



FBP40321 CERTIFICATE IV IN FOOD PROCESSING

COURSE CONTENT

Proactive's Certificate IV in Food Processing is designed to upskill those who work in supervisory or middle management roles within food processing environments.

Workers in this position are responsible for using their high-level communication skills to coordinate a team of workers along processing lines.

They are responsible for enforcing the correct handling of product to meet customers' requirements including grading, packing, cool chain, hygiene, and dispatch.

Upon completion of this course, participants will have the ability to:

- Reinforce leadership responsibilities, communication, and team management
- Outline areas for improvement with the aim to minimise repetitive issues
- Discuss the challenges and workshop solutions
- Introduce the new measures that are going to be in place to improve GMP
- Implement accountability strategies

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 FBP40321 Certificate IV in Food Processing may lead to careers in the following job roles:

- Food Production Manager
- Food Production Supervisor
- Quality Control and Assurance Supervisor

CLUSTERING

The following sets out how the units of competency making up this qualification are clustered for delivery and assessment. The 20 units of competency in the qualification have been organised into clusters under 7 module areas.

- Team Communication
- Managing Team Performance
- Critical Thinking and Problem Solving
- Safety Risk Audit and Analysis
- Maintaining Food Safety

- Leading Traceability and Recall Activities
- Managing Environmental Sustainability

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

- BSBLDR412 Communicate effectively as a workplace leader
- BSBPMG430 Undertake project work
- BSBOPS403 Apply business risk management processes
- BSBWHS411 Implement and monitor WHS policies, procedures and programs
- FBPFYSY4001 Supervise and maintain a food safety plan
- FBPTEC4003 Control food contamination and spoilage
- FBPTEC4007 Describe and analyse data using mathematical principles
- MSMENV472 Implement and monitor environmentally sustainable work

ELECTIVE UNITS

- FBPPPL3007 Support and mentor individuals and groups
- BSBCMM412 Lead difficult conversations
- BSBLDR411 Demonstrate leadership in the workplace
- BSBLDR413 Lead effective workplace relationships
- FBPPPL4001 Manage people in the work area
- BSBCRT411 Apply critical thinking to work practices
- BSBSTR401 Promote innovation in team environments
- BSBSTR502 Facilitate continuous improvement
- FBPFYSY4005 Conduct a traceability exercise
- FBPTEC4008 Participate in product recalls
- FBPFYSY4003 Perform an allergen risk review
- FBPPPL4007 Manage internal audits

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*



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