



At Training Practical Solutions

Consultancy, our mission is to continuously improve the quality of workplace education and training through actively promoting and applying principles of Practical Solutions.

In recognition of our mission, our objectives are:

- People
- Safety and Equality
- Compassionate and Empowering
- Quality Committed
- Learner Centered
- Industry Engagement

With our extensive experience in training, we aim to support employees towards becoming more technically qualified and proactively contribute to the improvement of their workplace; through sustainability work practices as well as an ongoing culture for continuous learning.

At TPSC, we also encourage and actively participate training programs to support the long term unemployed and those with disabilities to return to the workforce.

## FBP30117 Certificate III in Food Processing

Reinforce and enhance your current skills, knowledge and abilities that are relevant for your employment success.

This qualification allows you to achieve nationally recognised competency in effective communication and teamwork, problem solving, mistake proofing, planning and organisation, WHS, Food safety including standards and hygiene requirements all which are essential to secure continuous employment in this robust economy.

## 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.



## COURSE INFO:

- 12 to 36 months on-the-job training.
- Workplace based projects.
- Fortnightly/Monthly support & coaching
- Flexible training schedule.
- No entry requirements
- Skills first funding pending eligibility

To achieve this qualification, competency must be demonstrated in:

- 17 units of competency:
  - 5 core units plus
  - 12 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualifications Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives must include a minimum of 6 units beginning with the code FDF or FBP, and are to be chosen as follows:

- 1 must be selected from Group A
- 6 must be selected from Group B
- 5 elective units may be selected from:
  - Groups A, B or C
  - this Training Package or any other currently endorsed Training Package or accredited course.

See [www.training.gov.au](http://www.training.gov.au) for further information

## WHAT'S IN IT FOR YOUR BUSINESS?

By involving your workforce in FBP30117 Certificate III in Food Processing, your business will benefit as your team will be able to apply relevant continuous improvement tools that will improve their performance and help sustain continuous improvement efforts. This training is beneficial to employers looking to re-skill, upskill or consolidate work experience for potential, new and existing staff members.

TPSC will assist you by tailoring the training to ensure that the outcomes required by your business are achieved through this training.

## PRIOR SKILLS, KNOWLEDGE & WORK EXPERIENCE

No occupational licensing, legislative or certification requirements apply to this qualification at the time of publication. This qualification is offered as both a Traineeship or a Non-Traineeship and caters for multi-skilled outcomes as well as roles that include team leader functions within any food production environment.

**ACT AS YOU LEARN,  
LEARN AS YOU ACT**

## UNIT CODE AND TITLE

CLUSTER 1:

FBPOPR2069 Use numerical applications in the workplace

CLUSTER 2:

FBPFSY2001 Implement the food safety program and procedures  
FBPWHS2001 Participate in work health and safety processes

CLUSTER 3:

FBPFSY3001 Monitor the implementation of quality and food safety programs  
FBPWHS3001 Contribute to work health and safety processes

CLUSTER 4:

FBPOPR3001 Control contaminants and allergens in the workplace  
FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems  
FBPFSY3002 Participate in HACCP team

CLUSTER 5:

MSMENV272 Participate in environmentally sustainable work practices  
FBPOPR2071 Provide and apply workplace information  
FBPPPL3002 Establish compliance requirements for work area

CLUSTER 6:

FBPOPR3004 Set up a production or packaging line for operation  
FBPOPR3005 Operate interrelated processes in a production system

CLUSTER 7:

FBPOPR2070 Apply quality systems and procedures  
FBPPPL3004 Lead work teams and groups

CLUSTER 8:

FBPPPL3003 Participate in improvement processes  
FBPPPL3005 Participate in an audit process

Interested in building your career pathway in the Manufacturing Industry?

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**NATIONALLY RECOGNISED  
TRAINING**