditions
- resources, equipment and materials:
 - measuring instrumentation and equipment
 - personal protective equipment
 - containers, bags, labelling and storage facilities
 - non-bulk raw materials, ingredients and additives to be measured
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements, stock flow systems, production schedules, batch and recipe instructions
 - information on equipment and instrumentation capacity and operating parameters
 - recording requirements
 - cleaning and sanitisation materials and equipment.

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>