



Australian Government

FBPOPR3018 Identify dietary, cultural and religious considerations for food production

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.

Application

This unit of competency describes the skills and knowledge required to identify dietary, cultural and religious considerations for food production.

This unit applies to individuals who take responsibility for identifying and addressing dietary, cultural and religious considerations of different customers in a food or beverage processing business.

All work must be carried out to comply with workplace procedures according to state/territory health and safety, environmental and food safety regulations, legislation and standards that apply to the workplace.

No 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 dietary requirements of customers	1.1 Identify a range of specific dietary requirements and their impact on food production 1.2 Identify food products that cater for specific dietary requirements

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 dietary requirements 1.4 Identify alternative processes and products for customers with dietary requirements related to food production
2. Identify requirements of customers with food-related allergies	2.1 Identify common food-related allergies 2.2 Identify life-threatening food-related allergies 2.3 Conduct risk assessment of current products and processes against food-related allergies 2.4 Identify food production procedures to avoid cross-contact with allergens 2.5 Identify allergen ingredients from food labels and Product Information Forms (PIFs)
3. Identify requirements of customers with cultural and religious backgrounds	3.1 Identify cultural and religious practices and events that influence food production requirements 3.2 Identify food production methods and food products that cater for cultural and religious practices and events 3.3 Assess the suitability of current food production methods and current food products against cultural and religious requirements 3.4 Identify alternative processes and products for customers with cultural and religious requirements related to food production

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 information about life-threatening food-related allergies - Interpret information about cultural, religious and dietary requirements
Oral communication	Ask questions and listen carefully to gather, interpret and evaluate information

Skill	Description
Numeracy	Interpret tolerances and unit measures

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3018 Identify dietary, cultural and religious considerations for food production	FBPOPR3003 Identify cultural, religious and dietary considerations for food production	Title updated Elements re-ordered Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

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 FBPOPR3018 Identify dietary, cultural and religious considerations for food production

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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 analysed the ingredients and processing of food products for five clients, each with different cultural, religious and/or dietary considerations, to assess suitability, including:

- identifying common food-related allergens
- identifying life-threatening food-related allergens
- identifying food not acceptable to customers with different cultural and religious beliefs
- identifying procedures to avoid food contamination, cross-contamination and cross-contact allergens.

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 that can impact on specific dietary, cultural and religious requirements of customers
- Product Information Forms (PIFs), their layout and content
- food production processes of products that can impact on specific dietary, cultural and religious requirements of customers, 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:
 - food allergies (peanuts, tree nuts, milk, eggs, sesame seeds, fish and shellfish, soy, lupin and wheat)
 - swallowing problems requiring food texture modification

- malnutrition
- vegetarian
- vegan
- coeliac
- diabetes
- food intolerances (including FODMAP requirements)
- 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, including anaphylaxis (severe allergic reaction)
 - food sensitivity or intolerance reactions
 - choking
- different religious and cultural requirements that impact on food production processes, including:
 - halal
 - kosher
 - Hindu
 - Buddhist
 - other specific religious requirements of clients to the business.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - food production process
 - food product to analyse
- specifications:
 - work procedures, including advice on relevant product requirements, safe work practices, food safety and quality
 - 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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