Modification history

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

FBPFSY3XX1	Control contaminants and allergens in food processing
Application	This unit of competency describes the skills and knowledge required to control food safety risks, including physical, chemical, microbiological and allergen risks, at a food processing facility, including raw materials, incoming goods, inputs and auxiliary materials and packaging.
	This unit applies to individuals who take responsibility for operations in a food or beverage processing environment.
	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. Assess physical risks to food processing	1.1 Identify types and sources of physical contamination at the food processing site 1.2 Identify risks of physical contamination to food processing, product and consumer 1.3 Assess workplace procedures and practices to determine level of risk for physical contaminants and identify opportunities for improvement 1.4 Identify control measures to eliminate or reduce risks of physical contamination
2. Assess chemical risks to food processing	2.1 Identify types and sources of chemical contamination at the food processing site 2.2 Identify risks of chemical contamination to food processing, product and consumer 2.3 Assess workplace procedures and practices to determine level of risk for chemical contaminants and identify opportunities for improvement 2.4 Identify control measures to eliminate or reduce risks of chemical contamination
3. Assess microbiological risks to food processing	3.1 Identify types and sources of microbiological contamination at the food processing site 3.2 Identify risks of microbiological contamination to food processing, product and consumer 3.3 Assess workplace procedures and practices to determine level of risk for microbiological contaminants and identify opportunities for improvement 3.4 Identify control measures to eliminate or reduce risks of microbiological contamination
4. Assess allergenic risks to food processing	4.1 Identify types and sources of allergens at the food processing site 4.2 Identify risks of allergens to food processing, product and consumer 4.3 Assess workplace procedures and practices to determine level of risk for allergens and identify opportunities for continuous improvement 4.4 Identify control measures to eliminate or reduce allergenic risks

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
5. Implement control measures to manage food safety risks	5.1 Implement control measures to minimise contaminants and allergens as part of work operations 5.2 Identify corrective actions and conditions for implementation 5.3 Identify and complete reporting and documentation associated with controls, as required 5.4 Conduct control measures in accordance with workplace environmental guidelines

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	• Read and interpret food safety program requirements • Interpret workplace food safety practices, procedures and control measures
Writing	• Record results of inspection, sampling and testing • Report contamination and allergen risk
Oral communication	• Effective methods to communicate with team members, including active listening, asking for clarification, providing clear instructions and seeking advice from supervisor
Numeracy	• Monitor and interpret control indicators and data

Unit Mapping Information			
Code and title current version	**Code and title previous version**	**Comments**	**Equivalence status**
FBPFSY3XX1 Control contaminants and allergens in food processing	FBPOPR3001 Control contaminants and allergens in the workplace	Unit sector code updated to better match work task Application updated Emphasis on contaminants changed to food safety risks Wording of elements updated Performance Criteria re-ordered Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence to	Equivalent unit

		clarify requirements and Assessment Conditions	

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 FBPFSY3XX1 Control contaminants and allergens in food processing**

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 controlled physical, chemical, microbiological and allergenic risks at, at least one food processing site or food processing line.

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:
- the purpose and intent of food safety legislation and control measures for physical, chemical, microbiological and allergenic risks
- roles and responsibilities for development and maintenance of the control measures
- food processing methods used at the site or work area and the risks to food safety
- sources of technical expertise on contaminants and allergens
- the role of control measures in the food safety program
- documentation relating to the food safety program, including process flow diagrams, hazard analysis charts and tables, support program requirements, data analysis reports, corrective action reports and verification reports
- main types of food safety hazards likely to occur given the type of product and processing methods used
- acceptable control methods for the hazards identified, and required corrective action when control requirements are not met
- Food Standards Code in relation to product and site
- foods most likely to prompt allergic reactions
- ways to identify the presence of allergens in raw materials, ingredients and processing aids
- recording requirements to support communication and monitoring of the food safety program, including procedures for maintaining and updating relevant documents, including operating procedures
- validation and verification processes, techniques, and responsibilities to control contaminants and allergens in the workplace.

Assessment Conditions

Assessment of skills must take place under the following conditions:
- physical conditions:
  - a workplace or an environment that accurately represents a food processing workplace
- specifications:
  - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
  - information on monitoring requirements, control methods and corrective action for risks
  - 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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