Modification history

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

| FBPTec4XX1 | Manage raw materials |
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| Application | This unit of competency describes the skills and knowledge required to receive, handle and store raw materials that will be used in the production of food and/or beverages.  This unit applies to those workers who have responsibility for overseeing the production of food and/or beverages and the quality assurance requirements associated with those products.  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 | 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 quality parameters for raw materials | 1.1 Identify raw materials required to produce end product  1.2 Identify key attributes of quality raw materials, including water  1.3 Identify compliance hazards associated with each raw material |
| 2. Research suppliers of raw materials | 2.1 Identify suppliers of raw materials relevant to end product  2.2 Investigate potential supplier's capability and capacity to supply consistent quality raw materials  2.3 Identify costs and delivery methods  2.4 Identify whether potential supplier can meet business needs  2.5 Order raw materials |
| 3. Receive raw materials | 3.1 Check details of order for raw materials  3.2 Compare order details to details on delivery docket  3.3 Check quality of raw material meets specifications  3.4 Perform basic analytical tests on raw materials  3.5 Confirm raw materials meet processing requirements  3.6 Receive raw materials for processing that meet quality requirements  3.7 Record delivery of raw materials, in line with organisational procedures |
| 4. Handle raw materials | 4.1 Identify risks and hazards of working with raw materials specific to job role  4.2 Wear appropriate personal protective equipment to manage risks  4.3 Use appropriate equipment to move raw materials to storage area |
| 5. Monitor and store raw materials | 5.1 Check storage conditions meet quality requirements  5.2 Ensure stock is rotated so that older stock is used before new stock  5.3 Adjust storage conditions that do not meet quality requirements  5.4 Monitor storage to ensure quality of raw material is maintained  5.5 Maintain records of storage conditions and quantities  5.6 Re-order raw materials when stocks are low, in line with organisational requirements |

| 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 |
| Numeracy skills | * Interpret readings of gauges and scales for temperature, moisture * Uses areas (m2), weight (g, kg, T) and volumes (ml, L, m3, ML, GL) to describe product quantities |
| Get the work done | * Problem solve issues with raw materials and storage as they arise |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPTEC4XX1 Manage raw materials |  | New unit | No 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 FBPTEC4XX1 Manage raw materials |
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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 managed raw materials for processing food or beverage products, including:   * assessed at least one supplier of raw materials * checked quality of two different raw materials to be received * handled and stored two different raw materials to maintain quality. | |

| 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:   * raw materials used in production of food and/or beverages, relevant to job role * specifications for raw materials relevant to end product * compliance hazards that may occur in relevant raw materials, such as microbiological, chemical, physical, allergens, regulatory, quality * typical analytical tests and checks to determine quality of raw materials, including observation, smell and rapid tests * methods to determine water quality * Certificates of Analysis for raw materials and their purpose * storage requirements to ensure quality of raw material is maintained * safe work practices to handle raw materials, relevant to job role * workplace and/or legal traceability requirements * safe work requirements relevant to the job role. |

| 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 fermented food or beverage processing environment * resources, equipment and materials: * raw materials relevant to food and/or beverage processing environment.   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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