Modification history

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

| FBPOPR2016 | Work in a food handling area for non-food handlers |
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| Application | This unit of competency describes the skills and knowledge required to conduct work in a food handling area where the work does not involve direct food contact.This unit applies to individuals who typically work in stores, warehousing, cleaning and maintenance roles. This unit is not appropriate for a person who has direct contact with food or raw materials or ingredients. Where this is a requirement, refer to relevant core food safety units.No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.NOTE: The terms 'occupational health and safety' (OHS) and 'work health and safety' (WHS) generally have the same meaning in the workplace. In jurisdictions where the national model WHS legislation has not been implemented, RTOs must contextualise the unit of competency by referring to current OHS legislative requirements.  |
| Prerequisite Unit | Nil |
| Unit Sector | Operational (OPR) |

| 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. Maintain food safety while working in a food handling area | 1.1 Read or listen to work instructions from supervisor and clarify where needed1.2 Identify work health and safety (WHS) hazards and inform supervisor1.3 Wear appropriate personal protective equipment (PPE) and ensure correct fit1.4 Identify and follow food safety requirements related to work tasks1.5 Carry out work responsibilities so that the safety of food is maintained1.6 Identify and report procedures or practices which are inconsistent with requirements of the workplace food safety program |
| 2. Maintain food handling area in clean and orderly state | 2.1 Confirm that equipment and the food handling area meet the cleaning and sanitation requirements of workplace food safety program2.2 Collect and dispose of waste according to workplace requirements |

| Foundation SkillsThis 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 |
| Oral communication | * Ask questions to clarify understanding or seek further information
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| Get the work done | * Maintain a clean and hazard-free work area
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPOPR2016 Work in a food handling area for non-food handlers | FDFOP2016A Work in a food handling area for non-food handlers | 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 FBPOPR2016 Work in a food handling area for non-food handlers |
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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 worked safely and effectively in a food handling area, in a non-food handling role, to effectively maintain food safety standards on at least two different occasions, including:* accessing and applying workplace information on food safety policies and procedures relevant to own work
* fitting and using appropriate personal protective clothing and equipment as required by work tasks to meet food business requirements
* checking own work area to identify food safety hazards
* carrying out work responsibilities to ensure that food safety is not compromised
* taking necessary precautions when moving between or around the workplace and/or from one task to another to minimise the risk of contamination
* recognising and reporting situations or procedures that could compromise food safety
* sorting and disposing of waste according to workplace procedure
* maintaining housekeeping standards in work area.
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| 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:* work health and safety (WHS) hazards and controls, including the purpose and limitations of protective clothing and equipment
* food safety requirements related to own work as determined by the workplace
* sources of advice on food safety issues and responsibilities in the workplace
* personal hygiene practices and clothing and footwear requirements associated with working in and moving in and between food handling areas and moving between food handling and non-food handling areas
* suitable standard for materials and equipment used in the food handling area, including materials that are unsuitable for use
* methods and procedures to be followed when carrying out work responsibilities in a food handling area to ensure that food safety is not compromised
* the types of contamination that can occur as a result of work activities, and procedures used to prevent these types of contamination from occurring
* cleaning and sanitation requirements and responsibilities, including cleaning methods appropriate to a food handling environment and those used in the specific food handling area
* waste collection, recycling and handling procedures
* housekeeping standards to be maintained in the work area.
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| 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:
* work area and related equipment to undertake work function
* waste collection, treatment, recycling and/or disposal equipment
* specifications:
* food safety policies and procedures relevant to work role
* work procedures, including procedures for entering and exiting food handling areas.

 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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