

## Information sheet for proposed FBP50X18 Diploma of Food Safety Auditing

This qualification reflects the role of workers who apply knowledge and skills in food safety for auditing purposes. They conduct a range of audits to monitor food quality and safety according to state/territory legislation and the Food Standards Code, in line with the National Regulatory Food Safety Auditor Guidelines.

Roles covered include Internal auditor and Food safety auditor

### Core Units

Core units cover the key functions of the job roles targeted by the qualification.

Unit code	Unit title	Summary of unit content
BSBAUD503	<b>Lead a quality audit</b>	Cross sector quality auditing unit, covers entry/exit meetings, identifying relevant information, managing audit resources, providing feedback, quality auditing principles (internal or external audits)
BSBAUD504	<b>Report on a quality audit</b>	Cross sector quality auditing unit, covers reporting, compiling results, negotiating follow action, reviewing the audit system (internal or external audits)
FBPAUD4001	<b>Assess compliance with food safety programs</b>	Audit unit from National Regulatory Food Safety Auditor Guideline (low risk)
FBPAUD4002	<b>Communicate and negotiate to conduct food safety audits</b>	Audit unit from National Regulatory Food Safety Auditor Guideline (low risk)
FBPAUD4003	<b>Conduct food safety audits</b>	Audit unit from National Regulatory Food Safety Auditor Guideline (low risk)
FBPAUD4004	<b>Identify, evaluate and control food safety hazards</b>	Audit unit from National Regulatory Food Safety Auditor Guideline (low risk)
FBPFST5005	<b>Evaluate the biochemical properties of food</b>	Identifying biochemical compounds and biochemical reactions in food Performing biochemical tests and interpreting results Knowledge of: <ul style="list-style-type: none"> <li>• biochemical compounds</li> <li>• the chemical and physical behaviour associated with carbohydrates, amino acids, proteins and lipids in terms of molecular theory</li> <li>• tests used to identify biochemical materials</li> </ul>
FBPFST5006	<b>Apply food microbiological techniques and analysis</b>	Microbiological techniques and tests that relate to food Knowledge of: <ul style="list-style-type: none"> <li>• Microorganism growth in food</li> <li>• Bacteria</li> <li>• Fermentation micro-organisms</li> <li>• Cultures and sub-cultures</li> <li>• Critical control limits</li> <li>• Analysis of microbiological data</li> </ul> (The national food safety guideline specifies a requirement for 40 hours of microbiology with national food safety audit units for medium and high risk auditing.)
FBPFYS5001	<b>Develop a food safety plan</b>	Develop a Critical Control Plan (CCP) Knowledge of: <ul style="list-style-type: none"> <li>• CCP based principles</li> <li>• Procedures for establishing critical limits</li> <li>• Main types of food hazards likely to occur</li> <li>• Conditions required for bacterial poisoning</li> <li>• Acceptable control methods</li> </ul>
FBPFST5030	<b>Develop, manage and maintain quality systems for food processing</b>	Quality systems within an organisation, quality management principles, organisational structure, role of audits (links to FBPFYS5001)
FBPTEC4007	<b>Describe and analyse data using mathematical principles</b>	Numeracy skills for analysis of food measures and test data, control limits, standard deviations

## Elective units

Elective units provide optional choices for learning and assessment to complete the qualification. The qualification specifies the rules for how many units can be chosen.

Unit code	Unit title	Summary of content of unit
BSBAUD501	<b>Initiate a quality audit</b>	Covers setting up an internal or external audit, developing an audit plan, preparing an audit team.
FBPAUD?005	<b>Audit bivalve mollusc growing and harvesting processes</b>	Audit unit from National Regulatory Food Safety Auditor Guideline (optional unit for high risk area)
FBPAUD?006	<b>Audit a cook chill process</b>	Audit unit from National Regulatory Food Safety Auditor Guideline (optional unit for high risk area)
FBPAUD?007	<b>Audit a heat treatment process</b>	Audit unit from National Regulatory Food Safety Auditor Guideline (optional unit for high risk area)
FBPAUD?008	<b>Audit of ready-to-eat meat products manufacturing</b>	Audit unit from National Regulatory Food Safety Auditor Guideline (optional unit for high risk area)
FBPPPL5001	<b>Design and maintain programs to support legal compliance</b>	Writing procedures and monitoring Knowledge of: <ul style="list-style-type: none"> <li>• legislation, regulations and relevant codes of practice</li> <li>• principles of hazard and risk control</li> <li>• problem-solving</li> </ul>
FBPPPL4XXX	<b>Manage internal audits</b>	Managing internal audit procedures, in line with ISO 10011

*This information prepared by Skills Impact is a general summary of content from draft documents that are currently being reviewed as part of a project to review qualifications in the Food, Beverage and Pharmaceutical Training Package.*

*Please visit the [Skills Impact website](#) to view and provide feedback on the complete draft units of competency and qualifications referred to here.*