

Modification history

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

FBPFSY5XX3	Plan to mitigate food fraud
Application	<p>This unit of competency describes the skills and knowledge required to develop a plan to mitigate food fraud, and manage the threats and vulnerabilities to the supply chain and production of processed foods.</p> <p>The unit follows a critical control point (CCP)-based model, which could be described as a threat assessment critical control point (TACCP) or vulnerability assessment and critical control points (VACCP) model.</p> <p>This unit applies to individuals who are responsible for food safety and who manage supply chains for processed food or who assure quality and safety of food 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 licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	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 for the plan	1.1 Identify the intended use and client group for the plan 1.2 Identify food product to form the basis of the TACCP/VACCP plan 1.3 Obtain the appropriate product-specific knowledge and expertise 1.4 Draw up a full description of supply chain for the product
2. Construct a flow diagram of the supply and production chain	2.1 Include all steps in the production process from primary production, processing, manufacture and distribution to the consumer in the diagram 2.2 Use standard symbols and nomenclature to describe the processes and steps in the operation as a flow diagram 2.3 Validate the flow diagram against the operation at all stages of production
3. Assess the potential vulnerabilities and threats	3.1 Identify the threats and vulnerabilities that can reasonably be expected to occur at each step of the supply and production chain 3.2 Assess vulnerabilities and threats and identify the risks posed to the production of safe food 3.3 Consider control measures for each threat and/or vulnerability
4. Determine critical control points and the critical limits for each	4.1 Follow a process of decision-making to determine critical control points 4.2 Check threats and vulnerabilities at each critical control point to ensure a control measure can be put in place 4.3 Modify the product or process where control measures are not available to allow a control measure at another stage 4.4 Specify critical limits for each critical control point that are either measured or sensory

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. Establish a monitoring system for each critical control point	5.1 Establish appropriate monitoring methods for each critical control point 5.2 Design monitoring methods to indicate the critical limit has been reached or is trending towards it 5.3 Monitor points frequently to ensure that the critical control point is in control 5.4 Make adjustments on the basis of the monitoring of critical limits to prevent deviation and threats occurring
6. Establish and record corrective actions and verification procedures	6.1 Design specific corrective actions to deal with deviations in the critical control point as they occur 6.2 Document procedures for treating or disposing of product for occasions when critical limits are exceeded 6.3 Develop verification procedures 6.4 Carry out verification procedures to ensure the TACCP/VACCP system is working effectively
7. Establish documentation and record keeping requirements	7.1 Document all TACCP/VACCP procedures 7.2 Maintain records including the collection of continuous monitoring data if required 7.3 Access records to determine that procedures in place are maintaining critical limits at each critical control point 7.4 Access TACCP/VACCP procedures and review as part of continuous improvement 7.5 Design food safety systems and documentation to meet the requirements of auditing standards

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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"> Analyse food fraud risks and problem-solve controls
Reading	<ul style="list-style-type: none"> Interpret food fraud research and initiatives
Numeracy	<ul style="list-style-type: none"> Recognise trends in numerical data

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY5XX3 Plan to mitigate food fraud	Not applicable	New unit	No equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for BPFYSY5XX3 Plan to mitigate food fraud
Performance Evidence	
<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 a minimum of one plan, that incorporates a minimum of four critical control points, to mitigate the threats and/or vulnerabilities to the supply chain for at least one processed food product.</p>	
Knowledge Evidence	
<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"> • threats and vulnerabilities for the product, including for raw materials, ingredients, processing, packaging, transportation and retail • political, environmental and socio-economic factors that may present fraud risks • typical tests that can be used to assess quality and legitimacy of raw materials and ingredients • seven basic steps of a critical control point (CCP) plan: conduct a hazard analysis, identify critical control points, establish critical limits, establish monitoring procedures, establish corrective actions, establish verification procedures, establish record keeping procedure • raw materials, ingredients and finished product composition and characteristics, and related handling and storage requirements • procedures for establishing the critical limits and monitoring data, trends or processes • techniques used to map operations and analyse food safety requirements, such as the preparation of flow charts, hazard analysis charts and tables, and data analysis reports • the effect of weather (and drought) on the production of raw materials used • international initiatives to combat food fraud • how traceability systems can assist to mitigate food fraud • the need for ongoing monitoring of the supply chain. 	
Assessment Conditions	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • a food processing workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • a food processing operation with a defined product and suppliers • resources to set and monitor critical limits • reporting/recording system • specifications: <ul style="list-style-type: none"> • organisational policies on food safety and risk management • procedures for developing or modifying specifications and other advice on food safety requirements. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	<p>Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</p>