



Australian Government

Department of Education, Employment and Workplace Relations

FDFST4009A Label foods according to legislative requirements

Release: 2

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Modification History

April 2012: Minor typographical corrections.

Unit Descriptor

This unit covers the skills and knowledge required to label foods according to legislation.

Application of the Unit

This unit applies to quality assurance and technical staff who have responsibility for maintaining the product safety, quality and legislative requirements for labelling.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Identify specific criteria required for a food label	1.1 Components of food labels are identified 1.2 The relationship between food label and consumer information is identified 1.3 Ingredients in a food product are accurately described 1.4 Date marking is completed and linked to information on batch number and date of processing 1.5 Directions for use and storage information is provided 1.6 Country of origin information is completed to comply with requirements for food source and place of processing 1.7 Additional general information requirements are published 1.8 Commodity specific labelling requirements are sourced and complied with
2. Document information from the food processing operation required on the product label	2.1 Exemptions for nutrition information panel are identified 2.2 Information on energy, protein, fat, saturated fat, carbohydrate, sugars and sodium content is provided 2.3 The number of servings, the average quantity of food in a serving and the unit quantity of the food is provided 2.4 Declaration of weights and measures is made 2.5 Legislative requirements for specifying allergens and irradiated foods, percentage labelling and mandatory warning and advisory statements and declarations (including GM ingredients) are included on the label
3. Produce a label for a specified food product	3.1 Label data and format is collated 3.2 Software packages are used to produce a nutritional panel for a food label 3.3 Food labels are assessed to determine compliance and modified if necessary 3.4 The operation of labelling equipment is monitored

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills include:

Ability to:

- identify legislation specific to food labelling
- collate data for use on product labels
- specify ingredients in required units of measurement
- classify food additives
- assess nutrition claims for compliance with the Food Standards Code
- assess the product label for compliance with the Food Standards Code.

Required knowledge includes:

Knowledge of:

- Acts, regulations and standards relating to food labelling
- legal and enterprise requirements of a food label
- data to be accessed to populate a product label
- legal implications of incorrect food labelling
- the relationship between the consumer and information required on a label.

Evidence Guide

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.	
Overview of assessment	A person who demonstrates competency in this unit must be able to produce a legally compliant food product label that provides clear information to consumers.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	Critical aspects of assessment must include evidence of the ability to supervise labelling procedures for a food product including compiling nutritional information for a product, establishing elements required for a food label and developing a compliant food label.
Context of and specific resources for assessment	Assessment of performance requirements in this unit should be undertaken within the context of food technology. Competency is demonstrated by performance of all stated criteria, including the critical aspects and knowledge and skills elaborated in the Evidence Guide, and within the scope as defined by the Range Statements applicable to the workplace environment. Assessment must occur in a real or simulated workplace where the assessee has access to: • Production process and related equipment, manufacturers' advice and operating procedures • Methods and related software systems as required for collecting data and calculating yields, efficiencies and material variances appropriate to production environment • Tests used to report relevant product/process information and recorded results.
Method of assessment	The following assessment methods are suggested: • written and/or oral questioning to assess knowledge and understanding • observation of candidate conducting a range of processes and tests • a report on review of the production system.
Guidance information for assessment	Evidence should be gathered over a period of time in a range of actual or simulated environments.

Range Statement

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Occupational health and safety requirements	• Codes of practice • Material Safety Data Sheet.
Regulations	Australian and international standards including: • professional association regulations • industry guidelines and codes of practice • industry regulations • Australian and New Zealand Food Standards Code • ISO Standards • Codex Alimentarius • Australian Competition and Consumer Commission requirements for truth in labelling (including product naming and country of origin) • State food legislation and regulatory requirements • Australian Government Trade Measurement Laws based on the Average Quantity System.

Unit Sector(s)

Technical.