

FBPFSY2002



**APPLY FOOD SAFETY
PROCEDURES**

FBPFSY2002 - Apply food safety procedures.

Assessment Task	About this task
Assessment Task 1: Knowledge Questions	<p>You must correctly answer all questions to show that you understand the underpinning knowledge for this unit of competency.</p> <p>This assessment task is designed to evaluate students' knowledge essential to Apply food safety procedures.</p>
Assessment Task 2: Practical Observation	<p>The purpose of this assessment task is to assess your knowledge and skills essential to Apply food safety procedures.</p> <p>Elements of the assessment:</p> <ol style="list-style-type: none">1. Implement the food safety program2. Participate in maintaining and improving food safety3. Comply with personal hygiene standards <p>To be assessed for this unit of competency, you must demonstrate your skills and knowledge to maintain food safety, workplace cleanliness and personal hygiene, and conduct work tasks.</p> <p>The Practical Assessments in this SAP include:</p> <p>Practical Observation</p> <p>A set of assessment tasks where the learner must demonstrate practical skills relevant to the unit of competency. These skills are to be demonstrated while being observed by the assessor.</p> <p>If you encounter issues or concerns regarding your assessment, contact your assessor.</p>

Format for written submissions

When you are using a word processing program, such as Microsoft Word or PDF, to prepare your written assessment task, please adhere to the following guidelines:

1. Completed Assessment Cover Sheet
2. Title of the task
 - Arial, Size 14 pt., Bold
3. Headings
 - Arial, Size 12 pt., Bold
4. Text
 - Arial, Size 10 pt.
5. Table Content
 - Arial, Size 10 pt.
6. Line Spacing
 - 1.5
7. Length
 - The number of words are specified in the task description for each individual assessment

method, where applicable.

8. Presentations are to be created using presentation software, such as Microsoft PowerPoint. Resources such as a data projector, whiteboard markers, speakers, pen pointers and presentation screens will be provided.

Provide your response to each question in the box below.

Question 1: Hygiene and sanitation procedures are important in the workplace for. Select the correct response:

Preventing food poisoning
To impress your fellow workers
Prevent product recalls
Preventing food spoilage
Making certain you still look good
Produces a better work environment
A, C, D and F
All of the above

Question 2: Identify the three different types of food contamination. Give two examples of each.

Types	Examples
1.	
2.	
3.	

Question 3: The following company policies and procedures are essential for maintaining good hygiene and sanitation. Give a brief description for each:

Pest control:
Personal hygiene practices:
Cleaning and sanitation:
Good housekeeping:
Food handling storage:

Question 4: Which personal hygiene practices are important in your bakery? Select the correct response:

To prevent food poisoning / spoilage
To prevent cross contamination
Reduce the risk of food contamination

All of the above

Question 5: List five situations in which you should wash your hands.

1.	
2.	
3.	
4.	
5.	

Question 6: What could be the problems and responsibilities of working with illnesses? Select the correct response:

Employee could cross contaminate food products or packaging
Employee could spread the illness to other worker
Employee could be putting themselves and others at O/H&S risks
Employee must make the employer/manager aware of the type and severity of the illness before starting shift.
All of the above

Question 7: List the six (6) rules relating to the use of protective clothing.

1.
2.
3.
4.
5.
6.

Question 8: Give four (4) examples of good housekeeping practices.

1.
2.
3.
4.

Question 9: Give five (5) examples of controlling pests in the workplace.

1.
2.
3.
4.
5.

Question 10: What is the difference between a detergent and a sanitiser.

"To be used for Academic Reference Only"

Question 11: What are the key criteria for the proper use of detergents? Select the correct response:

Use the correct strength (concentration) detergent
Use at the correct temperature (check/read label)
Use physical action e.g. scrubbing
Use the correct detergent. Caustic based detergents are used to remove fatty/greasy, protein deposits. Acid based detergent are used to remove mineral scale build up
All of above

Question 12: List the six (6) steps of the cleaning process.

1.
2.
3.
4.
5.
6.

Question 13: What precautions should be taken to prevent cross-contamination when moving from the packing/loading bay area of the bakery to the meat pie production area? Select the correct response:

Close all doors to production area
Wash hands
Change aprons
All of the above

Question 14: List three ways to dispose of workplace waste correctly.

Question 15: Auditing is verifying that the system is working. Select the correct response:

a) True
b) False

Question 16: Name the 2 (two) different types of auditing.

1)
2)

Question 17: Replace the missing words.

A critical control point is a _____, step or process where a _____
.....can be controlled, eliminated or reduced to an _____ level.

Question 18: What are the seven essential steps of the HACCP system, and how do they contribute to food safety?

Question 19: What is the meaning of HACCP?

--

Question 20: What actions should you take if you discover a contaminated product in your workplace? Select the correct responses:

Make certain it does not reach the market.
Hide it, as it is going to create too much work
It should be properly identified as a non-confirming product and quarantined to prevent its accidental misuse. Production stopped.
It should be recorded on a workplace reporting form
Let the next person sort it out
The manager, shift manager and/or owner need to be made aware of the contamination issue and corrective measures put in place

Question 21: Select two (2) common hazards in a commercial bakery and describe the acceptable limits and what you would do if the product/process fell outside these limits?

1)
2)

Question 22: How does "traceability" relate to food safety in large companies?

--

Question 23: Write six (6) conditions that bacteria need for growth. (6 words).

1)
2)
3)
4)
5)
6)

Question 24: What is "cross contamination"?

--

Question 25: What are the three reasons for properly disposing of workplace waste? (approx. 10 words)

--

Question 26: List two (2) reasons why correct waste disposal is important to your business? (approx. 10 words).

1)
2)

Question 27: What is the difference between food spoilage and food poisoning? (approx. 15 words)

--

Question 28: Should a food handler notify their supervisor if they are experiencing a food-borne illness that could reasonably lead to food contamination? Select the correct response (Yes/No).

a) Yes
b) No

Question 29: P.P.C. (Personal Protective Clothing) needs to be laundered/ sanitised every day? Select the correct response:

a) True
b) False

Question 30: Bakers Shoes (footwear) should be taken off site (campus) and are ok to wear outside the bakery area? Select the correct response:

a) True
b) False

Question 31: Personal Protective Clothing (P.P.C.) must be properly maintained and stored to prevent cross- contamination in the work area. Select the correct response:

a) True
b) False

Question 32: Select the correct response.

There is some meat pie filling left over after production. It is covered and stored at 3°C. Two days later another batch of meat

pie filling is produced, and the previous batch is added to it. Once again there is meat pie filling left over. It is covered and stored at 3°C to be added to the next batch. Is this an acceptable food safety procedure?

a) Yes
b) No

Question 33: Scrap puff pastry is added into a fresh block of puff pastry to minimise wastage. This block of reworked pastry is used to produce pasties and the left-over scrap is disposed of. Is this an acceptable food safety procedure?

a) Yes
b) No

Question 34: Describe Food Standards Code, and why is it important for your role in food safety and compliance?

--

Question 35: Which of the following aspects of Good Manufacturing Practices (GMP) are relevant to your work role? (Tick all that apply)

- Ensuring product safety and quality
- Compliance with regulatory standards
- Staff training and hygiene protocols
- Proper equipment maintenance
- Accurate record-keeping and documentation
- Risk management and assessment

Question 36: What is the primary purpose of state or territory food legislation in the workplace?

Choose the correct option:

- To increase production speed
- To ensure food safety and compliance To reduce costs
- To limit employee hours

Assessment Task 2: Practical Observation

Instructions provided to the student:

Assessment task description:

The purpose of this assessment is for you to demonstrate your practical skills to supervise and maintain a food safety plan. It includes the ability to maintain food safety, workplace cleanliness and personal hygiene, and conduct work tasks, and to respond to audit findings for the system.

This is an individual task.

Assessment Conditions:

- physical conditions:
- a food or beverage processing workplace or an environment that accurately represents actual workplace conditions
- resources, equipment and materials:
- food safety information relating to the workplace, including a food safety program outlining food safety hazards and control methods
- personal protective equipment and clothing
- specifications:
- work instructions and procedures relevant to work task
- cleaning and sanitisation policies and procedures.

Task to Accomplish:

Occasion 1: Food Processing

Environment Occasion 2: Food Packaging

Environment Template 1: Protein Residue

Test

Assessment Task 2:

Occasion 1:

Food Processing Environment

1. Identify Responsibilities

- Task: Describe your responsibilities regarding food safety, including allergen management.

2. Identify Food Safety Risks

- Task: Identify any food safety risks observed in the processing area.

3. Implement Control Measures

- Task: Describe the control measures implemented to manage identified risks.

4. Apply Control Measures

- Task: Explain how you applied these control measures in your daily operations.

5. Monitor Compliance

- Task: Outline how you monitored compliance with food safety standards.

6. Identify and Act on Non-Compliances

- Task: Provide an example of a non-compliance issue encountered and how you addressed it.

Occasion 2:

Food Packaging Environment

1. Identify Responsibilities

- Task: Describe your responsibilities regarding food safety in the packaging environment.

2. Identify Food Safety Risks

- Task: Identify food safety risks observed during the safety audit.

3. Implement Control Measures

- Task: Describe the control measures implemented to mitigate identified risks.

4. Apply Control Measures

- Task: Explain how you applied these control measures in your daily work.

5. Monitor Compliance

- Task: Describe how you monitored compliance with food safety standards during the packaging process.

6. Identify and Act on Non-Compliances

- Task: Provide an example of a non-compliance issue you encountered and your response.

template 1: Rapid Protein Residue Test

Instructions

Step 1

- Ensure that the PRO-Clean swab is at room temperature prior to commencement of testing.
- To ensure that the moisture covers the entire swab tip, flick the device prior to removing the swab.
- Aseptically remove the swab
 - for flat surfaces take a sample by swabbing an area **10x10cm**
 - for irregular surfaces swab an area to provide a representative sample

Step 2

- Carefully place the swab back into the swab tube.

Step 3

- Activate the test by bending the bulb until the Snap Valve™ breaks. Squeeze the bulb twice to expel liquid reagent down the swab of the shaft.

Step 4

- Mix the swab in the reagent by gently shaking for 5 seconds.

Step 5

- After 10 minutes, compare the colour reagent against PRO-Clean colour chart swab label and record.

The colour of the solution and the time in which the colour change takes place will indicate the level of protein residue on the surface.

By comparing the colour of the solution against PRO-Clean, an estimate of the surface cleanliness can be made.

Green = Pass results (no further action is required)

Grey = Caution (small amount of residue present. Retest, re-rinse or re-clean depending on protocol)

Purple = Fail result (re-clean and re-test)

Color Results:



Protein Residue Test or other please note	Area tested	Production time tested B = Before D = During P = Post	Colour result	Residue present	Solution 1 Corrective Action	Solution 2 Corrective Action	Solution 3 Corrective Action	Comment / Conclusion
Example <input type="checkbox"/>	Bakery work bench	B	Purple	Yes	Re-clean and sanitise bench before continuing production	Record results and recommend changing cleaning procedures.	Inform supervisor and cleaners of results.	Swab daily until effective cleaning procedures are implemented

Student shows satisfactory answers across all tests Yes / No Comments

"To be used for Academic Reference Only"