



Australian Government

FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems

Release: 1

FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems

Modification History

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

Application

This unit of competency describes the skills and knowledge required to apply an understanding of ingredients and processes to solve problems that typically occur during the preparation, processing or packaging of products.

The unit applies to operators who work under broad supervision and are responsible for the efficient operation of production equipment and processes, and are required to problem-solve issues relating to non-conforming raw materials, ingredients and processes.

No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

Pre-requisite Unit

Nil

Unit Sector

Technical (TEC)

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 and respond to non-conforming ingredients or raw materials	1.1 Identify raw materials and ingredients that do not conform with quality standards 1.2 Identify and report non-conformance in raw materials and ingredients, in line with workplace 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 Investigate and report causes of non-conformance 1.4 Determine and implement corrective action 1.5 Take action to prevent recurrence of non-conformance 1.6 Report action in accordance with workplace reporting requirements
2. Identify and respond to non-conforming products and processes	2.1 Monitor processing parameters, stages and changes 2.2 Identify non-conformance during processing, handling and/or storage, and take corrective action 2.3 Investigate and report causes of non-conformance relating to processing, handling or storage 2.4 Determine and implement corrective actions 2.5 Take action to prevent recurrence of non-conformance 2.6 Report action in accordance with workplace reporting requirements

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	Analyse and consolidate information and data from a range of sources
Numeracy	Analyse data to check, interpret and confirm production requirements for ingredients and process parameters
Get the work done	- Take responsibility for planning, sequencing and prioritising tasks and own workload for efficiency and effective outcomes - Address problems and initiate standard procedures in response, applying problem-solving processes in determining solutions

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems	FDFTEC3003A Apply raw materials, ingredient and process knowledge to production problems	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems

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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 effectively applied knowledge of raw materials, ingredient and process knowledge on at least one occasion, including:

- recognising quality characteristics of raw materials and ingredients in one production process
- identifying non-conforming raw materials and ingredients, and reasons why they exist in the production process
- identifying non-conformance as a result of processing and storage
- determining and undertaking corrective action for non-conformances
- completing workplace documentation and reporting non-conformances.

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:

- the composition and function of each main raw material and ingredient used, including an awareness of ingredient grades or types
- common causes of contamination and unacceptable quality in raw materials and ingredients
- methods used to confirm quality standard
- the effects of variation in raw materials and ingredients on processing stages and final product outcomes, including:
 - factors likely to cause variation
 - scope to adjust or correct for variation at each processing stage
- appropriate handling and storage requirements for raw materials, ingredients and final products, and the effects of poor storage conditions
- changes and reactions that occur through processing stages, including the signs and symptoms of poor and unacceptable processing or equipment operation

- factors affecting the shelf-life of products
- the interrelationships between processing stages and the effect of variations in processing parameters on process outcomes and on final products, including:
 - factors likely to cause variations
 - scope to adjust or correct for variations at subsequent process stages
- procedures for identifying and isolating non-conforming products
- troubleshooting information and techniques
- procedures and related documentation required to amend or to introduce a new method or procedure
- reporting requirements and responsibilities
- test methods for confirming quality characteristics.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - ingredients and raw materials
 - final product, and related processing equipment and stores areas
- specifications:
 - ingredient/raw materials specifications
 - troubleshooting procedures relevant to workplace processes
 - sampling and test equipment and procedures as required.

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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<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>