

Modification history

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.

FBPFST4009X	Label food and/or beverages according to legislative requirements
Application	<p>This unit of competency describes the skills and knowledge required to label foods and/or beverages according to legislative requirements.</p> <p>The unit applies to individuals who have responsibility for maintaining the product safety, quality and legislative requirements for labelling food and/or beverage items.</p> <p>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.</p>
Prerequisite Unit	Nil
Unit Sector	Food science and technology (FST)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify specific criteria required for a food and/or beverage label	1.1 Identify components of food and/or beverage labels 1.2 Identify the relationship between label and consumer information 1.3 Confirm that the ingredients in a food or beverage product are accurately described 1.4 Confirm that date marking is completed and linked to information on batch number and date of processing 1.5 Confirm that directions for use and storage information are provided 1.6 Confirm that country of origin information is completed to comply with requirements for food source and place of processing 1.7 Identify additional general information requirements 1.8 Source commodity-specific labelling requirements
2. Document information from the processing operation required on the product label	2.1 Identify exemptions for nutrition information panel 2.2 Provide information on energy, protein, fat, saturated fat, carbohydrate, sugars and sodium content, and any other nutritional information required by legislation 2.3 Provide the number of servings, the average quantity of food or beverage in a serving and the unit quantity of the product 2.4 Document the declaration of weights and measures 2.5 Confirm that legislative requirements for specifying allergens and irradiated food or beverages, percentage labelling and mandatory warning and advisory statements and declarations (including genetically modified ingredients) are included on the label
3. Produce a label for a specified food or beverage product	3.1 Collate label data and format 3.2 Use software packages to produce a nutritional panel for a food or beverage label 3.3 Assess food and/or beverage labels to determine compliance, and modify if necessary 3.4 Monitor the operation of labelling equipment

Foundation Skills	
<i>This 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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret legislative requirements and standards for food and/or beverage labelling Interpret food safety guidelines, codes of practice, standards and regulations relevant to a food and/or beverage processing enterprise Identify the legal responsibilities of a food processing company relating to product content, packaging, nutritional panels and use-by dates
Numeracy	<ul style="list-style-type: none"> Source, collect and organise a range of data for use on product labels Apply units of measurement and percentage compositions of food make-up for nutrition information panel

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFST4009X Label food and/or beverages according to legislative requirements	FBPFST4009 Label foods according to legislative requirements	Title updated. Changes throughout to include both food and beverages.	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 FBPFST4009X Label food and/or beverages according to legislative requirements
Performance Evidence	
<p>An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.</p> <p>There must be evidence that the individual has produced accurate labels for two different items of food and/or beverages that comply with the current Food Standards Code.</p>	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • legislation, regulations and standards relating to food and/or beverage labelling • legal and enterprise requirements of a food or beverage label, including requirements for specifying allergens and irradiated foods or beverages, percentage labelling and mandatory warning and advisory statements and declarations (including genetically modified ingredients) • data to be accessed to populate a product label • legal implications of incorrect food or beverage labelling • exemptions for nutrition information • the relationship between the consumer and information required on a label. 	
Assessment Conditions	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace • resources, equipment and materials: <ul style="list-style-type: none"> • personal protective equipment required for labelling food and/or beverages according to legislative requirements • labelling equipment • specifications: <ul style="list-style-type: none"> • production process, manufacturers' advice and operating procedures • workplace documentation, including specifications and procedures for food and/or beverage labels • food and/or beverage labelling legislation, codes of practice and guidelines • workplace information recording systems, requirements and procedures. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	<p>Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</p>