Modification history

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

| FBPFST5024 | Review standards and procedures for manufacture of fermented dairy products and dairy desserts |
| --- | --- |
| Application | This unit of competency describes the skills and knowledge required to monitor and review the standards and procedures for manufacture of fermented dairy products and dairy desserts.  This unit applies to individuals who are responsible for maintaining product safety, quality and efficiency in the dairy processing sector and exercise autonomy in undertaking complex work related to product design, quality assurance and production management. Depending on the workplace application, the individual is 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 |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Monitor the production of fermented dairy products and dairy desserts to meet quality standards | 1.1 Select appropriate production system and implement preparation for operation  1.2 Establish resource requirements for the preparation and manufacture of the products  1.3 Implement a production schedule to ensure all resources and requirements are available and meet company requirements  1.4 Interpret data requirements for food safety, quality and production standards  1.5 Establish data collection points consistent with equipment capabilities and data requirements  1.6 Develop procedures to deal with non-conformance in relation to process and the final product  1.7 Set production system to operating specifications before and during production  1.8 Monitor process controls for the manufacture of the products |
| 2. Diagnose, rectify and report problems arising from the preparation and manufacture of fermented milk products and dairy desserts | 2.1 Determine sensory evaluation and product testing protocols used to identify defects and non-compliant product  2.2 Implement a system to identify defects in the preparation and manufacture of the products  2.3 Develop and implement a sampling plan for products  2.4 Conduct sensory analysis of products  2.5 Undertake food tests  2.6 Implement adjustments to processes and equipment in response to test results  2.7 Report problems to designated person |
| 3. Review production processes for fermented milk products and dairy desserts | 3.1 Review the critical control points (CCPs) and critical limits for product safety  3.2 Review operating procedures for food safety and quality  3.3 Review safe work systems for processing of products  3.4 Review the environmental impacts and energy efficiencies for processing the product |

| 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. | |
| --- | --- |
| Skill | Description |
| Reading | * Interprets food safety guidelines and regulations * Interprets product quality and workplace procedures |
| Numeracy | * Maintains and analyses data resulting from testing of products * Determines calibration procedures and schedule for test equipment |
| Get the work done | * Addresses problems as they arise * Uses digital tools to monitor processes and access and organise complex data |

|  |  |  |  |
| --- | --- | --- | --- |
| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPFST5024 Review standards and procedures for manufacture of fermented dairy products and dairy desserts | FDFFST5024A Implement and review the production of fermented dairy products and dairy desserts | Updated to meet Standards for Training Packages  Title changed | Equivalent unit |

|  |  |
| --- | --- |
| 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 FBPFST5024 Review standards and procedures for manufacture of fermented dairy products and dairy desserts |
| --- | --- |
| 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 standards and procedures for the manufacture of at least one fermented dairy product or dairy dessert, including:   * selecting the formulation of fermented dairy products and dairy desserts * interpreting a production schedule and ensuring all resources and requirements are available and meet workplace requirements * setting the production system to operating specifications before and during production * identifying potential product defects and their causes * implementing adjustments to process, or equipment, in response to system review * carrying out product sampling and testing according to the CCP-based plan and operational procedures * providing relevant information to work colleagues to facilitate understanding of, and compliance with, the Food Safety Standards and associated regulations * using technology to access information, prepare reports, and to access and prepare relevant data * using industry standard terminology. | |

| Knowledge Evidence |
| --- |
| 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:   * types of fermented dairy products and dairy desserts * statutory compositional requirements for the different types of fermented dairy and dairy desserts * the role of major ingredients in fermented dairy milk products and dairy desserts * the interrelationships between suppliers of products and internal/external customers * domestic and export markets for fermented dairy products and dairy desserts * processes used in the preparation and manufacture of fermented dairy products and dairy desserts * sequence of processes used in the preparation and manufacture of fermented dairy products and dairy desserts * the output of each of the processes used in the preparation and manufacture of fermented dairy products and dairy desserts * the production systems used for the preparation and manufacture of each fermented dairy and dairy dessert product, and the preferred sequence of activity to prepare the system for operation * the critical factors in the preparation and manufacture of fermented dairy products and dairy desserts * the resource requirements for the preparation and manufacture of fermented dairy products * principles of operation of equipment and accessories used in the preparation and manufacture of fermented dairy products and dairy desserts * potential product defects and their causes which may arise in the preparation and manufacture of fermented dairy products and dairy desserts * the fermentation process as applied to dairy products * formulation of fermented dairy products * the potential product defects in fermented dairy products and dairy desserts and their causes * testing procedures for raw materials through to manufactured product * sensory analysis techniques for fermented dairy products and dairy desserts * chemical and physical hazards which may affect milk based products * procedures for milk product storage, handling and preparation * sanitation and hygiene procedures * CCP principles and critical limits in a CCP program * water and energy use and recycling in processing of fermented dairy products and dairy desserts * regulatory requirements associated with fermented dairy products and dairy desserts * environmental impacts of the food processing operation safe systems of work. |

| Assessment Conditions |
| --- |
| 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. |

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