

**Modification history**

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

<b>FBPFSY5XX1</b>	<b>Develop an allergen management program</b>
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to develop a food allergen management program, which is a site-specific, systematic approach to identifying and controlling allergens in a food processing plant. The program incorporates the collective procedures, policies and practices which are implemented to control allergens in the facility and encompasses the whole supply chain.</p> <p>This approach to allergen risk management may contribute to a hazard analysis critical control point (HACCP) program.</p> <p>The unit applies to individuals who have responsibility for managing allergens and in ensuring the food business meets food safety, quality and legal requirements.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Food Safety (FSY)

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. Assemble a cross function team	1.1 Identify team members to participate in the development of the allergen management program 1.2 Ensure team members collectively have knowledge of all parts of business and all aspects of the food product supply chain
2. Plan and prepare for allergen management	2.1 Identify procedures to identify and manage allergens across all area of business, including new allergens that may be introduced through new products 2.2 Identify procedures to manage cross contamination of allergens 2.3 Set targets for the management of allergens 2.4 Verify the allergen control measures are suitable 2.5 Validate the control measures, including cleaning procedures, to ensure allergens are controlled
3. Document and monitor allergen management program	3.1 Review and finalise documentation of work procedures to support allergen management 3.2 Document the allergen management program 3.3 Maintain allergen management records including collection of continuous monitoring data 3.4 Monitor data to identify opportunities to improve allergen risk controls 3.5 Identify and resolve anomalies in data in consultation with cross function team 3.6 Update documented allergen management program to incorporate continuous improvements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
4. Ensure staff are trained to manage allergen risks	4.1 Review staff awareness of allergen risks to identify gaps in skills and knowledge 4.2 Plan training to ensure food allergen risks are controlled 4.3 Implement training for staff to ensure they are equipped with knowledge and skills to contribute to allergen management

Foundation Skills	
<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>	
Skill	Description
Writing	<ul style="list-style-type: none"> <li>Review and develop work policies and procedures using appropriate language and format</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret unit measure in test results</li> <li>Allergen unit measures – milligram per kilogram (mg /kg) or parts per million (ppm) of protein</li> </ul>

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY5XX1 Develop an allergen management program	Not applicable	New unit	No equivalent unit

Links	
	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>

<b>TITLE</b>	<b>Assessment requirements for FBPFSY5XX1 Develop an allergen management program</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has developed, implemented and monitored an allergen management program for at least one processed product at one food processing site, that includes at least one known (declared) allergen with opportunities for cross contact.</p>	
<b>Knowledge Evidence</b>	
<p>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:</p> <ul style="list-style-type: none"> <li>• legal requirement to produce food that is safe for human consumption</li> <li>• requirements for truth in labelling under Australian Consumer Law</li> <li>• areas of business that should be included in allergen management, from receipt of raw materials and goods, storage, premises and equipment layout, batch assembly, processing, testing, cleaning, labelling, packaging and distribution</li> <li>• other food safety management systems used in the workplace, including hazard analysis critical control point (HACCP) and good manufacturing practices (GMP)</li> <li>• key areas for staff training in allergen risk management, including: <ul style="list-style-type: none"> <li>• receipt and storage of raw materials</li> <li>• avoiding cross contact of non-allergenic ingredients with allergenic materials, or between different allergenic ingredients</li> <li>• production scheduling</li> <li>• equipment and premises design</li> <li>• GMP, such as cleaning procedures, control of rework</li> <li>• post-manufacturing controls</li> <li>• new product development</li> </ul> </li> <li>• team leadership techniques</li> <li>• industry references to guide best practice management of allergens in food.</li> </ul>	
<b>Assessment Conditions</b>	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions: <ul style="list-style-type: none"> <li>• a workplace or an environment that accurately represents a food processing workplace</li> </ul> </li> <li>• resources <ul style="list-style-type: none"> <li>• food and/or beverage processing plant</li> <li>• raw materials, ingredients, additives, processing aids</li> <li>• sample products</li> </ul> </li> <li>• specifications: <ul style="list-style-type: none"> <li>• work procedures, including advice on allergen management</li> </ul> </li> <li>• relationships: <ul style="list-style-type: none"> <li>• food processing team members representing different parts of the business.</li> </ul> </li> </ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>