



Australian Government

Department of Education, Employment and Workplace Relations

FDFST4040A Identify & implement product safety and quality for chilled or frozen poultry product manufacturing

Release: 2

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Modification History

April 2012: Minor typographical corrections.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to identify and monitor the production processes for chilled or frozen poultry product.
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Application of the Unit

Application of the unit	This unit applies to food science and technology personnel who have roles in product design, quality assurance and production management. The unit typically applies to staff who have responsibility for maintaining product safety, quality and efficiency of chilled or frozen poultry products. This unit includes using knowledge of food science and processes to determine the required food safety, quality and performance required from food production equipment. Depending on the workplace application, liaison may be required with engineering and maintenance specialists.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

Employability skills	This unit contains employability skills.
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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. Check the chilled or frozen poultry product preparation and processing areas and equipment	1.1 Procedures for pre-operational equipment checks are identified and checked for accordance with workplace policies and procedures, and manufacturer's instructions 1.2 Regulatory requirements and safe work practices and safety equipment are checked 1.3 Pre-operational checks and procedures are conducted or supervised and risks, contamination or variations reported in accordance with workplace policies and procedures, and regulatory requirements are monitored
2. Monitor the production of chilled or frozen poultry products	2.1 Production processes from slaughter to product presentation for packaging are sourced from procedures 2.2 Product quality and food safety hazards and procedures are implemented for the facility and for each stage of the production process 2.3 Handling requirements for ingredients to prevent contamination and to ensure customer and production requirements, quality and safety are monitored 2.4 Operating procedures for processing equipment are checked for consistency with manufacturer's specifications and regulatory and enterprise requirements 2.5 Relevant processing area hygiene and sanitation requirements are monitored as specified in workplace procedures and regulatory requirements 2.6 The details of cuts to meet customer requirements are confirmed 2.7 Production system and equipment for the preparation and manufacture of chilled or frozen poultry products is monitored 2.8 Cleaning regime is monitored to ensure hygiene and safe work area requirements are maintained
3. Implement packaging and chilling of poultry product	3.1 The details of packaging to meet customer and regulatory requirements are confirmed 3.2 Chilling requirements are monitored to meet food safety standards from processing to retailing 3.3 Chilling processes for food preservation are applied and monitored 3.4 Sampling and testing procedures for physical, biochemical and microbiological changes to frozen or chilled product are implemented and monitored
4. Diagnose, rectify and/or report problems arising from the preparation and manufacture of chilled poultry products	4.1 Sampling and testing to identify defects in the preparation and manufacture of chilled or frozen poultry products are implemented 4.2 Required adjustments to process/equipment are identified and implemented 4.3 Problems are reported to designated persons according to

ELEMENT	PERFORMANCE CRITERIA
5. Review production processes	company policies and procedures 5.1 The critical control points (CCPs) and critical limits for product safety are reviewed 5.2 The sampling and food testing plans are reviewed 5.3 Operating procedures are reviewed for food safety and quality 5.4 Safe work systems for processing of chilled poultry products are reviewed 5.5 Environmental impacts and energy efficiencies are reviewed for processing of chilled poultry products

Required Skills and Knowledge

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

Required skills include:

Ability to:

- document risk assessments for physical hazards for chilled or frozen poultry products
- document CCPs and critical limits in the manufacture of chilled or frozen poultry products
- explain the impact of critical limits in a HACCP program for chilled or frozen poultry products
- implement a HACCP plan for the production of chilled or frozen poultry products
- monitor production of chilled or frozen poultry products to ensure compliance with workplace and regulatory requirements
- recognise and respond to non compliant product
- propose and implement solutions to a range of production problems
- provide relevant information to work colleagues to facilitate understanding of, and compliance with, the Australian Standards and associated regulations
- take action to improve own work practice as a result of self-evaluation, feedback from others, or changed work practices, regulations or technology
- use technology to access information, prepare reports, and to access and prepare relevant data.

Required knowledge includes:

Knowledge of:

- types of micro-organisms causing food poisoning and spoilage
- bacterial, chemical and physical food safety hazards
- the steps in the slaughter of poultry
- the range of chilled or frozen poultry products
- processes involved in manufacturing chilled or frozen poultry products
- hazards to the safe and hygienic processing of poultry
- microbiological criteria in raw poultry products production and microbiological limits, particularly the following significant microbial pathogens: enterohaemorrhagic *Escherichia coli*, *Salmonella*, enterotoxin of *Staphylococcus aureus* and *Listeria monocytogenes*, *Campylobacter sp*
- the significance of *Salmonella sofia* compared to *Salmonella typhimurium* as food safety hazards
- the techniques involved in chilling and freezing poultry meat
- HACCP principles and ensuring product is fit for human consumption and meets regulatory and quality requirements
- procedures for raw materials storage, handling and preparation
- safe food handling procedures
- chilling and freezing procedures
- storage requirements for processed product

- the impact of the raw material on product quality and food safety
- recall procedures including notification of appropriate authorities.
- OH&S, workplace and regulatory requirements and safe work procedures
- water and energy use and recycling in processing
- packaging technologies and procedures
- food sampling and testing including sensory analysis techniques
- environmental impacts of the food processing operation.
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Evidence Guide

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 in terms of processing efficiency, quality of product, food safety, workplace safety and environmental impact.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	Critical aspects of assessment must include evidence of the ability to implement and review the manufacturing processes for chilled and frozen poultry product including: reviewing the CCPs and critical limits in the food safety plan; monitoring commercial processing techniques; diagnosing and reporting problems for manufacturing of chilled and frozen poultry products; and reviewing the production system for food safety and quality and environmental impact.
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 • Tests used to report relevant product/process information and recorded results
Method of assessment	The following assessment methods are suggested: • Analysis of product and process under the candidate's supervision • 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

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.	
Legislation	Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes the Food Standards Code including labeling, weights and measures legislation; and legislation covering food safety, environmental management, occupational health and safety, anti-discrimination and equal opportunity.
Policies and procedures	Work is carried out according to company procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements.
Safe work procedures	Examples of specific task related procedures may include: • handling of chemicals • use of PPE
Chilled poultry products	These may include non cooked whole carcasses and any portions of chicken carcass or deboned product, including seasoned or marinated product. This unit does not cover the processing of cooked poultry products.
Chilling techniques and equipment	• immersing in ambient running water • placing in cool rooms • showering with ambient water • use of intensive coolers • washing in water or brine.
OH&S requirements	• Enterprise OH&S policies, procedures and programs • OH&S legal requirements • Personal Protective Equipment (PPE) which may include: • coat and apron • ear plugs or muffs • eye and facial protection • head-wear • lifting assistance • mesh apron

RANGE STATEMENT	
	• protective boot covers • protective hand and arm covering • protective head and hair covering • uniforms • waterproof clothing • work, safety or waterproof footwear

Unit Sector(s)

Unit sector	Technical
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