



FBP30117 Certificate III in Food Processing (Release 1)



The Certificate III in Food Processing is an industry-based qualification targeted at significantly increasing the skills and knowledge of food processing industry employees. The key clients for this qualification are current employees working in the food processing industry seeking to progress to higher levels of responsibility. The overall aim of this training is to progressively expose the students to more demanding and complex tasks and situations, thereby achieving specific business goals for the organisation.

We achieve results by ensuring that our training programs are:

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

Qualification Description

This qualification is designed for production related roles that require application of industry specific skills and knowledge across a range of processes, including some technical and problem solving ability. It caters for multi-skilled outcomes and roles that include team leader functions within the production environment. All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, work health and safety and environmental codes, regulations and legislation that apply to the workplace.

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:

Please contact David Pinnock for course cost and further details on 0409 040 620





CORE UNITS:

FDFOHS3001A
 FDFFS2001A
 FDFFS3001A

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

FDFOP2064A
 MSMENV272

GROUP A:

FDFOP3004A

Operate interrelated processes in a packaging system

ELECTIVES:

(Elective units may vary according to individual workplace requirements)

FBPOPR1010
 FDFOHS2001A
 FBPOPR3001
 FDFPPL3002A
 FDFOP2061A
 FBPOPR2002
 FBPOPR2070
 FDFTEC3003A

Carry out manual handling tasks
 Participate in OHS processes
 Control Contaminants and Allergens in the Workplace
 Report on workplace performance
 Use numerical applications in the workplace
 Inspect and sort materials and product
 Apply quality systems and procedures
 Apply raw materials, ingredient and process knowledge to production problems

FBPOPR3002*
 MSMSUP303
 MSL973001

Prepare food products using basic cooking methods
 Identify equipment faults
 Perform basic tests

