



Australian Government

FBPFSY3003 Monitor the implementation of food safety and quality programs

Release: 1

FBPFSY3003 Monitor the implementation of food safety and quality programs

Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to provide a leadership role in supporting day-to-day implementation of the food safety (including food allergen management) and quality programs and procedures in a work area.

The unit applies to individuals who monitor, maintain and oversee quality standards and food safety programs, and take corrective action in response to non-compliance. It does not apply to the pharmaceutical industry.

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

Pre-requisite Unit

Nil

Unit Sector

Food Safety (FSY)

Elements and Performance Criteria

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. Ensure others in the work area are able to meet food safety and quality requirements	1.1 Ensure appropriate personal protective clothing and equipment is available, functional and fits correctly 1.2 Confirm that information on food safety and quality responsibilities and procedures is current, accessible and communicated to others in the work area

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>1.3 Confirm that information about identified hazards and the outcomes of risk assessment and risk control procedures is accessible and communicated to others in the work area</p> <p>1.4 Confirm that mentoring and coaching support is available to support individuals and groups to implement safe food handling and quality procedures</p>
2. Monitor compliance of food safety and quality standards in the work area	<p>2.1 Confirm that work procedures in the work area are clearly defined, documented and followed</p> <p>2.2 Identify deviation from procedures, and report and address within level of responsibility</p> <p>2.3 Ensure that staff behaviour is consistent with workplace policies and procedures that support food safety and quality</p> <p>2.4 Identify and report food safety and quality hazards</p> <p>2.5 Record food safety and quality information</p> <p>2.6 Conduct work to comply with workplace environmental guidelines</p>
3. Take corrective action in response to food safety and quality non-compliance	<p>3.1 Implement workplace procedures for responding to food safety and quality non-compliance</p> <p>3.2 Investigate hazardous events to identify cause</p> <p>3.3 Implement control measures to prevent recurrence and minimise risks of hazardous events</p>
4. Improve food safety and quality in the work area	<p>4.1 Identify opportunities for improving food safety and quality, and raise with relevant personnel</p> <p>4.2 Contribute to revising procedures to support effective control of quality and food safety hazards</p> <p>4.3 Communicate improvements to team members</p>

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
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Skill	Description
Learning	<ul style="list-style-type: none"> Use problem-solving skills to investigate non-conformance, and revise procedures where necessary
Reading	<ul style="list-style-type: none"> Interpret food safety program Interpret workplace food safety practices and procedures

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPFSY3003 Monitor the implementation of food safety and quality programs	FBPFSY3001 Monitor the implementation of quality and food safety programs	Unit title updated Minor changes to Performance Criteria for clarity Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

Links

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