Modification history

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

| FBPTEC4001 | Determine handling processes for perishable food items |
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| Application | This unit of competency describes the skills and knowledge required to determine process and equipment requirements for handling and storing perishable food items, such as fresh fruit and vegetables.  The unit applies to individuals who apply the principles of modified atmosphere packing processes and who manage the handling, packing and storage processes used for perishable food items.  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.  NOTE: The terms 'occupational health and safety' (OHS) and 'work health and safety' (WHS) generally have the same meaning in the workplace. In jurisdictions where the national model WHS legislation has not been implemented, RTOs must contextualise the unit of competency by referring to current OHS legislative requirements. |
| Prerequisite Unit | Nil |
| Unit Sector | Technical (TEC) |

| 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 packing, handling and storage requirements for perishable food products | 1.1 Identify requirements and performance measures for packing, handling and storing perishable food products  1.2 Identify current best practice for packing, handling and storing perishable food products and assess comparative performance of workplace practices  1.3 Identify features and operational processes of equipment used for handling, packing and storing perishable food products  1.4 Identify customer and legal requirements of packing, handling and storing perishable food products  1.5 Use packing materials confirmed as suitable for perishable food products |
| 2. Specify packing, handling and storage processes | 2.1 Identify equipment and facilities available for packing, handling and storing perishable food products  2.2 Conduct cost-benefit analysis to determine suitable storage equipment and facilities for operations  2.3 Specify equipment and facilities needed for work operations  2.4 Specify processes for packing, handling and storing perishable food products  2.5 Specify processes in accordance with workplace environmental guidelines  2.6 Specify labelling and documentation requirements according to workplace procedures  2.7 Document workplace processes and operating procedures and communicate them to personnel |
| 3. Manage problems with perishable food products | 3.1 Identify common problems with perishable products and determine their likely causes  3.2 Assess equipment and procedures to identify contributing factors to food problems  3.3 Identify and address problems in accordance with workplace procedures  3.4 Document out-of-specification processes or outcomes  3.5 Identify and investigate opportunities for improvement  3.6 Develop and implement proposals for improvement |

| 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 | * Analyse operating parameters, procedures, specifications, and other documentation from a variety of sources to determine storage and equipment requirements |
| Writing | * Develop procedures for the storage of perishable food items for a specific audience using clear and detailed language |
| Numeracy | * Analyses data to determine compliant outcomes |
| Get the work done | * Applies systematic and analytical decision-making processes for complex and non-routine situations |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPTEC4001 Determine handling processes for perishable food items | FDFTEC4001A Determine handling processes for perishable food items | Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity | 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 FBPTEC4001 Determine handling processes for perishable food items |
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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 determined effective food handling processes for at least two different types of perishable food, including:   * analysing packing, handling and storage requirements for perishable food product * specifying processes and equipment to achieve quality outcomes that comply with Food Standards * analysing and confirming safety aspects of food handling processes and handling and storage equipment * analysing non-conformances, problems and determined probable cause * proposing improvements to handling and/or storage. | |

| 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 properties of packing processes designed to protect perishable products and extend their shelf-life * regulations, codes of practice and legislative requirements, including local and international regulations, relevant to handling and storing perishable food products * work health and safety (WHS) and environmental protection procedures and regulations * workplace procedures for planning and managing the handling and storage of perishable food products * problems that may occur while planning and managing the handling and storage of perishable food products, and action that can be taken to resolve or report the problems * risks and hazards related to handling and storing perishable food products and methods for controlling them * costs of equipment and facilities for handling and storing perishable food products * pathogens and spoilage that can occur in perishable foods and the conditions required for these to occur * features intrinsic to food type, such as pH, water activity, nutrient content, presence of microbiological compounds, respiration rate and biological structure * the impact of extrinsic factors on perishable food products, including: * temperature * water loss * humidity * maturity (applies to maturity of fruit and vegetables when harvested) * handling * cleaning * sanitation * personal hygiene practices * gaseous composition of the storage atmosphere * food spoilage indicators including: * microbial contamination * enzymic browning * sensory degradation of characteristics including flavour, aroma, colour and texture * factors that influence selection of packing and storage processes, including: * suitability for use with food products to be packaged * compatibility with packing technology * costs * environmental features * consumer safety * tamper evidence * characteristics of products and their behaviour when packed, handled and stored over the shelf-life of the product * typical problems that occur, likely causes and appropriate response options. |

| 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: * handling, packaging and storage equipment * perishable product, packaging components and consumables * specifications: * packaging specifications * workplace operating procedures for packaging, handling and storage.   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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