

## Modification history

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

FBPOPR2001X	Work effectively in the food processing industry
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to work effectively in the food processing industry by applying an understanding of the structure of the industry, workplace policies and procedures, and work conditions relevant to the level of responsibility.</p> <p>This unit applies to individuals who perform a defined range of routine and predictable activities under general supervision in any sector of the food processing industry.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety 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>	Operational (OPR)

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 food processing industry	1.1 Identify sectors within the food processing industry 1.2 Identify key sector representatives and their roles 1.3 Understand workplace procedures common to employment in the sector 1.4 Identify types of employment and key responsibilities in the food processing industry
2. Identify key production processes and supply chains	2.1 Recognise raw materials used in the workplace and their source 2.2 Recognise the range of products produced in the workplace 2.3 Identify workplace production processes for converting materials into products 2.4 Identify common products and supply chains in the food processing industry
3. Carry out work responsibilities according to policies and procedures	3.1 Operate according to basic conditions of employment 3.2 Apply workplace policies and procedures when carrying out work role 3.3 Identify key food safety and traceability requirements relevant to the role 3.4 Identify rights, responsibilities and legal obligations relevant to own role 3.5 Identify key personnel and their roles in the workplace 3.6 Apply employability skills required for effective work 3.7 Recognise the consequences of not following workplace environmental and safety policies and practices
4. Take responsibility for own skill development	4.1 Identify the skills required for work role and assess learning needs 4.2 Participate in opportunities for skill development 4.3 Take responsibility for own work tasks and role 4.4 Monitor own work against workplace standards and identify areas for improvement and take action 4.5 Use basic problem-solving strategies to address problems, inconsistencies or concerns when fulfilling work role

<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>• Interpret key requirements of workplace documents</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>• Interact effectively with team members and supervisor</li> <li>• Ask questions to clarify work instructions</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>
FBPOPR2001X Work effectively in the food processing industry	FBPOPR2001 Work effectively in the food processing industry	Minor change to unit Application  Performance Criteria 3.3 added  Foundation skills refined  Performance Evidence clarified  Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions	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 FBPOPR2001X Work effectively in the food processing industry</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.</p> <p>There must be evidence that the individual has worked effectively in the food processing industry in a specified role over a period of at least one shift, including:</p> <ul style="list-style-type: none"> <li>• applying safe work procedures</li> <li>• communicating effectively with supervisor and team members.</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>• workplace structure and key personnel</li> <li>• rights and responsibilities of employees as defined in employment conditions</li> <li>• workplace policies and procedures relating to work responsibilities, including areas covered by legislation and related responsibilities</li> <li>• appropriate personal conduct in a work area, including minimum clothing and personal hygiene standards when entering and moving around a food processing area in order to protect both employees and product safety, and behaving appropriately towards others in the work area</li> <li>• industrial representation arrangements</li> <li>• site security arrangements, including responsibility to report when coming on-site and off-site</li> <li>• site layout, including main facilities, including canteens, parking areas, storage areas, processing and packing areas and location of emergency exits and assembly areas</li> <li>• the main products/product range produced in the workplace</li> <li>• stages and processes used to manufacture and package products</li> <li>• health and safety hazards and controls relevant to the work space</li> <li>• food safety risks and controls relevant to product</li> <li>• critical control point (CCP) approach to monitoring food processing</li> <li>• personal reporting roles and responsibilities.</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 workplace conditions</li> </ul> </li> <li>• resources, equipment and materials:             <ul style="list-style-type: none"> <li>• site maps</li> <li>• access to a workplace</li> </ul> </li> <li>• specifications:             <ul style="list-style-type: none"> <li>• workplace policies, codes of practice, procedures, structure and personnel</li> <li>• work roles and responsibilities, training and career information</li> <li>• conditions of employment and entitlements</li> </ul> </li> <li>• personnel             <ul style="list-style-type: none"> <li>• supervisor.</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>