Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 5.0.

FBPFSY1001X	Follow work procedures to maintain food safety
Application	This unit of competency describes the skills and knowledge required to maintain food safety when carrying out work tasks. Basic food safety practices include personal hygiene and conduct, safe food handling, housekeeping and waste disposal related to work tasks and responsibilities where work involves routine manual processes and operation of simple automated equipment. This unit applies to individuals who work alongside a supervisor in most situations and is relevant to a number of job roles throughout food processing industries at various levels. All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety requirements that apply to the workplace. No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.
Prerequisite Unit	Nil
Unit Sector	Food Safety (FSY)

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Handle food safely	1.1 Identify food handling and food safety requirements applicable to the workplace 1.2 Carry out food handling as directed 1.3 Maintain work space and equipment cleanliness in line with cleaning and sanitation procedures 1.4 Dispose of waste in line with workplace requirements
2. Identify, control and report food safety hazards	2.1 Monitor work area, materials, equipment and product routinely to ensure compliance with food safety requirements 2.2 Identify processes, practices or conditions which are not consistent with the food safety program and report to supervisor 2.3 Complete workplace documentation to meet workplace requirements
3. Comply with work and personal hygiene standards	3.1 Ensure personal hygiene meets the requirements of the food safety program 3.2 Inform supervisor of any health conditions and illness 3.3 Wear clothing and footwear appropriate for the food handling task 3.4 Follow food safety program requirements when transferring between tasks and locations in the workplace

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
Reading	• Interpret key requirements of workplace food safety procedures and information • Interpret key requirements of environmental, recycling and waste disposal guidelines
Numeracy	• Monitor and interpret food safety information and data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY1001X Follow work procedures to maintain food safety	FBPFSY1001 Follow work procedures to maintain food safety	Minor changes to Performance Criteria for clarity Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent unit

Links	
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 FBPFSY1001X Follow work procedures to maintain food safety**

Performance Evidence

An individual demonstrating competency must satisfy all elements and performance criteria in this unit. There must be evidence that the individual has maintained food safety following workplace procedures on at least one occasion, including:
- handling and/or disposing of out-of-specification or contaminated materials, ingredients and product, waste and recyclable material as required by workplace
- recording food safety information according to workplace procedures.

Knowledge Evidence

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:
- food safety requirements related to own work responsibilities
- four categories of food safety hazards, including biological, chemical, physical, and allergenic
- basic concepts of critical control point (CCP) approach to controlling food safety hazards
- possible consequences of not following these procedures
- contamination that can typically occur in the work area, including cross-contamination
- storage and handling requirements for ingredients, materials and product used related to work role
- housekeeping requirements and responsibilities, and use and storage of housekeeping/cleaning equipment
- purpose and importance of cleaning and sanitation procedures
- suitable standard for materials, equipment and utensils used in the work area
- waste collection, recycling and handling procedures relevant to own work responsibilities
- procedures to follow in the event of pest sighting or discovery of infestation
- clothing and footwear requirements for working in and/or moving between food handling areas
- personal clothing maintenance, laundering and storage requirements
- appropriate bandages and dressings to be used when undertaking food handling
- recording/reporting requirements and responsibilities for workplace food safety.

Assessment Conditions

Assessment of skills must take place under the following conditions:
- physical conditions:
  - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - appropriate personal protective equipment and clothing
- specifications:
  - food safety information relating to the workplace, including a food safety program outlining food safety hazards and control methods
  - work instructions and procedures, including for cleaning and sanitation.

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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