



**Australian Government**

# **Assessment Requirements for FBPOPR3022 Receive and store raw materials for food processing**

**Release: 1**

# Assessment Requirements for FBPOPR3022 Receive and store raw materials for food processing

## 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 received and appropriately stored at least three different raw materials, including:

- applying safe work practices
- applying food safety procedures to work practices
- taking corrective action in response to out-of-specification materials/goods
- completing records accurately.

## 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:

- raw materials used in production of food and/or beverages, relevant to job role
- specifications for raw materials utilised for job role
- Certificates of Analysis for raw materials, and their purpose
- Product Information Forms (PIFs), their layout and content
- typical analytical tests and checks to determine quality of raw materials, including observation, smell and rapid tests
- range of actions to take in response to out-of-specification materials, including reporting issues to supervisor, rejecting delivery, quarantining materials
- contamination risks and controls, including cross-contamination risks, product compatibility and storage requirements
- common microbiological, physical, chemical and allergen hazards related to raw materials handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence

- storage requirements to ensure quality of raw material is maintained, including the effects of temperature, moisture, contamination from other materials, allergen management, pest control
- safe work practices to handle raw materials, relevant to job role
- procedures to record traceability
- safe work requirements relevant to the job role.

## Assessment Conditions

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

- physical conditions:
  - a food processing/food storage workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective equipment
  - raw materials for delivery
  - manual handling equipment
  - storage facilities
  - cleaning materials and equipment
- specifications:
  - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
  - recording requirements and procedures
- relationships:
  - supervisor.

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>