



FBP30121 CERTIFICATE III IN FOOD PROCESSING

COURSE CONTENT

Proactive's Certificate III in Food Processing is designed for those in production roles that require the application of industry-specific skills and knowledge including technical and problem-solving abilities. This qualification prepares individuals for multi-skilled outcomes and roles, such as team leader functions within the production environment.

Upon completion of this course, participants will have a fundamental understanding of food safety guidelines and procedures, including how to monitor food quality programs and contribute to Occupational Health and Safety practices.

This training is ideal for employers who want to improve the skills of current, new, and potential staff members. Proactive can help by tailoring the training to meet the specific needs of your business.

JOB ROLES

Successful completion of FBP30121 Certificate III in Food Processing may lead to careers in the following job roles:

- Food/Beverage Production Technician/Process Worker
- Assistant Quality Officer
- Food/Beverage Quality Control Officer

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
- Monitor Food Safety Procedures And Waste Management
- Receiving, Storing And Despatching Raw Materials and Finished Goods
- Applying Good Manufacturing Practices To Control Contaminates
- Operating And Maintaining Food Packaging Equipment
- Implementing Tools to Improve Productivity

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.

ORGANISATION

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

- FBPWHS3001 Contribute to work health and safety processes
- FBPOPR3019 Operate and monitor interrelated processes in a production or packaging system
- FBPFYS3003 Monitor the implementation of food safety and quality programs
- FBPFYS3004 Participate in traceability activities
- FBPOPR3021 Apply good manufacturing practice requirements in food processing

ELECTIVE UNITS

- FBPWHS2001 Participate in work health and safety processes
- HLTWHS005 Conduct manual tasks safely
- FBPOPR3004 Set up a production or packaging line for operation
- FBPOPR2095 Clean and sanitise equipment
- FBPOPR3022 Receive and store raw materials for food processing
- TLIA0015 Organise receipt and despatch operations
- TLIA0004 Complete receipt and despatch documentation
- FBPPPL3008 Establish compliance requirements for work area
- MSMENV272 Participate in environmentally sustainable work practices
- MSS402040 Apply 5S procedures
- MSS402051 Apply quality standards
- FBPFYS3005 Control contaminants and allergens in food processing

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

STUDENT COMMITMENT

Components of this program may 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*