



Australian Government

Assessment Requirements for FBPTEC4024 Produce fermented and dry-cured meat products

Release: 1

Assessment Requirements for FBPTEC4024 Produce fermented and dry-cured meat products

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 produced three different fermented and/or dry-cured meat products:

- cacciatore
- chorizo (spanish style fermented)
- csabai
- landjaeger
- mettwurst
- salami
- cabanossi
- prosciutto
- pancetta
- capocollo
- guanciale
- other

including managing microorganism and chemical contamination throughout the production of each.

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:

- type of meat cuts used for fermented products and what influences its quality
- equipment typically used to produce fermented meat products and safe use methods
- the role and use of flavouring ingredients
- the role of salt, nitrates and nitrites
- use of lactobacillus starter cultures and preventative cultures

- casings for fermented meat products
- conditions for fermentation and dry curing
- processes used in the control of microbial growth in fermented and dry cured meat products
- major bacteria responsible for food poisoning and spoilage
- the importance of plant hygiene and how it can affect the finished product
- typical spoilage patterns in fermented and dry cured foods caused by chemical and microbiological issues
- microbiological test requirements for fermented and dry cured meat products
- plant hygiene monitoring processes
- Food Safety Standards relevant to the production and sale of fermented and dry-cured meats
- development and implementation of hazard analysis and critical control points (HACCP) plans.

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:
 - equipment and raw materials specific to product
 - safety equipment and personal protective equipment (PPE)
- specifications:
 - relevant to product.

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>