Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0. |

| FBPFST4009 | Label foods according to legislative requirements |
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| Application | This unit of competency describes the skills and knowledge required to label foods according to legislative requirements.  The unit applies to individuals who have responsibility for maintaining the product safety, quality and legislative requirements for labelling.  No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice. |
| Prerequisite Unit | Nil |
| Unit Sector | Food science and technology (FST) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Identify specific criteria required for a food label | 1.1 Identify components of food labels  1.2 Identify the relationship between food label and consumer information  1.3 Confirm that the ingredients in a food product are accurately described  1.4 Confirm that date marking is completed and linked to information on batch number and date of processing  1.5 Confirm that directions for use and storage information is provided  1.6 Confirm that country of origin information is completed to comply with requirements for food source and place of processing  1.7 Identify additional general information requirements  1.8 Source commodity specific labelling requirements |
| 2. Document information from the food processing operation required on the product label | 2.1 Identify exemptions for nutrition information panel  2.2 Provide information on energy, protein, fat, saturated fat, carbohydrate, sugars and sodium content  2.3 Provide the number of servings, the average quantity of food in a serving and the unit quantity of the food  2.4 Document the declaration of weights and measures  2.5 Confirm that legislative requirements for specifying allergens and irradiated foods, percentage labelling and mandatory warning and advisory statements and declarations (including GM ingredients) are included on the label |
| 3. Produce a label for a specified food product | 3.1 Collate label data and format  3.2 Use software packages to produce a nutritional panel for a food label  3.3 Assess food labels to determine compliance and modify if necessary  3.4 Monitor the operation of labelling equipment |

| 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. | |
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| Skill | Description |
| Reading | * Interprets legislative requirements and standards for food labelling * Interprets food safety guidelines, codes of practice, standards and regulations relevant to a food processing enterprise * Identifies the legal responsibilities of a food processing company relating to product content, packaging, nutritional panels and use-by dates |
| Numeracy | * Sources, collects and organises a range of data for use on product labels * Applies units of measurement and percentage compositions of food make-up for nutrition information panel |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPFST4009 Label foods according to legislative requirements | FDFFST4009A Label foods according to legislative requirements | Updated to meet Standards for Training Packages | Equivalent unit |

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

| TITLE | Assessment requirements for FBPFST4009 Label foods according to legislative requirements |
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| 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 produced accurate labels for two different items of food that comply with the current Food Standards Code. | |

| Knowledge Evidence |
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| 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:   * legislation, regulations and standards relating to food labelling * legal and enterprise requirements of a food label * data to be accessed to populate a product label * legal implications of incorrect food labelling * exemptions for nutrition information * the relationship between the consumer and information required on a label. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace * resources, equipment and materials: * personal protective equipment required for labelling foods according to legislative requirements * specifications: * production process and related equipment, manufacturers’ advice and operating procedures * workplace documentation including specifications and procedures for food labels * food labelling legislation, codes of practice and guidelines * workplace information recording systems, 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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