

**Modification history**

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

FBPFSY4XX1	Perform an allergen risk review
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to perform an allergen risk review to establish the likelihood of allergens or cross allergens being present in food and/or beverage products.</p> <p>The unit applies to individuals who work in food and/or beverage processing sites and who have responsibility for managing or investigating the allergen status of food and/or beverage products.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	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. Identify the regulatory requirements and obligations to produce safe food	1.1 Identify food safety legislation and regulations relevant to identifying allergens in product and process 1.2 Access and interpret industry guidance documents to identify allergens in product 1.3 Access and interpret workplace requirements for controlling allergens 1.4 Identify foods that must be declared on food labels
2. Review allergens in raw materials and incoming goods	2.1 Identify presence of allergens in storage or processing of raw materials and incoming goods 2.2 Identify presence of allergens in storage or processing of incoming goods 2.3 Identify opportunities for the allergen ingredient to have cross contact with other ingredients or products 2.4 Consider the form of cross contact to inform subsequent control/s 2.5 Consider the amount of cross contact to inform subsequent control/s
3. Review allergens at facility and within processing	3.1 Identify allergen-containing ingredients 3.2 Identify opportunities for the allergen-containing ingredient to have cross contact with other ingredients or products at any stage of processing, handling or storage 3.3 Consider the form of cross contact to inform subsequent control/s 3.4 Consider the amount of cross contact to inform subsequent control/s
4. Eliminate and reduce allergens	4.1 Investigate whether any identified intentionally added or cross contact allergens can be eliminated or reduced 4.2 Troubleshoot engineering and/or cleaning options to reduce the risk of allergen cross contact 4.3 Document and implement allergen risk controls

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
5. Analyse food and environmental samples for allergens	5.1 Identify the appropriate sampling points and testing methodology for process and product 5.2 Take samples of product for allergen testing according to workplace requirements 5.3 Identify allergen analysis suitable for products 5.4 Conduct basic manufacturing based tests on samples to identify allergens 5.5 Interpret results of tests to inform risk controls and declaration requirements
6. Validate and verify control measures	6.1 Verify the allergen control measures are suitable 6.2 Validate the control measure, including cleaning procedures, to ensure allergens are 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
Reading	<ul style="list-style-type: none"> <li>Interpret materials and ingredient specifications and identify known allergens</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret unit measures in test results (such as protein vs commodity)</li> <li>Allergen unit measures – milligram per kilogram (mg /kg) or parts per million (ppm)</li> </ul>

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY4XX1 Perform an allergen risk review	Not applicable	New unit	No equivalent unit

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>
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<b>TITLE</b>	<b>Assessment requirements for FBPFSY4XX1 Perform an allergen risk review</b>
<b>Performance Evidence</b>	
<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 performed at least one allergen risk review at a food processing site, including:</p> <ul style="list-style-type: none"> <li>• determining absence or presence of allergens and cross allergens</li> <li>• troubleshooting options to reduce and eliminate allergens and cross allergens</li> <li>• identifying known allergens that must be declared to consumers.</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>• reasons to manage food allergens</li> <li>• different types of allergic reactions (dermal, gastrointestinal, respiratory, circulatory) including anaphylaxis</li> <li>• the difference between a food allergy, food intolerance and hypersensitivity</li> <li>• legal requirement to produce food that is safe for human consumption</li> <li>• requirements for truth in labelling under Australian Consumer Law</li> <li>• definition of cross contact as a residue or other trace amount of a food allergen that is unintentionally incorporated into another food</li> <li>• how cross contact occurs, which can be from ingredients, raw materials, personnel, inadequate cleaning of equipment, or concurrent and/or co-located plants</li> <li>• validated tests for identifying allergens</li> <li>• typical, basic manufacturing based allergen tests and their purpose, including: <ul style="list-style-type: none"> <li>• ATP (Adenosine Triphosphate) test kits used as a general indicator of sanitation</li> <li>• Protein swabs</li> <li>• Lateral Flow Devices (LFD) or strip tests used to screen for presence of low level allergens in cleaning rinses and on surfaces</li> </ul> </li> <li>• typical allergen laboratory tests and their purpose: <ul style="list-style-type: none"> <li>• Enzyme-Linked Immunosorbent Assay (ELISA) laboratory kits</li> <li>• Liquid Chromatography Mass Spectrometry (LC-MS)</li> <li>• Polymerase Chain Reaction (PCR)</li> </ul> </li> <li>• units used for reporting results of laboratory tests, including differences between quantitative and qualitative</li> <li>• developing a baseline of allergen cross contact</li> <li>• typical sampling methods</li> <li>• ongoing sampling plan</li> <li>• how an allergen risk review sits within the context of a Voluntary Incidental Trace Allergen Labelling (VITAL) Program</li> <li>• substances that require mandatory declaration if present in food, according to Australia and New Zealand Food Standards Code (Section 1.2.3-4), including peanuts, tree nuts, milk, eggs, sesame seeds, fish and shellfish, soy, lupin and wheat</li> <li>• industry references to guide best practice management of allergens in food</li> <li>• how allergens are dealt with according to the Hazard Analysis and Critical Control Point (HACCP) principles, for the location.</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>• a workplace or an environment that accurately represents a food processing workplace</li> </ul> </li> <li>• resources <ul style="list-style-type: none"> <li>• food and/or beverage processing plant</li> <li>• raw materials, ingredients, additives, processing aids</li> </ul> </li> </ul>	

<b>Assessment Conditions</b>
<ul style="list-style-type: none"><li>• sample products</li><li>• specifications:<ul style="list-style-type: none"><li>• sample and test methods</li><li>• work procedures, including advice on safe work practices and food safety requirements.</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.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>
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