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| FBPSSXXXX01 | Manage allergens in food processing |

Modification History

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 5.0 |

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| Description  This skill set is designed to cover the skills and knowledge required to manage and control allergens in a food processing workplace. |
| Pathways Information  These units of competency provide credit towards a number of qualifications in the FBP Food, Beverage and Pharmaceutical Training Package, including:   * FBP40418 Certificate IV in Food Science and Technology * FBP50118 Diploma of Food Science and Technology |
| Licensing/Regulatory Information  Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery. |
| Skill Set Requirements   * FBPFSY4XX1 Perform an allergen risk review * FBPFSY4XX2 Provide accurate food allergen information to consumers * FBPFSY5XX1 Develop an allergen management plan |
| Target Group  This skill set is for those who work in food processing environments who have responsibility for controlling and managing allergens in food products, including communicating information about allergens to consumers through labels or product information sheets. |
| Suggested words for Statement of Attainment  These competencies from the FBP Food, Beverage and Pharmaceutical Training Package meet the requirements for those who manage and control allergens in a food processing workplace. |