

Modification history

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

FBPFSY3002	Participate in a HACCP team
Application	<p>This unit of competency describes the skills and knowledge required to participate in the development and review of a hazard analysis critical control point (HACCP)-based food safety program.</p> <p>The unit applies to individuals who work under broad direction and take responsibility for their own work, including limited responsibility for the work of others, and who participate in the development of a food safety program typically limited to their immediate work area.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Food safety (FSY)

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. Prepare to develop and review a food safety program	1.1 Recognise roles and responsibilities for participating in, developing or reviewing a food safety program 1.2 Identify the scope of a food safety program
2. Identify and review food safety hazards	2.1 Identify processes to be covered by the food safety program and recognise the steps within each process 2.2 Identify food safety hazards that are reasonably expected for each critical control point 2.3 Review safety handling methods, processing techniques and existing support programs used in the workplace as part of a team
3. Establish or review methods to monitor and control food safety hazards	3.1 Establish acceptable methods of control for each food safety hazard that is reasonably expected to occur 3.2 Validate control methods against safety standards 3.3 Establish or review procedures for taking preventative action 3.4 Establish or review appropriate methods for monitoring that processes remain within control 3.5 Establish required corrective action to respond to situations where hazards are not effectively controlled

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
Get the work done	<ul style="list-style-type: none"> Recognise and respond to predictable safety problems, and implement standard or logical solutions Identify ideas for improvements to safety processes, and consider them in current contexts

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY3002 Participate in a HACCP team	FDFTEC3001A Participate in a HACCP team	Updated to meet Standards for Training Packages Prerequisite removed Minor changes to Performance Criteria for clarity Unit code changed to reflect more suitable sector alignment	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 FBPFSY3002 Participate in a HACCP team
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 actively participated in a food safety team on a minimum of two occasions, including:</p> <ul style="list-style-type: none"> identifying food safety hazards in the critical control points (CCPs) of production processes establishing and validating control standards and methods for a minimum of two potential hazards applying food safety procedures. 	

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"> purpose and intent of food safety legislation, including Food Standards Code the roles and responsibilities for developing and maintaining the food safety program, including roles of internal and external auditors and authorised officers techniques for applying critical control point principles, including techniques for identifying hazards, assessing the likelihood of occurrence, determining acceptable methods of control, monitoring and recording requirements for each control point, identifying corrective action if controls are not met, and developing system review procedures techniques used to map operations and analyse food safety requirements, such as preparation of flow charts, hazard analysis charts and tables, and data analysis reports raw materials, ingredients and finished product composition and characteristics, and related handling and storage requirements food processing methods used in the workplace or work area and their effect on food safety sources of technical expertise on food safety requirements the role of consultation in the development, implementation and ongoing maintenance of the food safety program documentation and recording requirements to support communication and monitoring of the food safety program, including procedures for maintaining and updating relevant documents, such as operating procedures main types of food safety hazards and contamination likely to occur given product type and processing methods used conditions required for bacterial food poisoning to occur, such as water activity, pH, composition and time and temperature as relevant to food handled acceptable control methods for identified hazards, and required corrective actions when control requirements are not met typical support programs, such as cleaning schedules, pest control, stock rotation, product traceability, personal hygiene, and how they can be used as part of a food safety program validation and verification processes and techniques and responsibilities. 	

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"> workplace food safety program documentation specifications: <ul style="list-style-type: none"> review/audit arrangements advice on quality and food safety legislation procedures for developing or modifying specifications and other advice on food safety requirements reporting/recording system relationships (internal and/or external): <ul style="list-style-type: none"> interactions with team members. 	

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