



## SCHOOL BASED WORKPLACE PROGRAMS

### FBP20117 - Certificate II in Food Processing (Release 1)



National Food Institute provides training in FBP20117 - Certificate II in Food Processing to new workers within a School based Traineeship. Students enrolling in this program who have a disability maybe be eligible to receive funding for Disabled Australian Apprentice Wage Support (DAAWS). This funding allows for the provision of tutorial and mentoring support to students. Where eligible, training is delivered with Victorian and Commonwealth Government funding.

#### **We achieve results by ensuring that our training programs are:**

- Flexible, innovative, current practice, interesting and engaging
- Driven by workplace outcomes

#### **Qualification Description**

This Certificate is suitable for students working within a food production environment in a support role. It is applied in supervised environments where the work is predictable with some basic problem-solving requirements. It involves a range of tasks involving known routines and procedures and taking some accountability for the quality of work outcomes. This course helps create confident, efficient, skilled operators in food processing areas. Job roles may include: Machine operators, packaging and process workers.

#### **DELIVERY & DURATION:**

- Workplace-based delivery over 12 months
- Practical hands on application to support learning.
- Our Trainer/Assessor is in the workplace
- Students undertake classroom training in theory and practical observation.

#### **COURSE FEES:**

School-based Traineeships are endorsed by your School and signed up as an eligible trainee by an Australian Apprenticeship Support Network. Student Fees for this program are \$1770.00 or \$354.00 if you are the holder of a valid concession card. In most cases these fees are paid on your behalf by your Employer, please enquire if this will apply for your workplace.



**CORE UNITS:**

FDFOHS2001A  
 FDFOP2063A  
 FDFOP2064A  
 MSAENV272

Participate in OHS processes  
 Apply quality systems and procedures  
 Provide and apply workplace information  
 Participate in environmentally sustainable work practices

**GROUP A:**

FDFFS2001A

Implement the food safety program and procedures

**ELECTIVES:** (Elective units may vary according to individual workplace requirements)

FDFOP1003A  
 FDFOP2004A  
 FDFOP2005A  
 FDFPPL2001A  
 FBPOPR2002  
 BSBITU201  
 FBPRBK3009  
 FBPOPR2001  
 FBPOPRI008

Carry out manual handling tasks  
 Clean and sanitise equipment  
 Work in a socially diverse environment  
 Participate in work teams and groups  
 Inspect and sort materials and product  
 Produce simple word-processed documents  
 Produce biscuit and cookie products  
 Work effectively in the food processing industry  
 Take and record basic measurements

