



Australian Government

FBPSS00004 Food Safety Auditor Skill Set

Release 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Description

This skill set is designed to cover the knowledge and skills required of an entry level food safety auditor who conducts low risk safety audits (as outlined in the National Regulatory Food Safety Auditor Guideline and Policy) in food preparation or food processing sites.

Pathways Information

These units of competency provide credit towards a number of qualifications in the *FBP Food, Beverage and Pharmaceutical Training Package*, including:

- *FBP40418 Certificate IV in Food Science and Technology*
- *FBP50118 Diploma of Food Science and Technology*.

Licensing/Regulatory Information

This Skill Set supports relevant legislation, including food standards included in the Australian New Zealand Food Standards Code and industry codes of practice relating to validation and verification of a food safety program and the audit requirements detailed in the National Regulatory Food Safety Auditor Guideline and Policy, and should be read in conjunction with these documents.

Regulatory food safety audits in Australia are covered by state/territory legislative frameworks that support the requirements of the National Food Safety Audit Policy 2009.

Skill Set Requirements

- FBPAUD4001 Assess compliance with food safety programs
- FBPAUD4002 Communicate and negotiate to conduct food safety audits
- FBPAUD4003 Conduct food safety audits
- FBPAUD4004 Identify, evaluate and control food safety hazards

Target Group

This skill set is for food safety auditors who carry out low risk food safety audits.

Suggested words for Statement of Attainment

These competencies from the *FBP Food, Beverage and Pharmaceutical Training Package*, meet the requirements for a food safety auditor who audits low risk food preparation and processing sites.