



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.

FBP30121

Certificate III in Food Processing

FBP30121 Certificate III in Food Processing

ENRICH YOUR EMPLOYABILITY SKILLS

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.

UNIT CODE AND TITLE

CLUSTER 1:

FBPFSY2002 Apply food safety procedures

CLUSTER 2:

FBPWHS3001 Contribute to work health and safety processes
FBPFSY3003 Monitor the implementation of food safety and quality programs

CLUSTER 3:

FBPFSY3005 Control contaminants and allergens in food processing
FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems
FBPFSY3002 Participate in HACCP team

CLUSTER 4:

FBPFSY3004 Participate in tracability activities
FBPFSY4005 Conduct a tracability exercise

CLUSTER 5:

FBPOPR3021 Apply good manufacturing practice requirements in food processing
FBPPPL3008 Establish compliance requirements for work area
FBPTEC4008 Participate in product recalls

CLUSTER 6:

FBPOPR3004 Set up a production or packaging line for operation
FBPOPR3019 Operate and monitor interrelated processes in a production or packaging 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

**Terms and Conditions apply.*

QUALIFICATION DESCRIPTION

This program is being offered as a qualification for learners wanting to complete the qualification of Certificate III in Food Processing. This qualification specifies the competencies required for individuals working in as operators in a food processing environment who have responsibility for overseeing all or part of a processing plant and related equipment. They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may also take some responsibility for the output of others.

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.



Analysis Critical
HACCP Points
Hazard Control

WHAT'S IN IT FOR YOUR BUSINESS?

By involving your workforce in FBP30121 Certificate III in Food Processing, your business will benefit as your team will be able to practice good food processing techniques and tools, necessary to control and maintain safety and quality in food production. 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**

QUALIFICATION INFO:

- 12 to 36 months on-the-job training.
- Workplace based projects-typed tasks
- Fortnightly/Monthly support & coaching
- Flexible training schedule.
- No entry requirements

To achieve this qualification, competency must be demonstrated in:

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

The electives are to be chosen as follows:

- At least six (6) units selected from elective Group A-M
- Up to three (3) units selected from Group N
- Up to four (4) units from this or any other endorsed training package or accredited course.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.

See www.training.gov.au for further information

Interested in building your career pathway in the Food Processing and Packaging Industry?

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