



Australian Government

Assessment Requirements for FBPTEC4001

Determine handling processes for perishable food items

Release: 1

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Modification History

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

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 determined effective food handling processes for at least two different types of perishable food, including:

- analysing packing, handling and storage requirements for perishable food product
- specifying processes and equipment to achieve quality outcomes that comply with relevant food standards regulations
- analysing and confirming safety aspects of food handling processes and handling and storage equipment
- analysing non-conformances, problems and determined probable cause
- proposing improvements to handling and/or storage.

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 properties of packing processes designed to protect perishable products and extend their shelf-life
- regulations, codes of practice and legislative requirements, including local and international regulations, relevant to handling and storing perishable food products
- Food Standards Code
- work health and safety (WHS) and environmental protection procedures and regulations
- workplace procedures for planning and managing the handling and storage of perishable food products
- problems that may occur while planning and managing the handling and storage of perishable food products, and action that can be taken to resolve or report the problems
- risks and hazards related to handling and storing perishable food products, and methods for controlling them
- costs of equipment and facilities for handling and storing perishable food products

- pathogens and spoilage that can occur in perishable foods and the conditions required for these to occur
- features intrinsic to food type, including pH, water activity, nutrient content, presence of microbiological compounds, respiration rate and biological structure
- the impact of extrinsic factors on perishable food products, including:
 - temperature
 - water loss
 - humidity
 - maturity (applies to maturity of fruit and vegetables when harvested)
 - handling
 - cleaning
 - sanitation
 - personal hygiene practices
 - gaseous composition of the storage atmosphere
- food spoilage indicators, including:
 - microbial contamination
 - enzymic browning
 - sensory degradation of characteristics, including flavour, aroma, colour and texture
- factors that influence selection of packing and storage processes, including:
 - suitability for use with food products to be packaged
 - compatibility with packing technology
 - costs
 - environmental features
 - consumer safety
 - tamper evidence
- characteristics of products and their behaviour when packed, handled and stored over the shelf-life of the product
- typical problems that occur, likely causes and appropriate response options.

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:
 - handling, packaging and storage equipment
 - perishable product, packaging components and consumables
- specifications:
 - packaging specifications
 - workplace operating procedures for packaging, handling and storage.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volume Implementation Guides are found in VETNet: -

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