



FDF40110 Certificate IV in Food Processing (Release 4)



Trainees will develop skills associated with the operation of complete systems, including work processing, schedules for production and maintenance for processing and/or packaging of food and beverage products. In addition they will develop skills associated with the management of OHS and people, audits and leadership of teams.

Key Focus Areas:

- General Operations
- Leadership
- Management
- Planning
- Safety
- Productivity
- Customer Focus
- Communication
- Environment

We achieve results by ensuring that our training programs are:

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

Qualification Description

The Certificate IV in Food Processing targets those working in supervisory or middle management roles within food processing environments. This Qualification includes technical skill and knowledge required to solve food production problems and ensure that operations are implemented and maintained at optimal performance. Emphasis is on monitoring the implementation of food processing systems and procedures with input into management functions of the organisation.

DELIVERY & DURATION:

- Workplace-based delivery over 9-12 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:

FDFFS2001A
FDFFS3001A

Implement the Food Safety program and Procedures
Monitor the Implementation of quality and Food Safety Programs

FDFOP2061A
FDFTEC3003A

Use Numerical Applications in the workplace
Apply Raw Materials and Ingredients Knowledge to production problems

FDFPPL3002A
MSAENV472B

Report on Workplace Performance
Implement and Monitor Environmentally sustainable work practices

ELECTIVES:

(Elective units may vary according to individual workplace requirements)

FDFOHS4001A
FDFOHS4002A
FDFOP3003A
FDFOP3004A
FDFPPL4003A
PMBTECH406A
MSS402080A
FDFPPL3003A
BSBMGT401A
FDFPPL4001A
FDFPPL3001A
FDFPPL4004A
BSBLED401A
BSBMGT403A
MSS403001A
FDFPPL4006A

Identify, assess and control OH&S risk in own work
Maintain OHS processes
Operate interrelated processes in a production system
Operate Interrelated processes in a packaging system
Schedule and manage production
Diagnose Production Equipment Problems
Undertake Root Cause Analysis
Support and Mentor Individuals and Groups
Show Leadership in the Workplace
Manage People in the Work area
Participate in Improvement Process
Optomise a Work process
Develop Teams and Individuals
Implement Continuous Improvement
Implement Competitive Systems and Practices
Manage a work area within budget

