



Australian Government

FBPOPR3003 Identify cultural, religious and dietary considerations for food production

Release: 1

FBPOPR3003 Identify cultural, religious and dietary considerations for food production

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 cultural, religious and dietary considerations for food production.

This unit applies to individuals who work under broad direction and take responsibility for their own work in a food or beverage 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 requirements of customers with cultural and religious backgrounds	1.1 Identify cultural and religious practices and events that influence food production requirements 1.2 Identify food production methods and food products that cater for cultural and religious practices and events

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 Assess the suitability of current food production methods and current food products against cultural and religious requirements 1.4 Identify alternative processes and products for customers with cultural and religious requirements related to food production
2. Identify dietary requirements of customers	2.1 Identify a range of specific dietary requirements and their impact on food production 2.2 Identify food products that cater for specific dietary requirements 2.3 Assess the suitability of current food production methods and current food products against dietary requirements 2.4 Identify alternative processes and products for customers with dietary requirements related to food production
3. Identify requirements of customers with food-related allergies	3.1 Identify common food-related allergies 3.2 Conduct risk assessment of current products and processes against common food-related allergies 3.3 Identify food production procedures to avoid contamination with allergens

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 workplace and standard operating procedures relevant to job role
Writing	Record routine information on paper-based and electronic media
Numeracy	Calculate and estimate food quantities and pricing
Navigate the world of work	- Apply workplace procedures to own role and responsibilities - Identify skills, knowledge and experience required for performing own role in the workplace - Ask questions to clarify understanding or seek further information - Participate in development of knowledge of cultural and religious

Skill	Description
	practices and events that influence food production requirements
Interact with others	- Communicate and report operational and safety information to relevant personnel - Ask questions and listen carefully to gather, interpret or evaluate information, to clarify understanding or to seek further information - Use modes of communication suitable to purpose to confirm understanding when conducting operational start-up and shutdown procedures
Get the work done	- Make decisions relating to appropriate communication and relationship-building strategies - Solve familiar and generally predictable cross-cultural problems and conflicts within workplace guidelines and using experience of past solutions

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3003 Identify cultural, religious and dietary considerations for food production	FDFOP3006A Identify cultural, religious and dietary considerations for food production	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 FBPOPR3003 Identify cultural, religious and dietary considerations for food production

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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

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