Australian Government

Assessment Requirements for FBPAUD5003 Audit a heat treatment process

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Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Performance Evidence

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

There must be evidence that the individual has actively participated in two food safety program audits of food heat treatment processes, including:

- retorting cans or pouches
- pasteurisation.

For each audit, individuals must also show evidence of:

- documenting evidence that details the review of the processor's hazard analysis critical control point (HACCP) plan to determine if the critical control points (CCPs) are correctly identified, valid, adequately monitored and verified
- using time temperature indicators (TTIs) to measure the effectiveness of a range of heat treatment
- evaluating raw materials
- evaluating sterilisation packaging and equipment (relevant to aseptic systems) and post-process handling.

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:

- regulations, codes of practice, guidelines, technical specifications and, where appropriate, specific product heat treatment requirements and Australian Standards relating to heat treatment of foods
- relevant sections of the Australia New Zealand Food Standards Code
- target organisms that can occur in heat-treated foods and related survival and growth characteristics
- principles of heat treatment and application of heat-processing methods to product types

- criteria used to specify and evaluate heat treatment for each heat processing method
- factors that impact on heat distribution and heat penetration according to both retorting and pasteurisation methods
- principles of operation of commercial heat-processing equipment, including equipment features required to meet regulatory requirements, and critical factors to be controlled to ensure delivery of prescribed heat treatment and related processes, including retorting and pasteurisation
- procedural safeguards used to track processing of product
- principles of packaging to form a suitable seal, and impact of packaging system and heat treatment methods and equipment on process effectiveness and packaging integrity
- characteristics of raw materials and pre-processing requirements that impact on the microbiological profile and that need to be considered in determining the thermal process
- post-processing packaging and handling that impact on the ability to maintain the food safety objective following thermal processing, and related prerequisite programs required to support effectiveness of heat treatment processes
- food safety risks and controls to avoid post-process contamination of heat-treated product
- principles of sampling requirements and test methods to confirm equipment integrity, effectiveness of heat treatment, packaging system and seal integrity, and post-processing conditions to meet regulatory, industry and business standards.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
    - skills must be demonstrated as an individual (not part of a group) in a real workplace
- resources, equipment and materials:
    - food safety plans covering heat treatment processes
    - plant and equipment that would typically be used in a commercial manufacturing business
    - scenarios of different heat treatment processes
- specifications:
    - food safety-related documentation typical of commercial manufacturing businesses and used for the purpose of verification
    - evidence and documentation relevant to heat treatment processes that would typically be used by commercial manufacturing businesses to support validation processes.

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

Links

Companion Volume Implementation Guides are found in VETNet: - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4