Modification history

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

FBPFSY3001X	Monitor the implementation of food safety and quality programs
Application	This unit of competency describes the skills and knowledge required to provide a leadership role in supporting day-to-day implementation of the food safety (including food allergen management) and quality programs and procedures in a work area. The unit applies to individuals who monitor, maintain and oversee quality standards and food safety programs and take corrective action in response to non-compliance. It does not apply to the pharmaceutical industry. 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.
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. Ensure others in the work area are able to meet food safety and quality requirements	1.1 Ensure appropriate personal protective clothing and equipment is available, functional and fits correctly 1.2 Confirm that information on food safety and quality responsibilities and procedures is current, accessible and communicated to others in the work area 1.3 Confirm that information about identified hazards and the outcomes of risk assessment and risk control procedures is accessible and communicated to others in the work area 1.4 Confirm that mentoring and coaching support is available to support individuals and groups to implement safe food handling and quality procedures
2. Monitor observance of food safety and quality standards in the work area	2.1 Confirm that work procedures in the work area are clearly defined, documented and followed 2.2 Identify deviation from procedures, and report and address within level of responsibility 2.3 Ensure that staff behaviour is consistent with workplace policies and procedures that support food safety and quality 2.4 Identify and report food safety and quality hazards 2.5 Record food safety and quality information 2.6 Maintain the work area to comply with good manufacturing practice (GMP) 2.7 Conduct work to comply with workplace environmental guidelines
3. Take corrective action in response to food safety and quality non-compliance	3.1 Implement workplace procedures for responding to food safety and quality non-compliance 3.2 Investigate hazardous events to identify cause 3.3 Implement control measures to prevent recurrence and minimise risks of hazardous events
4. Improve food safety and quality in the work area	4.1 Identify opportunities for improving food safety and quality, and raise with relevant personnel 4.2 Contribute to revising procedures to support effective control of quality and food safety hazards 4.3 Communicate improvements to team members

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	• Use problem-solving skills to investigate non-conformance, and revise procedures where necessary
Reading	• Interpret food safety program • Interpret workplace food safety practices and procedures

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY3001X Monitor the implementation of food safety and quality programs	FBPFSY3001 Monitor the implementation of quality and food safety programs	Unit title updated Minor changes to Performance Criteria for clarity Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent unit

Links	
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 FBPFSY3001X Monitor the implementation of food safety and quality programs

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 effectively monitored the implementation of food safety and quality programs on two different occasions, including:

- confirming food safety and quality program requirements, risks and control measures of the work area
- confirming that control measures are in place and that personnel in the work area are equipped and informed to implement programs, including controls for managing allergens
- identifying, addressing and following up on non-compliances
- identifying causes of non-compliance
- conducting risk assessments and recommending responsive actions
- providing support to others to implement the food safety and quality programs
- completing and maintaining documentation.

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:

- procedures and responsibilities for food safety relevant to the workplace
- principles of a critical control point (CCP) analyses approach to managing food safety, including identifying hazards that are likely to occur, establishing appropriate methods of control, and confirming that controls are met
- Food Standards Code and its purpose
- State/Territory food legislation, relevant to workplace
- Consumer legislation, relevant to food
- food quality requirements relevant to workplace
- basic concepts of food safety and quality assurance, including hazards, risk assessment and control methods
- methods to manage and support food safety and quality in the workplace, including systems for maintaining and updating documents, including operating procedures and specifications
- personal protective clothing and footwear, clothing maintenance, laundering and storage requirements
- appropriate first aid to be used when undertaking food handling
- good manufacturing practices (GMP) relevant to work task
- procedures to follow in the event of pest sighting or discovery of infestation
- purpose and importance of cleaning and sanitation procedures
- awareness of common microbiological, physical, chemical and allergen hazards related to the foods handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- suitable standard for materials, measuring devices, equipment and utensils used in the work area
- properties of food and ingredients used that affect food safety, including an understanding of related storage, processing and handling requirements
- sampling procedures, test methods and inspections
- options for responding to non-compliance, including legal responsibility, risk management and cost/implications of different responses, and level of responsibility for decision-making
- waste collection, recycling, handling and disposal, including handling/disposal requirements for different types of waste, including hazardous waste
- traceability requirements relevant to the food items produced
- recall procedures within level of responsibility
- documentation system and procedures, including recordkeeping to meet both company and legal requirements, procedures for developing and/or reviewing workplace procedures, and document control systems used in the workplace
- internal and external auditing arrangements, roles and responsibilities as they relate to own work responsibilities
- appropriate communication skills and techniques to convey information on food safety and quality requirements to others in the workplace.

Assessment Conditions

Assessment of skills must take place under the following conditions:
• physical conditions:
   • a food or beverage processing workplace or an environment that accurately represents workplace conditions
• resources, equipment and materials:
   • personal protective clothing and equipment
   • reporting and monitoring systems
• specifications:
   • food safety program for the work area that identifies critical control points, control measures and corrective actions
   • quality policy, system and procedures
• relationships:
   • interactions with work team and supervisor.
 	
Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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