

Modification history

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

FBPOPR3003X	Identify cultural, religious and dietary considerations for food production
Application	<p>This unit of competency describes the skills and knowledge required to identify cultural, religious and dietary considerations for food production.</p> <p>This unit applies to individuals who take responsibility for identifying and controlling cultural, religious and dietary considerations of different customers to a food or beverage processing business.</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 requirements of customers with cultural and religious backgrounds	1.1 Identify cultural and religious practices and events that influence food production requirements 1.2 Identify food production methods and food products that cater for cultural and religious practices and events 1.3 Assess the suitability of current food production methods and current food products against cultural and religious requirements 1.4 Identify alternative processes and products for customers with cultural and religious requirements related to food production
2. Identify dietary requirements of customers	2.1 Identify a range of specific dietary requirements and their impact on food production 2.2 Identify food products that cater for specific dietary requirements 2.3 Assess the suitability of current food production methods and current food products against dietary requirements 2.4 Identify alternative processes and products for customers with dietary requirements related to food production
3. Identify requirements of customers with food-related allergies	3.1 Identify common food-related allergies 3.2 Conduct risk assessment of current products and processes against common food-related allergies 3.3 Identify food production procedures to avoid contamination with allergens

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
Reading	<ul style="list-style-type: none"> Interpret information about cultural, religious and dietary requirements
Oral communication	<ul style="list-style-type: none"> Ask questions and listen carefully to gather, interpret and evaluate information
Numeracy	<ul style="list-style-type: none"> Interpret tolerances and unit measures

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3003X Identify cultural, religious and dietary considerations for food production	FBPOPR3003 Identify cultural, religious and dietary considerations for food production	Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence 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
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TITLE	Assessment requirements for FBPOPR3003X Identify cultural, religious and dietary considerations for food production
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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 analysed the ingredients and processing of food products for five clients, each with different cultural, religious and/or dietary considerations to assess its suitability, including</p> <ul style="list-style-type: none"> • identifying common food-related allergens • identifying food not acceptable to customers with different cultural and religious beliefs • identifying procedures to avoid food contamination and cross-contamination.

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"> • ingredients of available food products which can impact on specific cultural, religious and dietary requirements of customers • food production processes of products which can impact on specific cultural, religious and dietary requirements of customer including: <ul style="list-style-type: none"> • food safety principles and regulations • food safety hazards and risks • food safety program requirements • client conditions and associated needs and requirements • specific dietary requirements, including: <ul style="list-style-type: none"> • vegetarian • vegan • coeliac • diabetes • food allergies (peanuts, tree nuts, milk, eggs, sesame seeds, fish and shellfish, soy, lupin and wheat) • food intolerances (including FODMAP requirements) • swallowing problems requiring food texture modification • malnutrition • different religious and cultural requirements that impact on food production processes, including: <ul style="list-style-type: none"> • halal • kosher • Hindu • Buddhist • other specific religious requirements of clients to the business • additional dietary guidelines for specific populations, including older people and unwell people • key health and legal consequences of failing to address special food requirements including: <ul style="list-style-type: none"> • drug-food interactions • allergic reactions • anaphylaxis • food sensitivity or intolerance reactions • choking.

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"> • food production process • food product to analyse • specifications:

Assessment Conditions	
<ul style="list-style-type: none">• work procedures, including advice on relevant product requirements, safe work practices, food safety and quality• recipes and customer specifications. <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

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