Modification history

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

FBPFSY2XX1	Maintain food safety when loading, unloading and transporting food
Application	This unit of competency describes the skills and knowledge required to maintain food safety when loading and transporting temperature-sensitive ingredients and products.
	This unit applies to loading, unloading and transport activities where the transport operator does not have direct physical contact with food. Where food is handled directly by the transport operator, the relevant food handling unit also applies.
	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.
	No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.
Prerequisite Unit	Nil
Unit Sector	Food safety (FSY)

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Prepare to transport food	1.1 Confirm work instructions and clarify where required 1.2 Identify health and safety hazards and report to supervisor 1.3 Wear appropriate personal protective clothing and equipment and ensure correct fit 1.4 Confirm that food storage vehicles, containers and receptacles are appropriate for use 1.5 Prepare food storage vehicles and containers and receptacles for use according to workplace procedures and safety and food safety requirements 1.6 Load and secure food to meet transportation and temperature control requirements according to workplace procedures and food safety requirements 1.7 Follow hand washing and disinfecting procedures according to food safety requirements
2. Load, unload and transport food safely	2.1 Monitor food safety critical control points (CCPs) and measures to ensure that food safety is maintained during transport 2.2 Report incidents where food safety control requirements are not met and take corrective action as directed 2.3 Unload food according to workplace procedures and transportation and temperature control requirements 2.4 Record food safety information according to workplace procedures

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.	
Skill	**Description**
Reading	• Check cleaning records • Interpret food safety and health and safety requirements
Numeracy	• Assemble and sort product • Interpret temperature scales and charts (°C) • Estimate weights of product (g, kg, T) and volume (L, hL)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY2XX1 Maintain food safety when loading, unloading and transporting food	FBPOPR2012 Maintain food safety when loading, unloading and transporting food	Sector code of unit updated to better match work task Minor changes to Performance Criteria to clarify intent Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent unit

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

TITLE	**Assessment requirements for FBPFSY2XX1 Maintain food safety when loading, unloading and transporting food**

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 maintained food safety when loading, unloading and transporting food at least one delivery of temperature-sensitive ingredient or product, including:
- applying safe work practices
- completing records accurately.

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:
- health and safety hazards and controls, including the purpose and limitations of protective clothing and equipment
- food safety critical control points (CCPs) in the loading/unloading and transportation of food materials and product, and related methods of control
- characteristics of food transported and related transport environment requirements
- key requirements of the Food Standards Code in relation to product transported
- microbiological, physical, chemical and allergenic hazards that can occur when loading, transporting and unloading food, appropriate to nature and method of food transported, including the types of hazards likely to occur, the conditions under which they occur, and possible consequences
- methods and procedures used to control food safety hazards (this depends on the type of controls and equipment used), including the purpose and operation of equipment procedures in place to maintain food safety and workplace records, such as temperature control charts and cleaning and sanitation records
- procedures used to confirm that transportation and related food safety equipment is appropriate for use and operational, such as equipment capacity to maintain a given temperature environment appropriate to the food product
- cleaning and sanitation requirements for maintaining food safety when loading, unloading and transporting food
- potential for cross-contamination resulting from location in proximity to other food or non-food items that are transported, where contamination by osmosis is a possibility.

Assessment Conditions

Assessment of skills must take place under the following conditions:
- physical conditions:
  - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - workplace information, including temperature charts and cleaning records
  - food storage vehicles, containers and receptacles
  - food ingredient and/or product to be loaded/unloaded and transported
- specifications:
  - work procedures relevant to loading/unloading and transportation, including advice on required temperature parameters to be maintained
  - food safety requirements
  - loading/unloading and transport advice/schedules
  - documentation and recording requirements and procedures.

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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