

**Modification history**

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

<b>FBPFSY4XX2</b>	<b>Provide accurate food allergen information to consumers</b>
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to communicate information about allergens in food and beverage products to consumers, including on labels, packaging and product declarations.</p> <p>The unit applies to individuals who work in food and/or beverage processing sites and who have responsibility for communicating information about allergens included in products to consumers and suppliers.</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>	FBPFSY4XX1 Perform an allergen risk review
<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 identify allergens in food	1.1 Identify food safety legislation and regulations relevant to labelling allergens in food 1.2 Identify industry best practice guidelines to declare allergens in food products 1.3 Access and interpret workplace requirements for controlling allergens 1.4 Identify requirement to protect consumers from allergens
2. Identify presence of allergens	2.1 Use standardised allergen risk assessment process to identify allergens and cross contact allergens in food products 2.2 Identify the intentionally added allergens to be declared
3. Prepare accurate information for packaged products	3.1 Generate ingredient list for product in line with best practice allergen labelling guidelines 3.2 Generate allergen summary statement in line with best practice allergen labelling guidelines 3.3 Generate a risk based precautionary allergen statement, as required for product and in line with industry best practice allergen labelling guidelines

<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>Access and interpret regulatory requirements and industry best practice guidelines for labelling allergens</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Prepare accessible, straight-forward information for food labels in line with industry best practice guidelines</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret unit measures included in test results</li> <li>Allergen unit measures – milligram per kilogram (mg /kg) or parts per million (ppm) of protein</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>
FBPFSY4XX2 Provide accurate food allergen information to consumers	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>

<b>TITLE</b>	<b>Assessment requirements for FBPFSY4XX2 Provide accurate food allergen information to consumers</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 provided accurate food allergen information to meet regulatory and industry best practice guidelines, for at least:</p> <ul style="list-style-type: none"> <li>• one packaged food and/or beverage product (with a label on product) and</li> <li>• one non-packaged food and/or beverage product (with a product declaration, which may cover multi-packs or bulk products).</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 communicate information about food allergens</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>• requirements for truth in labelling under Australian Consumer Law</li> <li>• Food Industry Guide to Allergen Management and Labelling</li> <li>• standardised allergen risk assessment processes for the food industry, such as Voluntary Incidental Trace Allergen Labelling (VITAL)</li> <li>• VITAL Best Practice Labelling Guide (for Australia and New Zealand)</li> <li>• substances that do not require mandatory declaration on labels, according to the Food Standards Code</li> <li>• units of measurement used for reporting results of laboratory tests for allergens</li> <li>• plain English for food labels and declarations</li> <li>• National Allergy Strategy (NAS) for food service.</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>• sample food and/or beverage product to have allergen declared on label</li> <li>• sample bulk or multi-packed food and/or beverage product to have allergen declaration (not physically attached to product)</li> </ul> </li> <li>• specifications:             <ul style="list-style-type: none"> <li>• regulatory requirements and industry best practice guidelines for allergen risk assessment and declaring allergens in food and/or beverages.</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>	<p>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></p>