Modification history

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

| FBPFST5023 | Implement and review the production of milk fat products |
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| Application | This unit of competency describes the skills and knowledge required to implement, monitor and review standards and procedures for the manufacture of milk fat products, to ensure quality and safety standards are met.  This unit applies to individuals who use knowledge of food science and processes and are responsible for maintaining product safety, quality and efficiency in the dairy processing sector.  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. Manufacture milk fat products | 1.1 Interpret the specifications for the end product  1.2 Document data requirements and collection points for food safety, quality and production standards from procedures  1.3 Apply or develop procedures to deal with non-conformance in relation to process and the final product  1.4 Ensure a safe working environment for the manufacture of product samples  1.5 Manufacture a range of sample milk fat products |
| 2. Monitor the manufacture of milk fat products to meet quality standards | 2.1 Select appropriate production system and determine the sequence of activity to prepare the system for operation  2.2 Establish resource requirements for the preparation and manufacture of milk fat products  2.3 Implement or develop a production schedule to ensure all resources and requirements are available and meet company requirements  2.4 Set production system to operating specifications before and during production  2.5 Implement and monitor process controls for the preparation and manufacture of the products |
| 3. Diagnose, rectify and report problems arising from the preparation and manufacture of manufactured milk products | 3.1 Conduct sensory analysis and product testing to identify defects  3.2 Apply systems to identify defects in the preparation and manufacture of the products  3.3 Implement adjustments to processes and equipment in response to analysed results  3.4 Report problems to designated person |
| 4. Review production processes | 4.1 Review the critical control points (CCPs) and critical limits for product safety  4.2 Review operating procedures for food safety and quality  4.3 Review the work health and safety plan  4.4 Review environmental impacts and associated costs of production |

| 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 resulting from product testing * 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 |
| Get the work done | * Takes responsibility for high impact decisions in product quality systems * Monitors outcomes of decisions and identify key product quality systems concepts and principles that may be adaptable to future situations |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPFST5023 Implement and review the production of milk fat products | FDFFST5023A Implement and review the production of milk fat products | Updated to meet Standards for Training Packages | 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 FBPFST5023 Implement and review the production of milk fat 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 implemented and reviewed standards the production of at least two milk fat products, including:   * documenting the steps in production for each product * establishing critical control points (CCPs) and critical limits for each step in production * determining a production schedule for each product * conducting sensory evaluation and product testing * overviewing the implementation of the CCP plan * conducting product sampling and testing according to the CCP plan and operational procedures * identifying and addressing non-compliances * providing relevant information to work colleagues to facilitate understanding of, and compliance with, the Australian Standards and associated regulations * taking action to improve own work practice as a result of self-evaluation, feedback from others, or changed work practices, regulations or technology. | |

| 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 impact of processing on milk * compositional requirements for a range of milk fat products * manufacturing processes, including materials and equipment, involved in producing cream, butter, condensed milk, milk powder and milk with amendments or additives * purpose of each process, and relationship between the processes, used in the preparation and manufacture of milk fat products * principles of operation of equipment and accessories used in the preparation and manufacture of milk fat products * output of each of the processes used in the preparation and manufacture of milk fat products * critical factors in the preparation and manufacture of milk fat products * potential product defects and their causes which may arise in the preparation and manufacture of milk fat products * the various components of milk * the hazards associated with raw milk * the various spoilage organisms associated with milk * composition of milk based products * Food Safety Standards that apply to milk and milk products * chemical and physical hazards which may affect milk. |

| 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 * 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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