



Australian Government

FBPTEC4001 Determine handling processes for perishable food items

Release: 1

FBPTEC4001 Determine handling processes for perishable food items

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 determine process and equipment requirements for handling and storing perishable food items, such as fresh fruit and vegetables.

The unit applies to individuals who apply the principles of modified atmosphere packing processes and who manage the handling, packing and storage processes used for perishable food items.

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 packing, handling and storage requirements for perishable food products	1.1 Identify requirements and performance measures for packing, handling and storing perishable food products 1.2 Identify current best practice for packing, handling and storing perishable food products, and assess comparative performance of

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	workplace practices 1.3 Identify features and operational processes of equipment used for handling, packing and storing perishable food products 1.4 Identify customer and legal requirements of packing, handling and storing perishable food products 1.5 Use packing materials confirmed as suitable for perishable food products
2. Specify packing, handling and storage processes	2.1 Identify equipment and facilities available for packing, handling and storing perishable food products 2.2 Conduct cost-benefit analysis to determine suitable storage equipment and facilities for operations 2.3 Specify equipment and facilities needed for work operations 2.4 Specify processes for packing, handling and storing perishable food products 2.5 Specify processes in accordance with workplace environmental guidelines 2.6 Specify labelling and documentation requirements according to workplace procedures 2.7 Document workplace processes and operating procedures and communicate them to personnel
3. Manage problems with perishable food products	3.1 Identify common problems with perishable products and determine their likely causes 3.2 Assess equipment and procedures to identify contributing factors to food problems 3.3 Identify and address problems in accordance with workplace procedures 3.4 Document out-of-specification processes or outcomes 3.5 Identify and investigate opportunities for improvement 3.6 Develop and implement proposals for improvement

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 operating parameters, procedures, specifications, and other documentation from a variety of sources to determine storage and equipment requirements
Writing	Develop procedures for the storage of perishable food items for a specific audience using clear and detailed language
Numeracy	Analyse data to determine compliant outcomes
Get the work done	Apply systematic and analytical decision-making processes for complex and non-routine situations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC4001 Determine handling processes for perishable food items	FDFTEC4001A Determine handling processes for perishable food items	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 FBPTEC4001 Determine handling processes for perishable food items

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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 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.

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