Modification history

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

FBPOPR3XX7	Receive and store raw materials for food processing
Application	This unit of competency describes the skills and knowledge required to recognise the key characteristics of raw materials used at workplace, and to receive and store them appropriately.
	The unit applies to individuals who take responsibility for receiving and storing raw materials in a food or beverage processing environment. The work includes identifying and providing solutions to routine and some non-routine problems.
	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.
	No licensing, legislative or certification requirements apply to this unit at the time of publication.
Prerequisite Unit	Nil
Unit Sector	Operational (OPR)

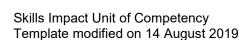| Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Identify quality parameters for raw materials	1.1 Identify raw materials used at workplace 1.2 Identify key quality attributes of raw materials 1.3 Identify workplace/product? compliance issues associated with each raw material 1.4 Identify hazards associated with each raw material 1.5 Identify material product specifications
2. Receive raw materials	2.1 Check details of order for raw materials 2.2 Compare order details to details on delivery docket 2.3 Check quality of raw material meets specifications 2.4 Take appropriate action to respond to out of specification materials according to workplace procedures 2.5 Perform basic analytical tests on raw materials to confirm they meet processing requirements 2.6 Receive raw materials that meet quality requirements 2.7 Record delivery of raw materials, in line with organisational procedures
3. Move raw materials	3.1 Identify risks and hazards of handling raw materials specific to job role 3.2 Wear appropriate personal protective equipment to manage risks 3.3 Use appropriate equipment to move raw materials to storage area
4. Store and monitor raw materials	4.1 Check storage conditions meet food safety and quality requirements 4.2 Adjust storage conditions that do not meet quality requirements 4.3 Ensure stock is rotated so that older stock is used before new stock 4.4 Monitor storage to ensure quality of raw material is maintained 4.5 Maintain records of storage conditions and quantities

Foundation Skills

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.

Skill	Description
Reading	• Interpret product specifications
Numeracy skills	• Interpret readings of gauges and scales for temperature, moisture • Uses areas (m2), weight (g, kg, T) and volumes (ml, L, m3, ML, GL) to describe product quantities

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3XX7 Receive and store raw materials for food processing	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

TITLE	Assessment requirements for FBPOPR3XX7 Receive and store raw materials for food processing

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has received and appropriately stored at least three different raw materials, including:
- applying safe work practices
- applying food safety procedures to work practices
- taking corrective action in response to out of specification materials/goods
- completing records accurately.

Knowledge Evidence

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:
- raw materials used in production of food and/or beverages, relevant to job role
- specifications for raw materials utilised for job role
- Certificates of Analysis for raw materials and their purpose
- typical analytical tests and checks to determine quality of raw materials, including observation, smell and rapid tests
- range of actions to take in response to out of specification materials, including reporting issues to supervisor, rejecting delivery, quarantining materials
- contamination risks and controls, including cross-contamination risks, product compatibility and storage requirements
- awareness of common microbiological, physical, chemical and allergen hazards related to raw materials 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
- storage requirements to ensure quality of raw material is maintained, including the effects of temperature, moisture, contamination from other materials, pest control
- safe work practices to handle raw materials, relevant to job role
- procedures to record traceability
- safe work requirements relevant to the job role.

Assessment Conditions

Assessment of skills must take place under the following conditions:
- physical conditions:
  - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective clothing and equipment
  - raw materials for delivery
  - manual handling equipment
  - storage facilities
  - cleaning materials and equipment
- specifications:
  - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
  - recording requirements and procedures
- relationships:
  - supervisor.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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