



Australian Government

FBPTEC5003 Design an artisan food production facility

Release: 1

FBPTEC5003 Design an artisan food production facility

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 design the layout of an artisan food and/or beverage production facility, including its location, required work spaces, work flow and regulatory requirements.

This unit applies to individuals who will set up a new or reworked facility for the production of food and/or beverages, to meet regulatory and specific processing requirements.

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. Determine the regulatory requirements of the facility	1.1 Identify regulatory bodies that apply to the food production business in your area 1.2 Determine workplace health and safety requirements of food processing facility 1.3 Determine food safety requirements of food processing facility 1.4 Determine requirements for waste disposal and environmental

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	impact of noise and emissions 1.5 Plan facility for optimum production, safety and biosecurity 1.6 Determine requirements for cleaning and sanitisation 1.7 Determine requirements for storage of equipment, raw materials and products
2. Determine the location requirements of the facility	2.1 Identify regulatory requirements for industry, and choose suitable location based on zoning and access to utilities 2.2 Identify suitable location of facility to access raw materials and potential markets 2.3 Identify a suitable environment with space for waste treatment, and safe ingress and egress 2.4 Identify suitable orientation for facility to optimise environmental factors
3. Determine the processing requirements of the facility	3.1 Identify maximum quantities of materials to be processed at once 3.2 Identify number of staff required for production and administration at the site, and any specific individual needs 3.3 Determine sizes of work spaces required for different stages of production 3.4 Identify optimal work flow for process 3.5 Determine equipment and plant required of each workspace and its capacity 3.6 Determine the surface areas required of each workspace and their optimal height 3.7 Identify location of electricity and gas for light, heating, cooling and drying 3.8 Identify fluid flow requirements for water and drainage for plant design 3.9 Consider temperature, ventilation and airflow requirements of work spaces 3.10 Consider current and future production capacity
4. Plan design of food processing facility	4.1 Draft size and layout of facility, including work spaces, staff amenities and parking 4.2 Incorporate raw materials receipt, waste disposal, location of

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	utilities 4.3 Incorporate processing requirements suitable for product/s 4.4 Map the production process identifying the relationship between each step in the process

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	Draft diagrams to represent layout of facility, services and utilities
Get the work done	Problem solve issues as they arise

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC5003 Design an artisan food production facility	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 FBPTEC5003 Design an artisan food production facility

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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 a plan for at least one artisan food production facility of specified capacity that incorporates food specific processing and regulatory requirements.

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:

- processing plant design parameters for specified product/s
- characteristics of plant and equipment, limitations and capabilities
- work flow requirements of facility for specified product
- legislation, regulations and standards specific to product
- requirements of Food Standards Code
- health and safety requirements relevant to workplace set up
- basic drafting techniques.

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 environment
- specifications:
 - specification for food and/or beverage product being produced

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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