Modification history

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

| FBPFST4050 | Review product safety and quality procedures for processing of fruit, vegetables and other produce |
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| Application | This unit of competency describes the skills and knowledge required to monitor and review product safety and quality procedures for processing of fruit, vegetables and other produce.  This unit applies to individuals who use knowledge of food science and processes to determine the required food safety, quality and performance of food production equipment. They are responsible for maintaining product safety, quality and efficiency in food production. Depending on the workplace application, the individual is also required to liaise with engineering and maintenance specialists.  No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice. |
| Prerequisite Unit | Nil |
| Unit Sector | Food science and technology (FST) |

| 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. Review preparation of fruits, vegetables, nuts, herbs and spices for processing | 1.1 Identify processes for preparing fruits, vegetables, herbs and spices  1.2 Document blanching processes  1.3 Document pre-treatment processes  1.4 Identify the steps involved in the processing of a range of fruit, vegetable, herbs and spices |
| 2. Monitor production of fruit, vegetables, nut, herb and spice product samples for testing | 2.1 Identify the processing techniques to produce required range of product samples  2.2 Evaluate permissible additives and preservatives in the production process for suitability  2.3 Monitor processing stages and processes for compliance  2.4 Confirm that products are produced in a safe working environment using appropriate hygiene and sanitation techniques |
| 3. Investigate the packaging alternatives for fruits, vegetables, nut, herb and spice products. | 3.1 Identify packaging requirements for products and evaluate for suitability  3.2 Monitor the packaging processes of the products  3.3 Make adjustments to packaging procedures and design  3.4 Research alternative packaging that complies with regulatory requirements |
| 4. Assess the quality and shelf life of fruit, vegetable, nuts, herb and spice products | 4.1 Use a range of testing techniques to assess the safety and organoleptic qualities of the products  4.2 Identify and assess common hazards at critical control points (CCPs) for the production of products  4.3 Comply with critical limits for all steps of production including shelf life and storage |
| 5. Review production processes | 5.1 Review the CCPs and critical limits for product safety  5.2 Review operating procedures for food safety and quality  5.3 Review the production plan  5.4 Review environmental impacts and associated costs |

| 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 guidelines and regulations * Interprets product quality and workplace procedures |
| Numeracy | * Maintains and analyses data resulting from product testing * Determines calibration procedures and schedule for test equipment |
| Navigate the world of work | * Monitors adherence to legal and regulatory standards and responsibilities for self and others |
| Get the work done | * Monitors outcomes of decisions and identify key product quality systems concepts and principles that may be adaptable to future situations * Uses digital tools to monitor processes and access and organise complex data |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPFST4050 Review product safety and quality procedures for processing of fruit, vegetables and other produce | FDFFST4050A Identify and implement product safety and quality for processing of fruit, vegetables & other produce | Updated to meet Standards for Training Packages  Title changed | 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 FBPFST4050 Review product safety and quality procedures for processing of fruit, vegetables and other produce |
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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 reviewed product safety and quality procedures for processing fruit or vegetables or spices on at least one occasion, including:   * using commercial processing techniques to produce samples of fruits, vegetables, herbs and spice products * reviewing the production system for food safety and quality and environmental impact. | |

| 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:   * the physiology of fruits, vegetables, nuts, herbs and spices * the range of available fruits, vegetables, nuts, herbs and spices used in the food industry * the physiological changes that can occur to fruit, vegetables, nuts, herbs and spices during harvest and post-harvest treatment * additives and preservatives used in the production process * the various methods of storage which assist to prolong the shelf life of fruits, vegetables, herbs and spices * methods of cleaning and storage of fruit, vegetable, nuts, herb and spice products for sale as fresh produce or for further processing * manufacturing processes for pickled, canned, dried, and concentrated fruit, frozen and canned vegetables, herb and spice products * processes and inputs for jam and sauce production * testing procedures for raw materials through to manufactured product * stages of production, critical control points (CCPs) and critical limits * packaging procedures for fruit, vegetables and spices * quality and continuous improvement processes for food processing * regulatory requirements associated with processing fruit vegetables and other produce * environmental impacts of the food processing operation * work health and safety hazards and controls relating to work processes. |

| 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: * production process and related equipment, manufacturers’ advice and operating procedures * methods and related software systems for collecting data and calculating yields, efficiencies, and material variances appropriate to production environment * specifications: * tests used to report relevant product/process information and recorded results.   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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