Modification History

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

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| FBP50X18 | Diploma of Food Safety Auditing |
| Qualification DescriptionThis qualification reflects the role of workers who apply specialist knowledge and skills in food safety for auditing purposes. They conduct a range of audits in different environments to monitor food quality and safety according to state/territory legislation and the Food Standards Code, in line with the National Regulatory Food Safety Auditor Guideline.Roles covered include:* Internal auditor
* Food safety auditor

Regulatory food safety audits in Australia are covered by state/territory legislative frameworks that support the requirements of the National Food Safety Audit Policy 2009. Users must check requirements with the relevant regulatory authority before delivery.  |
| Entry RequirementsThere are no entry requirements for this qualification. |
| Packaging RulesTo achieve this qualification, competency must be demonstrated in: * 16 units of competency:
* 11 core units plus
* 5 elective units including up to 3 from any currently endorsed Training Package or accredited course

Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.  |
| Core Units

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| BSBAUD503 | Lead a quality audit |
| BSBAUD504 | Report on a quality audit |
| FBPAUD4001 | Assess compliance with food safety programs |
| FBPAUD4002 | Communicate and negotiate to conduct food safety audits |
| FBPAUD4003 | Conduct food safety audits |
| FBPAUD4004 | Identify, evaluate and control food safety hazards |
| FBPFST5006 | Apply food microbiological techniques and analysis  |
| FBPFSY5001  | Develop a HACCP-based food safety plan |
| FBPFST6030 | Develop, manage and maintain quality systems for food processing |
| FBPTEC4007 | Describe and analyse data using mathematical principles |
| FBPTEC4006 | Apply an understanding of legal requirements of food production |

Electives

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| BSBAUD501 | Initiate a quality audit |
| FBPAUD5005 | Audit bivalve mollusc growing and harvesting processes |
| FBPAUD5006 | Audit a cook chill process |
| FBPAUD5007 | Audit a heat treatment process |
| FBPAUD5008 | Audit of ready-to-eat meat products manufacturing |
| FBPPPL5001 | Design and maintain programs to support legal compliance |
| FBPPPL4XXX | Manage internal audits |
| FBPFST5005 | Examine the biochemical properties of food  |
| FBPFST4009 | Label foods according to legislative requirements |
| FBPTEC4009 | Identify the physical and chemical properties of materials, food and related products |

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| Qualification Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
| --- | --- | --- | --- |
| FBP50X18 Diploma of Food Safety Auditing | N/A | New qualification |  |

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