



Australian Government

Assessment Requirements for FBPOPR3003 Identify cultural, religious and dietary considerations for food production

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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 identified cultural, religious and dietary considerations for food production on at least two separate occasions, including:

- using communication skills to interpret customer requests, and suggesting appropriate products that meet customer requirements
- accessing information on cultural, religious and dietary needs
- applying product knowledge to determine appropriate food products and processes to comply with cultural, religious or dietary considerations
- identifying common food-related allergens
- identifying procedures to avoid food contamination.

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:

- ingredients of available food products which can impact on specific cultural, religious and dietary requirements of customers
- food production processes of products which can impact on specific cultural, religious and dietary requirements of customer including:
 - food safety principles and regulations
 - food safety hazards and risks
 - food safety program requirements
 - client conditions and associated needs and requirements
- specific dietary requirements, including:
 - coeliac
 - diabetes
 - food allergies

- food intolerances
- swallowing problems requiring food texture modification
- malnutrition
- different cultural requirements that impact on food production processes, including:
 - halal
 - Hindu
 - kosher
 - vegetarian
 - vegan
- additional dietary guidelines for specific populations, including older people and unwell people
- key health and legal consequences of failing to address special food requirements including:
 - drug–food interactions
 - allergic reactions
 - anaphylaxis
 - food sensitivity or intolerance reactions
 - choking.

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:
 - production equipment appropriate to product type
 - materials/ingredients to meet recipe requirements
 - ingredient pricing information
 - personal protective clothing, equipment and material safety data sheets (MSDS)
 - cleaning procedures, materials and equipment
- specifications:
 - work procedures, including advice on relevant product requirements, safe work practices, food safety, quality and environmental requirements
 - recipes and customer specifications.

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>