



Australian Government

Department of Education, Employment and Workplace Relations

FDFTEC4006A Apply an understanding of legal requirements of food production

Revision Number: 1

FDFTEC4006A Apply an understanding of legal requirements of food production

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to ensure that food production operations comply with legal requirements.
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Application of the Unit

Application of the unit	The intent of this unit is to introduce the range of legal requirements applying to food processing activities and facilities. It does not include requirements related to environmental management, occupational health and safety (OHS) and food safety. These areas are covered by other units. The person who undertakes this unit may not be directly responsible for designing premises, equipment or procedures to comply with legislation but should be aware of the existence of legislation, its intent and the arrangements in place to ensure compliance.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

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. Manage production systems to meet legislative requirements relating to product and processing	1.1. Relevant legislation and regulations that apply to food production, packaging and labelling are identified 1.2. The purpose and intent of relevant legislation is identified 1.3. The roles and responsibilities of authorities responsible for administering legislation are identified 1.4. Procedures to support compliance with legal requirements are established and/or reviewed
2. Manage production facilities to meet legislative requirements relating to food premises, equipment design and storage facilities	2.1. Identify relevant legislation and regulations that apply to food premises, storage facilities and equipment are identified 2.2. Identify the purpose and intent of relevant legislation are identified 2.3. Identify the roles and responsibilities of authorities responsible for administering legislation are identified 2.4. Procedures to support compliance with legal requirements are established and/or reviewed

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- identify the legal responsibilities of a food processing company, including responsibilities relating to:
 - product content (Food Standards Code)
 - product packaging and labelling, including use of nutritional information panels (Food Standards Code)
 - design requirements of food premises and equipment
 - requirements of storage facilities used for materials, ingredients and final product
 - other requirements as appropriate to the product and/or market (e.g. import and/or export legislation)
- identify and/or develop specifications and procedures to ensure that legal responsibilities related to product content and packaging are achieved
- inspect plant design to identify potential hazards that could be introduced as a result of equipment design and configuration, such as overhead pipes or equipment where dust could collect and fall into food
- where hazards are identified, apply the hierarchy of control to identify opportunities to remove or control the risk
- identify storage facilities across a production site
- identify the dangerous goods stored on site and confirm that storage of these goods (type and quantity) meets legal requirements
- confirm that employees required to handle chemicals and dangerous goods are advised of the associated risks, that this information is available in a form appropriate to the audience and that material safety data sheets are available
- develop and/or review recording systems to confirm compliance with legislative requirements and ensure that employees responsible for recording information are informed of these responsibilities
- establish internal review/audit procedures to confirm that legislative responsibilities are met
- identify the relevant authority responsible for administering the legislation
- identify the rights and responsibilities of related officers to access the production site
- use communication skills to interpret and complete work information to support operations of work team or area
- demonstrate and support cooperative work practices within a culturally diverse workforce

REQUIRED SKILLS AND KNOWLEDGE**Required knowledge*****Knowledge of:***

- legal responsibilities of a food processing company relating to product content and packaging
- the purpose and intent of relevant legislation
- potential hazards that could be introduced as a result of equipment design and configuration
- associated risks in handling chemicals and dangerous goods
- recording requirements to comply with legislative requirements
- relevant authorities responsible for administering legislation and their roles

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 legal requirements for the packing, production and labelling operations of a food production enterprise
- assess systems, roles and procedures in place
- identify legal requirements for facilities and equipment and assess compliance
- establish and/or review procedures to support compliance with legal requirements.

Context of and specific resources for assessment

Assessment must occur in a real or simulated workplace where the assessee has access to:

- workplace processes and procedures
- workplace documentation, including specifications and procedures
- relevant legislation
- communication systems
- workplace information recording systems, requirements and procedures.

Method of assessment

This unit should be assessed together with core units and other units of competency relevant to the function or work role. An example could be:

- FDFPPL4008A Manage internal audits.

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.

Legislation

Legislation to be covered by this unit includes:

- Food Standards Code
- Australian standards
- food safety legislation (including provisions covering the design of food premises and equipment)
- customs and excise legislation (for alcohol-based ingredients/materials)
- dangerous goods legislation
- import and export legislation
- additional legislation as appropriate to product, process and market
- environmental protection legislation

Unit Sector(s)

Unit sector	Technical
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		

Co-requisite units		