

Modification history

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

FBPOPR2032X	Apply work procedures to maintain integrity of processed product
Application	<p>This unit of competency describes the skills and knowledge required to identify and handle materials to maintain the quality integrity of products.</p> <p>This unit applies to individuals who work under general supervision in a food processing environment.</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>
Prerequisite Unit	Nil
Unit Sector	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 materials and specifications for work process	1.1 Identify materials required for work processes 1.2 Identify specifications and tests required to determine suitability of materials for work processes 1.3 Inspect or test materials according to operating procedures 1.4 Conduct work in accordance with workplace environmental guidelines 1.5 Reject and report out-of-specification materials according to operating procedures
2. Handle materials and products safely	2.1 Identify handling requirements for input materials and products of workstation or process according to health, safety and food safety requirements 2.2 Handle materials and product according to health and safety requirements 2.3 Maintain workplace in a clean and tidy order to meet workplace standards and avoid contamination
3. Maintain integrity of product during processing	3.1 Protect materials and products from contamination and exposure to pests 3.2 Follow product changeover procedures to avoid cross-contamination of products 3.3 Identify processes and conditions that are inconsistent with specifications and safety procedures, and take corrective action within level of responsibility 3.4 Restrict and monitor access to work area during processing according to workplace procedures
4. Maintain integrity of product post-processing	4.1 Conduct visual, metal scanning, and other contamination checks prior to packing and dispatch 4.2 Check packing materials for cleanliness and integrity before use 4.3 Seal, pack or dispatch product from work area according to product and process requirements 4.4 Maintain workplace records in the appropriate format

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. Comply with personal hygiene standards	5.1 Follow personal hygiene requirements appropriate to the process, product and workplace 5.2 Use personal protective clothing and equipment appropriate to the process, product and workplace

DRAFT

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"> Maintain a clean and hazard-free work area
Reading	<ul style="list-style-type: none"> Interpret work instructions, procedures and product specifications
Writing	<ul style="list-style-type: none"> Record processing data using electronic, digital and/or paper-based formats
Oral communication	<ul style="list-style-type: none"> Ask questions to clarify understanding or seek further information
Numeracy	<ul style="list-style-type: none"> Accurately weigh (mg, g, kg) and measure (ml, L) materials Read and interpret gauges and scales Interpret results of tests

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2032X Apply work procedures to maintain integrity of processed product	FBPOPR2032 Apply work procedures to maintain integrity of product	Minor changes to unit title and Performance Criteria to clarify task Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions	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
--------------	---

TITLE	Assessment requirements for FBPOPR2032X Apply work procedures to maintain integrity of processed product
Performance Evidence	
<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 maintained the integrity of at least products during the processing of at least one batch of food products, including:</p> <ul style="list-style-type: none"> • applying safe work procedures • following food safety procedures to avoid contamination and cross contamination of product • addressing routine processing issues. 	

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"> • requirements to maintain integrity of materials and finished products, including weight, consistency, sterility where applicable, and conformance to specifications • contamination/cross contamination and food safety risks associated with the baking process and related control measures • common microbiological, physical, chemical and allergen hazards related to the foods handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence • actions required in the event of events that actually or potentially compromise the integrity of products or materials • storage and handling requirements for ingredients, materials and product used related to work role • housekeeping requirements and responsibilities relating to own work, including use and storage of housekeeping/cleaning equipment • procedures to follow in the event of pest sighting or discovery of infestation • health and safety hazards and controls relevant to handling materials to maintain integrity of products, including limitations of personal protective clothing and equipment • recording procedures to ensure traceability of product. 	

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 workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • materials required for production • personal protective clothing and equipment • food processing equipment and related services • sampling and testing equipment • cleaning materials and equipment • specifications: <ul style="list-style-type: none"> • work procedures, including advice on safe work practices, food safety, quality and environmental requirements • information on equipment capacity and operating parameters • sampling schedules and test procedures • specifications, control points and processing parameters • recording requirements and procedures. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
--------------	--

DRAFT