

**Modification history**

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

FBPTEC4006	Apply an understanding of legal requirements of food production
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to ensure that food production operations comply with legal requirements that apply to food processing activities and facilities. It does not include requirements related to environmental management, work health and safety and food safety – those areas are covered by other units.</p> <p>The unit applies to individuals who may not be directly responsible for designing procedures for compliance with legislation, but who should be aware of the existence of legislation, its intent and the arrangements in place to ensure compliance.</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>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Technical (TEC)

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. Ensure production systems meet legislative requirements relating to products and processing	1.1 Analyse relevant legislation and regulations that apply to food production, packaging and labelling 1.2 Investigate purpose and intent of legislation relevant to food production, packaging and processing 1.3 Identify roles and responsibilities of authorities responsible for administering legislation 1.4 Assess work and food safety systems to determine compliance 1.5 Review procedures to ensure compliance with legal requirements 1.6 Identify and address or report non-compliances according to workplace procedures
2. Ensure production facilities meet legislative requirements relating to food premises, equipment design and storage facilities	2.1 Analyse relevant legislation and regulations that apply to food premises, storage facilities and equipment 2.2 Investigate the purpose and intent of legislation relevant to production facilities and premises 2.3 Identify the roles and responsibilities of authorities responsible for administering legislation 2.4 Review procedures to ensure compliance with legal requirements 2.5 Review recording systems to confirm compliance with legal requirements 2.6 Review internal auditing procedures to confirm compliance 2.7 Identify and address or report non-compliances according to workplace procedures

<b>Foundation Skills</b>	
<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>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Analyse compliance and legal documentation from a variety of sources to determine compliance requirements</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Ensure knowledge of legislative requirements and products is kept up-to-date in order to provide accurate information</li> <li>Modify or develop organisational policies and procedures to comply with legislative requirements and organisation goals</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Contribute to continuous improvement of current work practices by applying principles of analytical and constructive thinking</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPTEC4006 Apply an understanding of legal requirements of food production	FDFTEC4006A Apply an understanding of legal requirements of food production	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity	Equivalent unit

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

<b>TITLE</b>	<b>Assessment requirements for FBPTEC4006 Apply an understanding of legal requirements of food production</b>
<b>Performance Evidence</b>	
<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 effectively monitored food production to ensure compliance with legislation, on at least one occasion, including:</p> <ul style="list-style-type: none"> <li>• identifying legal requirements that apply to the packing and production of at least one processed food item</li> <li>• reviewing existing work practices against procedures to ensure compliance</li> <li>• identifying legal requirements for facilities and equipment used</li> <li>• reviewing procedures to support ongoing compliance with legal requirements.</li> </ul>	
<b>Knowledge Evidence</b>	
<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"> <li>• the legal responsibilities of a food processing company as they relate to product content and packaging, including: <ul style="list-style-type: none"> <li>• product content (Food Standards Code)</li> <li>• product packaging and labelling, including use of nutritional information panels (Food Standards Code)</li> <li>• work health and safety (WHS)</li> <li>• design requirements of food premises and equipment</li> <li>• food safety</li> <li>• requirements of storage facilities used for materials, ingredients and final product</li> <li>• other requirements as appropriate to the product and/or market (e.g. import and/or export legislation)</li> <li>• relevant authorities responsible for administering the legislation, and their roles</li> </ul> </li> <li>• purpose and intent of relevant legislation</li> <li>• specifications and procedures to ensure the achievement of legal responsibilities related to product content and packaging</li> <li>• potential hazards that could be introduced as a result of equipment design and configuration, including: <ul style="list-style-type: none"> <li>• associated risks in handling chemicals and dangerous goods</li> <li>• inspecting plant design to identify potential hazards</li> <li>• equipment design and configuration</li> <li>• applying the hierarchy of control</li> </ul> </li> <li>• review processes and audit procedures required</li> <li>• rights and responsibilities of related officers to access the production site.</li> </ul>	
<b>Assessment Conditions</b>	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions: <ul style="list-style-type: none"> <li>• skills must be demonstrated in a workplace setting or an environment that accurately represents a real food processing workplace</li> </ul> </li> <li>• resources, equipment and materials: <ul style="list-style-type: none"> <li>• food processing operations</li> </ul> </li> <li>• specifications: <ul style="list-style-type: none"> <li>• workplace processes and procedures</li> <li>• relevant legislation.</li> </ul> </li> </ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	

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

DRAFT