

Modification history

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

FBPTEC4XX1	Manage raw materials
Application	<p>This unit of competency describes the skills and knowledge required to receive, handle and store raw materials that will be used in the production of food and/or beverages.</p> <p>This unit applies to those workers who have responsibility for overseeing the production of food and/or beverages and the quality assurance requirements associated with those products.</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	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. Receive raw materials	1.1 Check details of order for raw materials 1.2 Compare order details to details on delivery docket 1.3 Check quality of raw materials meets specifications 1.4 Confirm raw materials meet processing requirements 1.5 Problem solve issues with raw materials that do not meet specifications 1.6 Receive raw materials for processing that meet quality requirements 1.7 Record delivery of raw materials, in line with organisational procedures
2. Handle raw materials	2.1 Identify risks and hazards of working with raw materials specific to job role 2.2 Wear appropriate personal protective equipment to manage risks 2.3 Use appropriate equipment to move raw materials to storage area 2.4 Ensure stock is rotated so that older stock is used before new stock
3. Monitor and store raw materials	3.1 Check storage conditions meet quality requirements 3.2 Adjust storage conditions that do not meet quality requirements 3.3 Monitor storage to ensure quality of raw material is maintained 3.4 Maintain records of storage conditions and quantities 3.5 Re-order raw materials when stocks are low, in line with organisational requirements

Foundation Skills

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.

Skill	Description
Numeracy skills	<ul style="list-style-type: none"> Interpret readings of gauges and scales for temperature, moisture Uses areas (m²), weight (g, kg, T) and volumes (ml, L, m³, ML, GL) to describe product quantities
Get the work done	<ul style="list-style-type: none"> Problem solve issues with raw materials and storage as they arise

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC4XX1 Manage raw materials		New unit	No 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
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TITLE	Assessment requirements for FBPTEC4XX1 Manage raw materials
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has received, handled and stored two different raw materials to maintain quality for food and/or beverage processing.</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"> • raw materials used in production of food and/or beverages, relevant to job role • typical tests and checks to determine quality of raw materials, including observation, smell and rapid tests • storage requirements to ensure quality of raw material is maintained • safe work practices to handle raw materials, relevant to job role • workplace and/or legal traceability requirements • safe work requirements relevant to the job role. 	
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 fermented food or beverage processing environment • resources, equipment and materials: <ul style="list-style-type: none"> • raw materials relevant to food and/or beverage processing environment. <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>