Modification history

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

| FBPFST5XXX | Implement and review the processing of cooked poultry products |
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| Application | This unit of competency describes the skills and knowledge required to implement, monitor and review the quality, safety and operational procedures used to manufacture cooked poultry products.  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.  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. Check the cooked poultry product preparation and processing areas and equipment | 1.1 Identify procedures for pre-operational equipment checks in accordance with workplace policies and procedures and manufacturer’s instructions  1.2 Monitor and check regulatory requirements, safe work practices and safety equipment  1.3 Conduct or supervise pre-operational checks and procedures and report risks, contamination or variations in product quality  1.4 Record physical hazards that may affect products  1.5 Implement methods to reduce risks |
| 2. Monitor the preparation of ingredients, and processing equipment and areas | 2.1 Source ingredients by type, quality and safety criteria according to product specifications  2.2 Source types of chicken meat, by-product, stock, additive, binder and spices according to the formulation specifications and regulatory requirements  2.3 Monitor handling of ingredients to prevent contamination and ensure conformance to quality and safety standards  2.4 Monitor hygiene and sanitation of relevant processing area for compliance and the cleaning regime for maintaining a hygienic and safe work area  2.5 Monitor the production system and operation of equipment for the preparation and manufacture of cooked poultry products |
| 3. Monitor the production of cooked poultry and further processed products | 3.1 Monitor time, temperature and humidity requirements for cooking and packaging  3.2 Monitor consistency, appearance, texture and other requirements for the product  3.3 Monitor production to meet product, process and regulatory requirements  3.4 Implement and monitor product sampling, testing and sensory analysis regime for compliance  3.5 Implement procedures for rejection, reprocessing and recall of products which do not meet specifications or hygiene and sanitation requirements and review against regulatory requirements and industry guidelines  3.6 Monitor hygiene and sanitation of relevant processing area for compliance |
| 4. Overview the implementation of the HACCP plan for the production of cooked poultry products | 4.1 Implement critical control points (CCPs) and critical limits for prevention and control of bacterial contamination  4.2 Implement monitoring processes for critical limits for CCPs  4.3 Carry out validation requirements for critical limits of hazard analysis and critical control points (HACCP) programs  4.4 Implement documented procedures for corrective actions when critical limits at a CCP are compromised to ensure that affected product is suitably handled  4.5 Maintain documents and records required for the system |
| 5. Review production processes | 5.1 Conduct product sampling and testing and sensory analysis and analyse results  5.2 Review product formulations and operating procedures  5.3 Review safe work systems  5.4 Review environmental impacts and energy efficiencies |

| 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 specifications, quality and workplace procedures |
| Numeracy | * Maintains and analyses data resulting from testing of products * 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 |
| Interact with others | * Clarifies the purpose and possible actions to be taken as a result of work related communications |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPFST5XXX Implement and review the processing of cooked poultry products | FDFFST4041A Identify and implement product safety and quality for cooked poultry product manufacturing | Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level  Updated unit title | 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 FBPFST5XXX Implement and review the processing of cooked poultry 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 implemented and reviewed the processing of at least two different cooked products, including:   * applying and monitoring procedures to ensure each product is fit for human consumption and meets regulatory, food safety and quality requirements * overseeing the implementation of the CCP plan for the production of cooked poultry products * carrying out product sampling and testing according to the HACCP plan and operational procedures * taking action to improve own work practice as a result of self-evaluation, feedback from others, or changed work practices, regulations or technology * using technology to access information, prepare reports, and to access and prepare relevant data * assessing production procedures against food safety and quality requirements * identifying and addressing defects during production and of final 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:   * steps in the cooking of poultry * the range of types of chilled cooked poultry products and their processing stages * types of micro-organisms and bacteria causing food poisoning * food poisoning and food spoilage (shelf life) effects of bacterial contamination * sources of bacterial contamination for both ‘ready to heat’ and ‘ready to eat’ chicken products * microbial hazards for ‘par cooked’ further processed poultry products * growth characteristics and requirements of relevant bacteria species * microbiological criteria in cooked poultry products production and microbiological limits, particularly the following significant microbial pathogens: enterohaemorrhagic Escherichiacoli, Salmonella, enterotoxin of Staphylococcus aureus and Listeria monocytogenes * chemical hazards which may affect cooked poultry products * effects or impact of physical hazards on cooked poultry products * procedures for raw materials storage, handling and preparation * safe food handling procedures * the impact of the raw material on product quality and food safety * physical food safety hazards * sanitation and hygiene procedures * HACCP principles and critical limits in a HACCP program for cooked poultry products * identification of CCPs and critical limits * water and energy use and recycling in processing * packaging technologies and procedures * sensory analysis techniques * food sampling and testing techniques * storage requirements for processed product * regulatory requirements associated with the production of cooked poultry products * environmental impacts of the food processing operation * work health and safety (WHS) 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, analysing data and compiling into a report * specifications: * laboratory facilities or reports to assess food microbiology and chemistry.   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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