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Modification history

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

FBPFSY3XX2	Participate in a traceability activities
Application	<p>This unit of competency describes the skills and knowledge required to participate in traceability and product recall activities to track food through all stages of production, processing and distribution. Participation in these activities allows for the withdrawal or recall of products that have been identified as unsafe or unsuitable, <u>which includes cross contamination with food allergens and erroneous addition of food allergens</u>.</p> <p>The unit applies to individuals who work in operational roles in food and/or beverage processing.</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 licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Food Safety (FSY)

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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. Prepare for traceability or recall activity	1.1 Receive work instructions for <u>traceability activity including the reason for the activity</u> and clarify where required 1.2 Identify the product to be tracked 1.3 Identify system used to document traceability of products <u>including mass balance records</u> 1.4 Identify the label, specification and/or unique identifier for the product 1.5 Confirm own role and responsibilities in team activity
2. Work with others to track product details	2.1 Track product through storage, distribution and packaging records 2.2 Track processing of product through batch records, processing records, including any re-work or overrun ingredients used 2.3 Track product ingredients through raw material and ingredient storage records, records of receipt of raw materials and ingredients, and ingredient specifications 2.4 Present details of product traceability to team and/or supervisor
3. Work with team to identify flaws and improvements	3.1 Identify any mislabelling or processing details that are not represented on the product label or specification 3.2 Make recommendations according to workplace procedures to rectify product traceability details to ensure accuracy and efficient recall

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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
Learning	<ul style="list-style-type: none">Track and problem-solve issues that arise with traceability
Reading	<ul style="list-style-type: none">Interpret traceability records and ingredient specifications
Oral communication	<ul style="list-style-type: none">Listen to instructions and clarify where required

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY3XX2 Participate in traceability activities	Not applicable	New unit	No equivalent unit

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Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for FBPFSY3XX2 Participate in traceability activities
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 participated in a team to identify the traceability of at least one processed food or beverage product, including:	
<ul style="list-style-type: none"> raw materials additives processing packaging. 	

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:
<ul style="list-style-type: none"> purpose of traceability traceability requirements for food businesses identified in the Food Standards Code, particularly Standard 3.2.2 and any standards relevant to the items produced at the organisation workplace requirements to ensure that food does not become unsafe or unsuitable <u>including for those with food allergies</u> the requirement to be able to track food products one step forward and one step back at any point in the supply chain <u>the concept of mass balance and the requirement to account for all quantities of raw materials, waste, work in progress and finished product</u> traceability framework or system used within the organisation and the requirement for food businesses to be able to recall unsafe food through readily accessible records that include: <ul style="list-style-type: none"> <u>reason for a recall</u> production records <u>mass balance records</u> what products are manufactured or supplied volume or quantity of products manufactured or supplied batch or lot identification (or other markings) where products are distributed any other relevant production records.

Assessment Conditions
Assessment of skills must take place under the following conditions:
<ul style="list-style-type: none"> physical conditions: <ul style="list-style-type: none"> a food or beverage processing, production or retail workplace or an environment that accurately represents workplace conditions resources, equipment and materials: <ul style="list-style-type: none"> food or beverage products specifications: <ul style="list-style-type: none"> food and ingredient labels or specifications food/ingredient packaging workplace production records guidelines for traceability relationships: <ul style="list-style-type: none"> team members supervisor.
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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