

**Modification history**

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

FBPFSY5XX1	Develop an allergen management plan
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to develop a food allergen management plan, which is a site-specific, systematic approach to identifying and controlling allergens in a food processing plant.</p> <p>This approach to allergen risk management may incorporate a hazard analysis critical control point (HACCP) program.</p> <p>The unit applies to individuals who have responsibility for managing allergens and in ensuring the food business meets food safety, quality and legal requirements.</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. Describe the product and scope of allergen management plan	1.1 Identify the scope of the allergen management plan 1.2 Obtain the appropriate product-specific knowledge and expertise 1.3 Draw up a full description of the product and site 1.4 Identify the intended use and client group for the plan
2. Construct a site-specific flow diagram to track allergen risks for a food product	2.1 Include all aspects of the lifecycle of product from primary production, receipt of raw materials and goods, storage, premises and equipment layout, batch assembly, processing, testing, cleaning, labelling, packaging and distribution in the diagram 2.2 Use standard symbols and nomenclature to describe the processes and processing steps 2.3 Validate the flow diagram against the processing of the food product at all stages
3. Review allergens at the site	3.1 Identify existence of allergen hazards that may occur at each step of the product lifecycle 3.2 Analyse hazards and identify the risks posed to the production of safe food 3.3 Consider control measures for each hazard 3.4 Identify opportunities for the allergen ingredient to have cross contact with other ingredients or products 3.5 Consider the form of cross contact 3.6 Consider the amount of cross contact
4. Plan to 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 and staff training options to reduce the risk of allergen cross contact 4.3 Document allergen risk controls in the allergen management plan

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. Ensure staff are trained to manage allergen risks	5.1 Review staff awareness of allergen risks 5.2 Plan training to ensure food allergen risks are controlled 5.3 Implement training for staff
6. Monitor management of allergens at site	6.1 Identify the appropriate sampling points and testing methodology to monitor allergens in product and environment 6.2 Take samples for allergen testing according to workplace procedures 6.3 Identify appropriate analysis for samples 6.4 Conduct basic manufacturing-based tests on samples to identify allergens 6.5 Interpret results of tests to inform risk controls and declaration requirements
7. Validate and verify control measures	7.1 Verify the allergen control measures are suitable 7.2 Validate the control measure, including cleaning procedures, to ensure allergens are controlled
8. Document and monitor allergen management plan	8.1 Finalise documentation of allergen management plan 8.2 Finalise documentation of work procedures to support the plan 8.3 Maintain records including collection of continuous monitoring data 8.4 Monitor data to identify opportunities to improve allergen risk controls 8.5 Update documented allergen management plan to incorporate continuous improvements

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
Learning	<ul style="list-style-type: none"> <li>Analyse processes to identify potential allergen hazards and risks</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret unit measure in test results</li> <li>Allergen unit measures – milligram per kilogram (mg /kg) or parts per million (ppm) of protein</li> </ul>

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY5XX1 Develop an allergen management plan	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 FBPFSY5XX1 Develop an allergen management plan</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 developed, implemented and monitored an allergen management plan for at least one processed product at one food processing site, that includes at least one known (declared) allergen with opportunities for cross contact.</p>	

<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>• legal requirement to produce food that is safe for human consumption</li> <li>• requirements for truth in labelling under Australian Consumer Law</li> <li>• other food safety management systems used in the workplace, including hazard analysis critical control point (HACCP) and good manufacturing practices (GMP)</li> <li>• key areas for staff training in allergen risk management, including: <ul style="list-style-type: none"> <li>• receipt and storage of raw materials</li> <li>• avoiding cross contact of non-allergenic ingredients with allergenic materials, or between different allergenic ingredients</li> <li>• production scheduling</li> <li>• equipment and premises design</li> <li>• GMP, such as cleaning procedures, control of rework</li> <li>• post-manufacturing controls</li> <li>• new product development</li> </ul> </li> <li>• raw materials allergen information/allergen declarations</li> <li>• storage of products including allergens and risk of cross contamination</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>• how the layout of the premises, equipment and line design can minimise risk of allergen cross contact</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>• 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> </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:</li> </ul>	

<b>Assessment Conditions</b>
<ul style="list-style-type: none"><li>• a workplace or an environment that accurately represents a food processing workplace</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><li>• sample products</li></ul></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><li>• relationships:<ul style="list-style-type: none"><li>• food processing team members.</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>
--------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

DRAFT