

Australian Native & Bush Food

Stakeholder Feedback Report - Validation



March 2022

The final draft unit of competency and skill sets for the Australian Native and Bush Foods Project were made available on the Skills Impact website for stakeholder validation from 14 February until 7 March 2022. Please visit the website to view a full list of the documents that were submitted for consultation during this phase.

Feedback was received from a variety of stakeholders via the Skills Impact Feedback Hub, webinars, phone and email.

	ACT	NSW	NT	QLD	SA	TAS	VIC	WA	National
Government Federal									
Government State									
Government Local									
Employer									
Peak Industry Body									
IRC Representative									
Regulator									
Training Board									
Registered Training Organisation (RTO)									
Union									
State Training Authority (STA)									
Other									

General note: a total of 77 people were identified and contacted as potential contributors at the start of the project. Of those, 56 people from around the country have engaged with this project and have been consistently updated and provided with opportunities for engagement as the project progressed. While there was no direct participation from some states and territories during the project, the interests of these stakeholders have been represented by national associations.

Feedback received during the validation period for the revised qualification, new unit and three new skill sets that have been developed for the Australian Native and Bush Foods Project has been positive. Below is a summary of the feedback raised and how these have been dealt with. This involves a consideration of the information provided, views of industry stakeholders and from people who are part of the Subject Matter Expert Working Group process. Resolutions are constructed to consider the needs and views of stakeholders to the extent possible, and to comply with the Standards for Training Package 2012. The resolutions may represent a compromise on one or more stakeholder views with the aim of a workable outcome for industry, State and Territory Training Authorities (STAs) and training providers.

Acronyms - SMEs – Subject Matter Experts, CVIG – Companion Volume Implementation Guide, FBP – Food, Beverage and Pharmaceutical, SMEGW – Subject Matter Expert Working Group

Organisation Type: State Government

Coverage: WA

Stakeholder Comments:

FBPSS000XX1 Prepare First Nations Products for Sale Skill Set does not include the prerequisite unit for AHCILMXX30. The other Skill Sets include the prerequisite unit.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

The skill set has been updated with prerequisite unit and table.

Organisation Type: Registered Training Organisation

Coverage: SA

Stakeholder Comments:

First of all, we thought these skill sets would give great opportunities for those who are interested in entering into food production business using bush/native food. Through our consultation in the past, we have considered several times to add qualifications in food processing in our scope. These skill set will open up opportunities in food processing sector for Aboriginal and/or Torres Strait Islander people (in addition to AHC training which we used to deliver and was popular training at Tauondi). Please see below comments and feedback that we discussed:

Pathways Information

Additional qualifications may be relevant as pathways for each skill set:

FBPSS000XX1

SIR Retail Services Training Package

- SIR20116 Certificate II in Retail Services
- SIR30216 Certificate III in Retail

AHCILM306X Develop awareness of Aboriginal and/or Torres Strait Islander cultural safety and protocols

Given that the target groups for FBPSS000XX1 and FBPSS000XX2 are Aboriginal and/or Torres Strait Islander people, should this unit of competency be included? However, if this means AHCILM306 Follow Aboriginal cultural protocols, then we understand that some potential students may require the skills and knowledge outlined in this unit of competency.

We understand that development is at the final stage that above feedback may be irrelevant.

We are very keen to consider having these skill sets in our scope once endorsed, as we know that these are emerging areas for potential employment.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Additional qualification pathways have been added into the skill set, which will help students to progress into a full qualification should they wish to.

Organisation Type: State Government

Coverage: WA

Stakeholder Comments:

Skill Set does not include the prerequisite unit for AHCILM3X05 Work with an Aboriginal and/or Torres Strait Islander Community or organisation. The other Skill Sets include the prerequisite unit.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

The skill set has now been updated to include the prerequisite unit and table.

Organisation Type: Registered Training Organisation

Coverage: SA

Stakeholder Comments:

First of all, we thought these skill sets would give great opportunities for those who are interested in entering into food production business using bush/native food. Through our consultation in the past, we have considered several times to add qualifications in food processing in our scope. These skill set will open up opportunities in food processing sector for Aboriginal and/or Torres Strait Islander people (in addition to AHC training which we used to deliver and was popular training at Tauondi). Please see below comments and feedback that we discussed:

Pathways Information

Additional qualifications may be relevant as pathways for each skill set:

FBPSS000XX2

BSB Business Services Training Package

- BSB30220 Certificate III in Entrepreneurship and New Business

- BSB40320 Certificate IV in Entrepreneurship and New Business

AHCILM306X Develop awareness of Aboriginal and/or Torres Strait Islander cultural safety and protocols

Given that the target groups for FBPSS000XX1 and FBPSS000XX2 are Aboriginal and/or Torres Strait Islander people, should this unit of competency be included? However, if this means AHCILM306 Follow Aboriginal cultural protocols, then we understand that some potential students may require the skills and knowledge outlined in this unit of competency.

We understand that development is at the final stage that above feedback may be irrelevant.

We are very keen to consider having these skill sets in our scope once endorsed, as we know that these are emerging areas for potential employment.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Additional qualification pathways have been added into the skill set, which will help students to progress into a full qualification should they wish to.

Organisation Type: State Government

Coverage: WA

Stakeholder Comments:

FBPSS000XX3 includes the unit AHCILMXX30 Work with an Aboriginal and/or Torres Strait Islander Community or organisation. Is the unit number - AHCILM3X05?

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

The temporary unit code has been updated to reflect the indicative Australian Qualification Framework (AQF) level of the unit.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

These units may be helpful for some additional information for the new unit. Sorry I have tried to feed comments directly onto project website but it's not responding. I have a few queries about the new unit 'Participate in wild harvesting of plants and or seed for food processing'. I think the actual name of the unit may be confusing in regard to the word 'wild harvesting'. I think the units below provide some good outlines for this particularly in relation to environment, biosecurity, legislation and cultural significance (although potentially more detail in regard to that). I think if you state participate in wild harvesting that gives the impression you are going into either parks, reserves, Aboriginal lands and or private land. If people are looking to harvest seed for food processing I am presuming its in larger quantities so they would potentially need to have grown it themselves on their own land or emphasise gaining access for the purposes of food processing or commercial purposes and there are legislative requirements as well as cultural protocols for this.

I think better to leave out the wild perhaps something like 'Participate in harvesting of native seed, nuts or fruit for food processing'

training.gov.au - FWPNSY3002 - Extract, clean, store and despatch tree seeds

training.gov.au - AHCECR305 - Collect native seed

Also wondering there is no reference to fruit and or nuts? This may also be collected to process ie Australian finger lime (Citrus australasica), Murnong (Yam Daisy) ?

I'm not sure if you have spoken to the Melbourne Bush Food company but it may be worth trying to contact them. See link to their career page and recruitment details for Production Warehouse Coworker Production + Warehouse Coworker – Melbourne Bushfood Its an old position but interesting what skills they are looking for or need.

They do grow some plants themselves but also rely on suppliers from across Australia as I understand.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

The term 'wild' remains to delineate it from commercial production; however, reference to seeds has now been taken out of the title and an explanation of the intended meaning of 'plants' has been included in the Application statement.

Organisation Type: Federal Government

Coverage: QLD

Stakeholder Comments:

Thank you for contacting me in regards to the Australian Native and Bush Food project. From the detail you have provided, I provide the following comments for your consideration:

- For <https://training.gov.au/Training/Details/AMPX219> - Ensure the electronic labelling system complies with the Food Standards Australia New Zealand (FSANZ) Food Standards Code, ASIC country of origin labelling and National Measurement Institute weight labelling requirements.
- Ensure businesses are aware of licensing/notification requirements within their jurisdiction.
- Ensure that foods to be harvested comply with the FSANZ Food Standards Code. Food not listed within the Code may be subject to a safety assessment and you may need to approach the Advisory Committee on Novel Foods. Sale of foods that do not comply with the Food Standards Code, may be subject to enforcement action.
- As part of the proposed new skill sets, food businesses are to ensure Food safety requirements and Food premises and equipment standards are adhered to as per Chapter 3 of the FSANZ Food Standards Code. Note also a new standard has been released for comment on the FSANZ web site relating to Food Safety Management Tools which may also affect content provided for this course.

I trust that this information is of assistance,

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

There are assessment requirements in the unit of competency to ensure these are covered. The Performance Evidence states:

- monitored compliance with food safety standards

The Knowledge Evidence states:

- state/territory food safety legislation, relevant to workplace

It is difficult to name actual legislation because of the dynamic nature of laws which are often revised. Leaving the requirement generic ensures that the most current piece of legislation will be researched and used and prevents the unit having to be updated if legislation changes.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Thanks for the opportunity to provide feedback on these training products at the validation stage.

Would you kindly provide details on which qualification/s the new unit FBPBSH20XXX Participate in wild harvesting of plants and seed for food processing will be 'housed' in. As you know all units of competency are required to be available within a qualification.

In regards the new unit;

1. Application – does the unit apply to First Nations peoples or only non- First Nations folk who work with them?
2. The unit does not require consideration of safety issues when collecting plants and seeds. It does refer to use of PPE but using PPE is only the final measure to be taken to ensure safety. Safe work practices that take into account location, hazards, potential risks etc. must be determined and followed in addition to the use of PPE. May I suggest the addition of a Performance Criteria related to safe work practices / risk analysis?
3. The repetition / precis of the Performance Criteria in the Performance Evidence field does not conform to the purpose of this field. In fact such repetition can cause confusion and issues at delivery and audit. I request that the contents of this field are reviewed and aligned with the Standards.
4. I also note that the final bullet point in this field is not derived from any of the Performance Criteria. In order to be compliant with the Standards either an additional Performance Criteria is required that references 'food safety standards' or this Assessment Requirement should be deleted.

I trust this feedback will assist you with the finalisation of this unit and the project.

Consideration and Proposed Resolution: Adopted

The Application applies mostly to Aboriginal and/or Torres Strait Islanders, however, will not exclude non-Indigenous people from enrolling in the unit.

The use of PPE has now been removed and reference is made to safe work practices.

Repetition has been addressed and now conforms with the Standards

Reference to food safety standards and associated legislation is now part of the Performance Criteria.

Organisation Type: State Government

Coverage: WA

Stakeholder Comments:

Knowledge Evidence states:

- principles for plant and/or seed collection related to work instruction, including:

Not sure if there needs to be information listed here, or if it relates to information listed underneath, as this is not indented.

2. To ensure there are no orphan units, could you please advise where the new unit FBPBSH20XXX will be housed?

Consideration and Proposed Resolution: Adopted

The Knowledge Evidence now states:

- principles for plant collection related to work instruction, including:
 - processes for the safe collection, treatment and storage of plants
 - methods to separate plants from waste materials
 - viruses and/or pests which may affect plants
 - labelling plants and the need for accurate recording
 - plant treatments and storage requirements for collected species.