Modification history

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

| FBPFST5XXX | Implement and review the processing of egg based products |
| --- | --- |
| Application | This unit of competency describes the skills and knowledge required to implement, monitor and review safety and quality procedures for processing egg based products.This unit applies to individuals who use knowledge of food science and processes to determine the required food safety, quality and performance of food production equipment. 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 |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Monitor the preparation of ingredients, and the processing equipment and areas | 1.1 Identify ingredients by type, quality and safety according to product specifications1.2 Source and prepare ingredients according to the formulation specifications and regulatory requirements1.3 Monitor handling of ingredients to prevent food safety hazards and ensure product quality and safety 1.4 Identify relevant processing equipment and check operating procedures for consistency with manufacturer’s specifications and regulatory and workplace requirements1.5 Conduct or supervise pre-operational checks and procedures and report risks, contamination or variations 1.6 Identify a cleaning regime and monitor processing area for maintaining a hygienic and safe work area  |
| 2. Monitor the production of egg based food products to meet quality standards | 2.1 Identify critical factors in the preparation and production of egg based food products2.2 Establish resource requirements for the preparation and production of the products2.3 Implement a production schedule to ensure all resources and requirements are available and meet workplace requirements2.4 Set and verify the production system to meet the required operating specifications before and during production 2.5 Monitor the production system, including cooking or steaming, to meet regulatory and production requirements2.6 Carry out pasteurisation of egg product to comply with Food Standards Code2.7 Implement chilling or freezing technologies to set and store product |
| 3. Diagnose, rectify and report problems arising from the preparation and production of egg based food products | 3.1 Confirm procedures and systems to identify potential problems and defects in the preparation and production of the products3.2 Apply adjustments to the processes and equipment in response to identified defects3.3 Report problems to designated person |
| 4. Review production processes | 4.1 Review the critical control points (CCPs) and critical limits for product safety4.2 Conduct and analyse sensory analysis of the products4.3 Undertake food tests to determine if food quality and safety critical limits are complied with4.4 Review operating procedures for the safety and quality of products4.5 Review safe work systems4.6 Review environmental impacts and energy efficiencies4.7 Report problems to designated staff |

| 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. |
| --- |
| Skill | Description |
| Reading  | * Interprets food safety guidelines and regulations
* Interprets product specifications, quality and workplace procedures
 |
| Numeracy | * Maintains and analyses data resulting from testing of products
* Determines calibration procedures and schedule for test equipment
 |
| Navigate the world of work | * Monitors adherence to legal and regulatory standards and responsibilities for self and others
 |
| Interact with others | * Clarifies the purpose and possible actions to be taken as a result of work related communications
 |

|  |
| --- |
| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPFST5XXX Implement and review the processing of egg based products | FDFFST4042A Identify and implement product safety and quality for egg based product manufacturing | Updated to meet Standards for Training PackagesMinor changes to Performance Criteria to clarify intentUnit code updated to reflect AQF levelUpdated unit title | Equivalent unit |

|  |  |
| --- | --- |
| 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 FBPFST5XXX Implement and review the processing of egg based products |
| --- | --- |
| 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 implemented and reviewed the processing of at least two different two egg based products, including: * testing an avian egg for quality and shelf life
* selecting and handling ingredients according to food safety requirements
* recognising common spoilage organisms associated with avian eggs
* reviewing CCPs and critical limits for each product
* carrying out tests for product safety and quality
* diagnosing, rectifying and reporting problems arising from the preparation and production of egg based food products
* monitoring processing equipment to ensure safe operation
* completing data collection and documentation required for quality control
* assessing production procedures against food safety and quality requirements.
 |

| Knowledge Evidence |
| --- |
| 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:* processes used in the preparation and production of egg based food products
* relationship between the processes used in the processing of egg based food products
* operation of equipment and accessories used in the preparation and manufacturing processes of egg based food products
* recognition of spoilage organisms in eggs
* principles of handling and storing eggs
* anatomy and physiology of an avian egg
* pasteurisation processes
* production systems for the preparation and production of egg based food products
* manufacturing processes in regard to frozen and dried egg products
* formulation of egg based food products
* role of major ingredients found in egg based food products
* stages of production, CCPs and critical limits
* quality and continuous improvement processes
* sensory analysis techniques
* food sampling and testing techniques
* regulatory requirements associated with the manufacturing of egg based products
* environmental impacts of the food processing operation
* work health and safety (WHS) hazards and controls relating to work processes.
 |

| Assessment Conditions |
| --- |
| 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 food production workplace
* resources, equipment and materials:
* production process and related equipment, manufacturers’ advice and operating procedures
* methods and related software systems for collecting data, analysing data and compiling into a report
* specifications:
* tests used to report relevant product/process information and recorded results.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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