Modification history

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

| FBPFST4054 | Review product safety procedures for manufacturing of cereal products |
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| Application | This unit of competency describes the skills and knowledge required to monitor and review the production processes for cereal products. The individual is required to use knowledge of food science and processes to assess product safety, quality and efficiency of production processes in the cereal sector.  This unit applies to individuals who are responsible for maintaining product safety, quality and efficiency in cereal production by managing their own work and the quality of the work of others within known parameters. 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. Carry out preparation and pre-treatments for cereal based products processing | 1.1 Document processes for preparing the products  1.2 Select ingredients and prepare for processing  1.3 Select and prepare required materials and equipment |
| 2. Produce a range of cereal-based product samples | 2.1 Select appropriate additives and preservatives used in the production of product samples  2.2 Identify data requirements for food safety, quality and production standards  2.3 Establish data collection points consistent with equipment capabilities and data requirements  2.4 Adjust procedures to deal with non-conformance in relation to processes and the final product  2.5 Implement appropriate processing techniques and technologies |
| 3. Review packaging and procedures for cereal-based products | 3.1 Identify suitable packaging requirements for cereal based products consistent with regulatory, client and workplace requirements  3.2 Carry out or supervise test packaging of products and check for safety and conformance to customer and workplace requirements  3.3 Apply adjustments to packaging procedures and design |
| 4. Assess the quality and safety and shelf life of a range of cereal-based products | 4.1 Carry out a range of testing techniques to assess the quality and safety of the products  4.2 Carry out a range of testing techniques to determine the shelf life of the products  4.3 Identify and assess all common hazards at critical control points (CCPs) for the production of products |
| 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 for processing of food products  5.4 Review the environmental impacts and associated costs for processing of food products |

| 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 resulted from testing of products * Determines calibration procedures and schedules 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 identifies 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 |
| FBPFST4054 Review product safety procedures for manufacturing of cereal products | FDFFST4054A Identify and implement product safety for manufacturing of cereal products | 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 FBPFST4054 Review product safety procedures for manufacturing of cereal products |
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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 effectively reviewed the product safety procedures for manufacturing cereal products on at least one occasion, including:   * checking selected ingredients and prepared equipment for processing * constructing a process flow chart for a selected cereal product * applying production processes to prepare and manufacture cereal products * conducting sensory evaluation and product testing * reviewing production processes, CCP-based food safety plans and product quality * assessing the environmental impacts of the production of a cereal-based product * determining data requirements for monitoring product safety and quality * determining processes and procedures to ensure product safety and quality * monitoring compliance of processing procedures with food safety and quality requirements * interpreting CCPs and critical limits * diagnosing, rectifying and/or reporting problems arising from the preparation and production of cereal 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:   * the different varieties of cereal grains * the processing techniques and technologies used to produce various cereal products * the major constituents of a cereal grain * additives and preservatives used in cereal production * the use of each constituent of a cereal grain * the milling process generally used to produce flour * gluten and its role in a range of wheat flour based products * bread, biscuit, cake and pastry production techniques * the manufacturing processes used to produce pasta and noodle products * the manufacturing processes used to produce breakfast cereal products * regulatory requirements associated with processing cereal products, including Food Safety Standards * environmental impacts of the 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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