Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0 |

| FBPOPR3003X | Identify dietary, cultural and religious considerations for food production |
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| Application | This unit of competency describes the skills and knowledge required to identify dietary, cultural and religious considerations for food production.This unit applies to individuals who take responsibility for identifying and controlling dietary, cultural and religious considerations of different customers to a food or beverage processing business.All work must be carried out to comply with workplace procedures according to state/territory health and safety, environmental and food safety regulations, legislation and standards that apply to the workplace.No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| 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. Identify dietary requirements of customers | 1.1 Identify a range of specific dietary requirements and their impact on food production1.2 Identify food products that cater for specific dietary requirements1.3 Assess the suitability of current food production methods and current food products against dietary requirements1.4 Identify alternative processes and products for customers with dietary requirements related to food production |
| 2. Identify requirements of customers with food-related allergies | 2.1 Identify common food-related allergies2.2 Identify life threatening food-related allergies2.3 Conduct risk assessment of current products and processes against food-related allergies2.4 Identify food production procedures to avoid cross contact with allergens2.5 Identify allergen ingredients from food labels and Product Information Forms (PIFs) |
| 3. Identify requirements of customers with cultural and religious backgrounds | 3.1 Identify cultural and religious practices and events that influence food production requirements3.2 Identify food production methods and food products that cater for cultural and religious practices and events3.3 Assess the suitability of current food production methods and current food products against cultural and religious requirements3.4 Identify alternative processes and products for customers with cultural and religious requirements related to food production |

| 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 |
| Reading | * Interpret information about life threatening food related allergies
* Interpret information about cultural, religious and dietary requirements
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| Oral communication | * Ask questions and listen carefully to gather, interpret and evaluate information
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| Numeracy | * Interpret tolerances and unit measures
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPOPR3003X Identify dietary, cultural and religious considerations for food production | FBPOPR3003 Identify cultural, religious and dietary considerations for food production | Title updatedElements re-orderedFoundation skills refinedPerformance Evidence clarifiedMinor changes to Knowledge Evidence and Assessment Conditions | Equivalent unit |

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

| TITLE | Assessment requirements for FBPOPR3003X Identify dietary, cultural and religious considerations for food production |
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| Performance Evidence |
| An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.There must be evidence that the individual has analysed the ingredients and processing of food products for five clients, each with different cultural, religious and/or dietary considerations to assess its suitability, including * identifying common food-related allergens
* identifying life threatening food-related allergens
* identifying food not acceptable to customers with different cultural and religious beliefs
* identifying procedures to avoid food contamination, cross-contamination and cross contact allergens.
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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:* ingredients of available food products which can impact on specific dietary, cultural and religious requirements of customers
* Product Information Forms (PIFs), their layout and content
* food production processes of products which can impact on specific dietary, cultural and religious requirements of customer including:
* food safety principles and regulations
* food safety hazards and risks
* food safety program requirements
* client conditions and associated needs and requirements
* specific dietary requirements, including:
* food allergies (peanuts, tree nuts, milk, eggs, sesame seeds, fish and shellfish, soy, lupin and wheat)
* swallowing problems requiring food texture modification
* malnutrition
* vegetarian
* vegan
* coeliac
* diabetes
* food intolerances (including FODMAP requirements)
* additional dietary guidelines for specific populations, including older people and unwell people
* key health and legal consequences of failing to address special food requirements including:
* drug-food interactions
* allergic reactions, including anaphylaxis (severe allergic reaction)
* food sensitivity or intolerance reactions

choking.* different religious and cultural requirements that impact on food production processes, including:
* halal
* kosher
* Hindu
* Buddhist
* other specific religious requirements of clients to the business.
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| Assessment Conditions |
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| Assessment of skills in this unit of competency must take place under the following conditions:* physical conditions:
* a workplace or an environment that accurately represents workplace conditions
* resources, equipment and materials:
* food production process
* food product to analyse
* specifications:
* work procedures, including advice on relevant product requirements, safe work practices, food safety and quality
* recipes and customer specifications.

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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