



Australian Government

FBPTEC4024 Produce fermented and dry-cured meat products

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.

Application

This unit of competency describes the skills and knowledge required to produce uncooked fermented and dry-cured meat products, such as cacciatore, chorizo, mettwurst, salami and cabanossi.

The individual is required to demonstrate knowledge in a specific technical area and to design and communicate solutions to sometimes complex problems.

This unit applies to individuals who are responsible for the production of artisan fermented meat 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 hazards and risks associated with fermented and dry-cured meat products	1.1 Identify the types of microbiological hazards that can contaminate fermented and dry-cured meat products 1.2 Identify potential sources of microorganism contamination 1.3 Identify chemical hazards that can affect fermented and dry-cured

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	meat products 1.4 Identify critical control points (CCPs) for preventing hazards and controlling processing of fermented and dry-cured meat products, taking regulatory requirements into account 1.5 Identify workplace health and safety hazards associated with processing fermented and dry-cured meat products 1.6 Plan to manage hazards and risks associated with producing fermented and cured meat products
2. Prepare to process fermented and dry-cured meat products	2.1 Identify specification for fermented and dry-cured meat product 2.2 Identify Food Standards Code requirements for product 2.3 Procure ingredients 2.4 Ensure all surfaces meet cleanliness and sanitisation requirements 2.5 Manage good hygiene practice (GHP) and good manufacturing practice (GMP) procedures 2.6 Record food safety related information throughout process in line with regulatory requirements
3. Process fermented and dry-cured meat products	3.1 Prepare meat and ingredients according to product specification 3.2 Prepare equipment according to safe operating procedures 3.3 Mix or prepare meat product according to product specification 3.4 Clean work area and dispose of waste according to regulatory requirements
4. Ferment meat product	4.1 Determine time, temperature and humidity requirements for fermentation and curing 4.2 Monitor fermentation and maturation in line with product specification 4.3 Identify critical control points (CCPs) for preventing and controlling bacterial contamination, in line with food safety plan 4.4 Implement control methods to prevent microbial contamination during fermentation and curing 4.5 Finish fermentation process and store product according to product specifications 4.6 Keep records of fermentation process in line with food safety requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	4.7 Identify appropriate actions based on test results
5. Conduct tests to monitor progress and completion of process	5.1 Identify required test activities and frequency for each fermented and dry- cured product 5.2 Conduct required tests and record test results 5.3 Obtain samples for each product for independent microbial, chemical and physical testing prior to product release 5.4 Identify appropriate actions based on test results

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	- Interprets food safety guidelines, standards and regulations - Interprets documented processes for control of microbial growth in food products - Interprets product specifications for production activities
Numeracy	- Correctly calculates ingredients and additives for each production batch - Scales up or down recipe quantities

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC4024 Produce fermented and dry-cured meat products	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 FBPTEC4024 Produce fermented and dry-cured meat products

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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 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.

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