Modification History

| Release | Comments |
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| 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 Description  This 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 Requirements  There are no entry requirements for this qualification. | |
| Packaging Rules  To 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   |  |  | | --- | --- | | 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   |  |  |  | | --- | --- | --- | | 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 |  | |
| Links  Companion Volume Implementation Guides are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 |