



Australian Government

Assessment Requirements for FBPTEC4012 Manage raw materials

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.

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 managed raw materials for processing food or beverage products, including:

- assessed at least one supplier of raw materials
- develop product specification
- checked quality of two different raw materials to be received
- responded to out-of-specification materials
- handled and stored two different raw materials to maintain quality.

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 relevant to end product
- compliance issues and/or hazards that may occur in relevant raw materials, such as microbiological, chemical, physical, allergens, regulatory, quality
- 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 rejecting order, adjusting processing requirements
- methods to determine water quality
- Certificates of Analysis for raw materials, and their purpose
- storage requirements to ensure quality of raw material is maintained
- safe work practices to handle raw materials, relevant to job role
- workplace and/or legal traceability requirements
- safe work requirements relevant to the job role.

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 fermented food or beverage processing environment
- resources, equipment and materials:
 - raw materials relevant to food and/or beverage processing environment.

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>