Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0. |

| FBPAUD4006 | Audit a cook chill process | |
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| Application | This unit of competency describes the skills and knowledge required to support a food safety audit of food safety programs that include extended life cook chill processes and products, which are minimally heat-processed foods distributed as chilled products with defined shelf-life.  This unit applies to individuals who are responsible for auditing extended and short shelf-life cook chill processes. Audit processes would typically occur within the context of auditing a food safety program that defines related prerequisite program requirements.  It supports relevant legislation, including food standards contained in the Food Standards Code, the National regulatory food safety auditor guideline and policy, and industry codes of practice relating to the validation and verification of a HACCP-based food safety program, and should be read in conjunction with these documents.  Both regulatory and commercial audit system owners may specify additional certification requirements of auditors eligible to audit food safety programs within their system. | |
| Prerequisite Unit | FBPAUD4002 | Communicate and negotiate to conduct food safety audits |
|  | FBPAUD4003 | Conduct food safety audits |
|  | FBPAUD4004 | Identify, evaluate and control food safety hazards |
| Unit Sector | Food safety auditing (AUD) | |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Identify and assess food safety hazards and related control options for cook chill processes | 1.1 Identify microbiological food safety hazards that could present a risk in cook chill products at the point of consumption by type, origin and food association and assess to determine the significance of the hazard  1.2 Identify chemical food safety hazards that could present a risk in cook chill products at the point of consumption, including toxin presence, by type and food association and assess to determine risk level and control requirements  1.3 Identify and assess physical food safety hazards that could present a risk in the food at the point of consumption to determine risk level and control requirements  1.4 Identify cook chill process control requirements and methods to ensure that finished, cook chill products meet food safety objectives |
| 2. Confirm that appropriate evidence supports validation of the cook chill process | 2.1 Review validation evidence and records to confirm that appropriate level of validation has occurred  2.2 Identify and assess evidence used by the business to validate the process to confirm that it is credible and adequate to achieve the food safety objective |
| 3. Verify the food safety program for a cook chill process | 3.1 Identify, collect and review system records required to support verification  3.2 Review business documentation and inspections are conduct to confirm that facilities and equipment design and components comply with regulatory and business standards  3.3 Review business documentation is reviewed and conduct inspections to confirm that operational monitoring and testing procedures and frequency meet regulatory requirements, industry and business standards |

| 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. | |
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| Skill | Description |
| Reading | * Interprets food safety legislation and audit guidelines |
| Navigate the world of work | * Applies knowledge of regulations and policies relevant to food safety standards in the workplace * Monitors adherence to legal and regulatory standards and responsibilities |
| Get the work done | * Uses problem solving skills to identify and analyse non-conformance |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPAUD4006 Audit a cook chill process | FDFAU4006A Audit a cook chill process | Updated to meet Standards for Training Packages | Equivalent unit |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 |

| TITLE | Assessment requirements for FBPAUD4006 Audit a cook chill process |
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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 actively participated in a minimum of two critical control point food safety program audits of the extended and short shelf-life cook chill process, including:   * a five-day cook chill process * a kettle or cook tank cook chill process * a sous vide cook chill process   Individuals must also show evidence of:   * identifying target organisms for a range of foods * determining capacity of distribution chain to control temperature parameters * determining requirements of specific extended and short shelf-life cook chill methods for a range of products. | |

| Knowledge Evidence |
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| 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:   * regulations, codes of practice, guidelines, technical standards and Australian Standards relating to all forms of cook chill processing of foods * target organisms that can occur in extended and short shelf-life cook chill foods, their survival and growth characteristics and related control methods * principles of heat treatment and chilling as they apply to extended and short shelf-life cook chill processing methods and product types * criteria used to specify heat treatment, cooling, storage and shelf-life parameters for extended and short shelf-life cook chill products * factors that impact on heat and chilling processes meeting food safety objective * prerequisite programs required to support effectiveness of cook chill processes * operational principles of commercial extended and short shelf-life cook chill equipment, including equipment features required to meet regulatory requirements and critical factors to be controlled to ensure delivery of heating and chilling processes that meet food safety objective * features of the environment in which cook chill foods are distributed, including risk factors * foods and preparation methods that present a particular risk to vulnerable populations, including cross-contamination risks associated with multi-tasking and cold chain maintaining temperatures during storage, transport and distribution * principles of packaging to form a suitable seal and impact of processing parameters and conditions on packaging integrity * effect of characteristics and pre-processing of raw materials and post-process packaging on the stability and safety of the product * labelling requirements for extended and short shelf-life cook chill products * food safety risks and controls to avoid post-process contamination of heat-treated product * principles of test methods and frequency to confirm the effectiveness of cook chill processes and meet regulatory, industry and business standards. |

| Assessment Conditions |
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| 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 * resources, equipment and materials: * food safety programs covering extended and short shelf-life cook chill processes * plant and equipment that would typically be used by commercial businesses producing extended and short shelf-life cook chill products * audit scenarios, including a five-day cook chill process, a kettle or cook tank cook chill process, and a sous vide cook chill process * specifications: * food safety-related documentation typical of commercial businesses producing extended and short shelf-life cook chill products and used for the purpose of verification * evidence that would typically be used by commercial businesses to support validation processes.   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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