



Australian Government

Department of Education, Employment and Workplace Relations

FDFOP3006A Identify cultural, religious and dietary considerations for food production

Release: 1

FDFOP3006A Identify cultural, religious and dietary considerations for food production

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to identify cultural, religious and dietary considerations when preparing food products or determining the suitability of food products to meet specific customer needs.
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Application of the Unit

Application of the unit	This unit has application in a food production environment where the specific cultural, religious or dietary needs of customers have to be taken into account. The unit may apply to food production directly undertaken by the employee or to the determination of the suitability of food prepared by others for customers with specific cultural, religious or dietary needs. Specific needs include products required for cultural and religious events and festivals, production processes to comply with religious prescriptions, such as Halal and Kosher, and dietary requirements, such as low fat, gluten free, diabetic safe food, and so on.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units	

Prerequisite units		

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.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Identify cultural and religious requirements of customers	1.1. Cultural and religious practices and events that influence food production requirements are identified 1.2. Food production methods and food products that cater for cultural and religious practices and events are identified 1.3. The suitability of current food production methods and current food products against cultural and religious requirements are assessed 1.4. If required, alternative processes and products are identified
2. Identify dietary requirements of customers	2.1. A range of specific dietary requirements and their impact on food production are identified 2.2. Food products that cater for dietary requirements are identified 2.3. The suitability of current food production methods and current food products are assessed against dietary requirements 2.4. If required alternative processes and products are identified
3. Identify common food-related allergies	3.1. Common food-related allergies are identified 3.2. Risk assessment is made of current products and processes against common food-related allergies 3.3. Procedures to avoid contamination with allergens are identified

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- use communication skills to interpret customer requests and suggest appropriate products that meet customer requirements
- access information on cultural, religious and dietary needs
- apply product knowledge to determine appropriate food products and processes to comply with cultural, religious or dietary considerations

Required knowledge

Knowledge of:

- ingredients of available products
- food production processes

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	Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	Evidence of ability to: • identify the food products commonly associated cultural, religious and dietary requirements • identify food processes commonly associated cultural religious and dietary requirements • identify common food allergens and contamination risks in the production process.
Context of and specific resources for assessment	Assessment must occur in a real or simulated workplace where the assessee has access to: • work procedures, including advice on relevant product requirements, safe work practices, food safety, quality and environmental requirements • recipes and customer specifications • production equipment appropriate to product type • materials/ingredients to meet recipe requirements • ingredient pricing information • personal protective clothing, equipment and material safety data sheets (MSDS) as required • cleaning procedures, materials and equipment as required.
Method of assessment	This unit should be assessed together with core units and other units of competency relevant to the function or work role.
Guidance information for assessment	To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

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.

Policies and procedures	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
Legislative requirements	Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes: • the Food Standards, Code including labelling, weights and measures legislation • legislation covering food safety, environmental management, occupational health and safety (OHS), anti-discrimination and equal opportunity
Workplace information	Workplace information can include: • verbal or written operating procedures • specifications • production schedules • recipe instructions
Specific cultural and religious needs	Specific cultural and religious needs may include: • foods prepared to cultural and religious dietary laws (e.g. Kosher and Halal) • national and regional food products • foods that mark significant events (e.g. Christmas, Ramadan, Easter, Rosh Hashanah, Passover, Zul Hijjah and weddings) • feasting • fasting • alcohol-free beverages • pork-free foods • beef-free foods • vegetarian

RANGE STATEMENT	
Specific dietary needs	Specific dietary needs may include: • low GI • sugar free and/or fat free • dairy free • gluten free • flourless • rice flour • yeast free • low fat • low salt • vegetarian • vegan
Common allergies	Common allergies include allergies to: • dairy products • peanuts • wheat

Unit Sector(s)

Unit sector	Operational
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		