

**Modification history**

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.

FBPTEC4003X	Control food and/or beverage contamination and spoilage
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to control food or beverage contamination and spoilage and to manage food safety using cleaning and sanitation programs.</p> <p>The unit applies to workers who oversee food contamination control measures across a food or beverage production or processing site or facility</p> <p>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.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Technical (TEC)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify and apply legal responsibilities to produce quality, safe food and/or beverages	1.1 Identify legal and ethical responsibilities for producing safe food and/or beverages 1.2 Identify legal, workplace and customer quality standards for food and/or beverage products 1.3 Ensure food safety and quality practices are applied to food or beverage preparation, processing and storage
2. Identify common causes of food poisoning and contamination	2.1 Identify food-borne pathogens and contamination that can occur in processed food and/or beverages 2.2 Trace patterns of actual or potential contamination and spoilage through processing, storage and shelf-life for a given product 2.3 Identify conditions required for contamination to occur 2.4 Analyse results of tests to detect the presence of contamination and related conditions
3. Manage control measures to eliminate or minimise the risk of contamination	3.1 Apply control measures when receiving, handling, processing, storing and transporting food and/or beverages to meet identified legal, ethical and workplace standards 3.2 Document control measures used to prevent food contamination and spoilage
4. Manage cleaning and sanitation regimes	4.1 Identify application methods, materials, labour and equipment requirements of common cleaners and sanitisers used in the food and beverage industry 4.2 Assess cleaning and sanitation methods, materials and regimes for their effectiveness and environmental impact 4.3 Select appropriate cleaning and sanitation methods to suit products and processes ensuring minimal risk of contamination and environmental impact 4.4 Establish inspection or test methods to confirm effectiveness of cleaning and sanitation program 4.5 Document and communicate responsibilities for cleaning and sanitation

<b>Foundation Skills</b>	
<i>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.</i>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Analyse legal, ethical and workplace documentation, and consolidate information to determine controls to prevent contamination and spoilage of food and/or beverages</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Perform mathematical calculations to check, interpret and confirm results of food safety tests</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>Use collaborative and inclusive techniques to convey and clarify information</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Apply systematic and analytical decision-making processes for complex and non-routine situations</li> <li>Problem-solve issues, drawing on past experience and research</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPTEC4003X Control food and/or beverage contamination and spoilage	FBPTEC4003 Control food contamination and spoilage	Title updated Unit updated throughout to include both food and beverages	Equivalent unit

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>
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<b>TITLE</b>	<b>Assessment requirements for FBPTEC4003X Control food and/or beverage contamination and spoilage</b>
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**Performance Evidence**

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has effectively controlled food contamination and spoilage, including:

- identifying contamination and/or spoilage in at least three different processed food and/or beverage samples
- determining likely causes of non-conformance of ingredients/raw materials
- analysing the results of tests to identify contamination and/or spoilage
- identifying and applying legal, workplace and quality standards for food and/or beverage products
- recognising indicators of unacceptable (or non-conforming) processing, handling and/or storage outcomes
- managing control measures used to address risks of food and/or beverage contamination
- managing cleaning procedures to ensure workplace standards meet food safety requirements.

**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:

- basic composition and function of each main raw material/ingredient used, such as awareness of ingredient grades or types
- common causes of contamination/unacceptable quality of raw materials/ingredients, relevant to work role
- methods used to confirm quality standard, such as accessing information (e.g. certificates of analysis and/or laboratory clearance information)
- Food Standards Code
- the effect of variation in raw materials/ingredients on processing stages and final product outcome, including factors likely to cause variation, and scope to adjust or correct for variation at each processing stage
- how time and temperature impact on the growth of microorganisms
- appropriate handling and storage requirements for raw materials/ingredients and final product, and the effect of failing to meet required storage conditions
- the changes and reactions that occur through processing stages, including the signs and symptoms of poor/unacceptable processing or equipment operation
- factors that affect the shelf-life of product
- the inter-relationships between processing stages and the effect of variation in processing parameters on process outcome and on final product, including factors likely to cause variation, and scope to adjust or correct for variation at subsequent process stages
- procedures for identifying and isolating non-conforming product
- troubleshooting information and techniques
- procedures and related documentation required to amend or introduce a new method or procedure, such as short-term procedures for amending or updating specifications and processing parameters
- reporting requirements and responsibilities
- test methods to confirm raw material/ingredient and/or final product quality characteristics where relevant.

**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:
  - samples of contaminated and spoiled food and/or beverages
  - cleaning and sanitation equipment
- specifications:

<b>Assessment Conditions</b>
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| <ul style="list-style-type: none"><li>• methods to detect contamination and spoilage</li><li>• food safety plan and related information, including operating procedures, cleaning and sanitation regimes/plans</li><li>• cleaning and sanitation methods and procedures.</li></ul> |
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<p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>
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<b>Links</b>
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