



Australian Government

FBPTEC4012 Manage raw materials

Release: 1

FBPTEC4012 Manage raw materials

Modification History

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

Application

This unit of competency describes the skills and knowledge required to receive, handle and store raw materials that will be used in the production of food and/or beverages.

This unit applies to workers who have responsibility for overseeing the production of food and/or beverages and the quality assurance requirements associated with those products.

No 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 quality parameters for raw materials	1.1 Identify raw materials required to produce end product 1.2 Identify key quality attributes of raw materials 1.3 Identify compliance issues associated with each raw material 1.4 Identify hazards associated with each raw material 1.5 Develop key raw material product specifications

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Research suppliers of raw materials	2.1 Identify suppliers of raw materials relevant to end product 2.2 Investigate potential suppliers' capability and capacity to supply consistent quality raw materials 2.3 Identify costs and delivery methods 2.4 Order raw materials
3. Receive raw materials	3.1 Check details of order for raw materials 3.2 Compare order details to details on delivery docket 3.3 Check quality of raw material meets specifications 3.4 Take action to respond to out-of-specification materials 3.5 Perform basic analytical tests on raw materials 3.6 Confirm raw materials meet processing requirements 3.7 Receive raw materials for processing that meet quality requirements 3.8 Record delivery of raw materials, in line with workplace procedures
4. Handle raw materials	4.1 Identify risks and hazards of handling raw materials specific to job role 4.2 Wear appropriate personal protective equipment to manage risks 4.3 Use appropriate equipment to move raw materials to storage area
5. Monitor and store raw materials	5.1 Check storage conditions meet quality requirements 5.2 Ensure stock is rotated so that older stock is used before new stock 5.3 Adjust storage conditions that do not meet quality requirements 5.4 Monitor storage to ensure quality of raw material is maintained 5.5 Maintain records of storage conditions and quantities 5.6 Re-order raw materials when stocks are low, in line with workplace 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
Numeracy skills	- Interpret readings of gauges and scales for temperature, moisture - Use areas (m²), weight (g, kg, T) and volumes (ml, L, m³, ML, GL) to describe product quantities
Get the work done	Problem-solve issues with raw materials and storage as they arise

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC4012 Manage raw materials	Not applicable	New unit	No equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPTEC4012 Manage raw materials

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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

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