

**Modification history**

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

FBPFSY5XX2	Design a traceability system for food products
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to design a traceability system to track any food through all stages of production, processing and distribution. This system allows for the efficient withdrawal or recall of products that have been identified as unsafe and is a requirement under Food Standards Australia and New Zealand (FSANZ).</p> <p>This unit applies to individuals who are responsible for food product development and who undertake roles in product design, quality assurance or production management.</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 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. Research traceability requirements and systems	1.1 Identify food and/or beverage product to be tracked 1.2 Identify regulatory and industry requirements for tracking processed food or beverages 1.3 Investigate traceability systems available on the free market and assess their suitability for food product 1.4 Investigate the development of a customised system to track product
2. Develop and test system	2.1 Devise system to track details of food item including supply of product ingredients and/or raw materials, processing details, packaging and distribution 2.2 Test system by conducting a traceability exercise to ensure product and ingredients can be identified through recall 2.3 Adjust system details to ensure efficient recall of product 2.4 Ensure system meets the requirements of the Food Standards Code for specified product

<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>
Learning	<ul style="list-style-type: none"> <li>• Problem-solve issues that arise with traceability</li> </ul>
Reading	<ul style="list-style-type: none"> <li>• Interpret regulatory and industry traceability requirements</li> </ul>
Writing	<ul style="list-style-type: none"> <li>• Determine product and ingredient details for labels and/or product specifications</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>
FBPFSY5XX2 Design a traceability system for food products	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 FBPFSY5XX2 Design a traceability system for food products</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 designed a traceability system for at least one manufactured food or beverage product, that includes identification of records for:</p> <ul style="list-style-type: none"> <li>• production</li> <li>• supplied ingredients and/or materials</li> <li>• volume or quantity of products manufactured or supplied</li> <li>• batch or lot identification (or other markings)</li> <li>• where products are distributed</li> <li>• any other relevant production records.</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>• traceability requirements for food businesses identified in the Food Standards Code, particularly Standard 3.2.2 and any standards relevant to the items produced at the organisation</li> <li>• the requirement for food businesses to be able to recall unsafe food through readily accessible records that include: <ul style="list-style-type: none"> <li>• production records</li> <li>• what products are manufactured or supplied</li> <li>• volume or quantity of products manufactured or supplied</li> <li>• batch or lot identification (or other markings)</li> <li>• where products are distributed</li> </ul> </li> <li>• specific traceability requirements of food or beverage produced at the organisation</li> <li>• different types of traceability systems used in the food processing environment, including bar codes, radio frequency identification, paper-based systems</li> <li>• industry and government initiatives for improving traceability systems</li> <li>• consumer's requirement to know more about the products they buy, including information about: <ul style="list-style-type: none"> <li>• food safety</li> <li>• animal and plant pest and disease status</li> <li>• provenance</li> <li>• authenticity</li> <li>• social matters such as sustainability and animal/worker welfare practices.</li> </ul> </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 food or beverage processing workplace or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and materials: <ul style="list-style-type: none"> <li>• food or beverage products</li> </ul> </li> <li>• specifications: <ul style="list-style-type: none"> <li>• food and ingredient labels or specifications</li> <li>• food/ingredient packaging</li> <li>• workplace production records</li> <li>• guidelines for traceability.</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>	

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