FBP30117 CERTIFICATE III IN FOOD PR OCESSING

COURSE CONTENT

This is a general qualification for the food processing, packaging and storage industry.

This qualification covers a range of food processing industries, such as:

- Grain processing
- Beverages
- Confectionery
- Dairy processing
- Fruit and vegetables
- Grocery products and supplies

JOB ROLES

The Certificate III in Food Processing targets those performing production related roles that require an application of industry specific skills and knowledge, including some technical and problem solving ability. This qualification caters for multi-skilled outcomes and roles that include team leader functions within the production environment.

There are no pre-requisites to this qualification, provided the student can demonstrate the academic capacity to undertake training.

CLUSTERING

The following sets out how the units of competency making up this qualification are clustered for delivery and assessment. The 17 units of competency in the qualification have been organised into clusters under 6 module areas.

- Work Safely in the Food Industry
- Read Analyse and Provide Data
- Process Compliance and Improvements
- Monitor Food Safety Procedures
- Operating and Maintaining Food Packaging Equipment
- 5s Approach to Productivity and Waste Management

DELIVERY AND ASSESSMENT

Proactive programs are designed to be flexible, interactive and engaging. Face to face classroom training is complimented with relevant and current theory and practical hands on experience at the workplace or simulated environments.

The program combines face to face trainer led theory classes, practical sessions involving small groups, individual activities and 'on the job' delivery and assessment.

STANDARD UNIT OUTLINE

CORE UNITS

FDFFS2001A	Implement the food safety program and procedures*
FDFFS3001A	Monitor the implementation of quality and food safety programs
FDFOHS3001A	Contribute to OHS processes
FDFOP2064A	Provide and apply workplace information
MSMENV272	Participate in environmentally sustainable work practices

*Prerequisite

ELECTIVE UNITS

FDFOP3004A	Operate interrelated processes in a packaging system or
FDFOP3003A	*Operate interrelated processes in a production system*
FBPPPL3002	Establish compliance requirements for work area
FDFOP3002A	Set up a production or packaging line for operation
FDFOP2061A	Use numerical applications in the workplace
TLIA3015	Complete receival/despatch documentation
TLIA3018	Organise despatch operations
TLIA3019	Organise receival operations
TLIA3039	Receive and store stock
FDFOHS2001A	Participate in OHS processes
FDFOP2004A	Clean and sanitise equipment
MSS402051	Apply quality standards
MSS402040	Apply 5S procedures

Please note: Unit versions are representative of current training package requirements and may be updated as required

STUDENT COMMITMENT

Components of this program will require students to have access to a computer and internet access, and possess digital literacy to enable the completion of several online learning activities.

Please refer to our website for more details.

http://www.proactivetraining.com.au/foodprocessing.html

This training is delivered with Victorian and Commonwealth Government funding
People with disabilities are encouraged to apply

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