



**Australian Government**

# **FBP30121 Certificate III in Food Processing**

**Release 1**

## FBP30121 Certificate III in Food Processing

### Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

### Qualification Description

This qualification reflects the role of individuals working 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.

This qualification offers specialisations in:

- Bottling and Packaging
- Brewing
- Confectionery
- Dairy Processing (cheese, powder and/or milk)
- Distilling
- Edible Oils (refining or cold pressing edible oils)
- Milling
- Non-alcoholic Beverages (fruit juice, cordial)
- Pet Food (companion animals)
- Quality (for operator roles)
- Sales
- Stock Feed (cattle, horses, sheep, pigs, poultry, fish – animals that produce for human consumption).

Users should note there are specialist components that cover the processing of meat and poultry in the *AMP Meat Processing Training Package*, and specialist components that cover the processing of seafood in the *SFI Seafood Industry Training Package*.

All work must be carried out to comply with workplace procedures, in accordance with state/territory food safety, and work health and safety codes, regulations and legislation that apply to the workplace.

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

## Entry Requirements

There are no entry requirements for this qualification.

## Packaging Rules

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 6 units from elective Groups A – M
- up to 3 units from elective Group N
- up to 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.

Any combination of electives that meets the packaging rules above can be selected for the award of the *FBP30121 Certificate III in Food Processing*.

Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:

- At least 5 Group A electives must be selected for the award of the *Certificate III in Food Processing (Bottling and Packaging)*
- At least 5 Group B electives must be selected for the award of the *Certificate III in Food Processing (Brewing)*
- At least 5 Group C electives must be selected for the award of the *Certificate III in Food Processing (Confectionery)*
- At least 5 Group D electives must be selected for the award of the *Certificate III in Food Processing (Dairy Processing)*
- At least 5 Group E electives must be selected for the award of the *Certificate III in Food Processing (Distilling)*
- At least 5 Group F electives must be selected for the award of the *Certificate III in Food Processing (Edible Oils)*
- At least 5 Group G electives must be selected for the award of the *Certificate III in Food Processing (Milling)*
- At least 5 Group H electives must be selected for the award of the *Certificate III in Food Processing (Non-alcoholic Beverages)*
- At least 5 Group I electives must be selected for the award of the *Certificate III in Food Processing (Pet Food)*
- At least 5 Group J electives must be selected for the award of the *Certificate III in Food Processing (Quality)*
- At least 5 Group K electives must be selected for the award of the *Certificate III in Food Processing (Sales)*

- At least 5 Group L electives must be selected for the award of the *Certificate III in Food Processing (Stock Feed)*

Where two specialisations are chosen the award of qualification would read (for example) *Certificate III in Food Processing (Confectionary and Quality)*

### Core Units

FBPFSY3003	Monitor the implementation of food safety and quality programs
FBPFSY3004	Participate in traceability activities
FBPOPR3019	Operate and monitor interrelated processes in a production or packaging system
FBPOPR3021	Apply good manufacturing practice requirements in food processing
FBPWHS3001	Contribute to work health and safety processes

### Elective Units

#### Group A – Bottling and Packaging

FBPBPG3001	Operate the bottle filling process
FBPBPG3002	Operate the labelling process
FBPBPG3003	Operate the softpack filling process
FBPBPG3004	Operate the bottle sealing process
FBPBPG3007	Perform packaging equipment changeover
FBPBPG3010	Operate and monitor a carbonated beverage filling process
FBPBPG3011	Operate and monitor a high speed wrapping process
FBPBPG3012	Operate and monitor a form, fill and seal process
FBPBPG4001	Manage bottling and packaging processes
FBPBPG4002	Manage filling and packaging of fermented beverages
FBPOPR3004	Set up a production or packaging line for operation

#### Group B – Brewing

FBPBEV3001	Operate and monitor a wort production process
FBPBEV3002	Prepare and monitor beer yeast propagation processes
FBPBEV3003	Operate and monitor a brewery fermentation process
FBPBEV3004	Operate and monitor a beer filtration process
FBPBEV3007	Operate and monitor a beer maturation process
FBPGRA3019	Prepare malted grain
FBPGRA3020	Blend and dispatch malt
MSL973013	Perform basic tests

### Group C – Confectionery

FBPCON3001	Operate a complex chocolate depositing process
FBPCON3002	Operate and monitor a boiled confectionery process
FBPCON3003	Operate and monitor a chocolate conching process
FBPCON3004	Operate and monitor a confectionery depositing process
FBPCON3005	Operate and monitor a granulation and compression process
FBPCON3006	Operate and monitor a panning process
FBPCON3007	Operate and monitor a chocolate refining process
FBPCON3008	Operate and monitor a starch moulding process

### Group D – Dairy Processing

FBPCHE3003	Conduct cheese making operations
FBPCHE3004	Carry out processing for a range of artisan cheeses
FBPCHE3005	Operate and monitor a cheese pressing and moulding process
FBPDPR3001	Operate and monitor a curd production and cutting process

FBPDPR3002	Operate and monitor a fermentation process
FBPDPR3003	Control batch processing for powdered milk products
FBPDPR3004	Operate and monitor a butter churning process
FBPDPR3005	Operate and monitor a butter oil process
FBPFST4002	Carry out sampling and testing of milk at receipt
FBPOPR3007	Operate a bulk liquid transfer process
FBPOPR3010	Operate and monitor a filtration process
FBPOPR3011	Operate and monitor a heat treatment process
FBPOPR3012	Operate and monitor a drying process
FBPOPR3013	Operate and monitor an homogenising process
FBPOPR3016	Operate and monitor a separation process
FBPOPR3023	Operate and monitor an evaporation process
FBPOPR4001	Apply principles of statistical process control

### Group E – Distilling

FBPCEL3004	Operate an earth filtration process
FBPCEL3013	Perform rectification (continuous still) operations
FBPCEL3017	Perform single column lees stripping (continuous still brandy) operations
FBPCEL3018	Perform dual column distillation (continuous still brandy) operations
FBPTEC3003	Filter fermented beverages
FBPTEC3004	Prepare, fill and store barrels for aging spirits

### Group F – Edible Oils

FBPOIL3001	Operate a degumming and neutralisation process
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FBPOIL3002	Operate and monitor a bleaching process
FBPOIL3003	Operate and monitor a deodorising process
FBPOIL3004	Operate and monitor a flake preparation process
FBPOIL3005	Operate and monitor a complecting process
FBPOIL3006	Operate and monitor a soap splitting process
FBPOIL3007	Operate and monitor an interesterification process
FBPOIL3008	Operate and monitor a hydrogenation process
FBPOIL3009	Clean and mill olives
FBPOIL3010	Operate and monitor a malaxer
FBPOIL3011	Operate and monitor an olive oil separation process
FBPOIL3012	Operate and monitor storage of virgin olive oil
FBPOPR3007	Operate a bulk liquid transfer process
FBPOPR3010	Operate and monitor a filtration process

### Group G – Milling

FBPGRA3023	Operate and monitor grain conditioning
FBPGRA3024	Operate and monitor grain cleaning
FBPGRA3025	Receive and handle grain in a storage area
FBPGRA3026	Operate and monitor sifting and grading
FBPGRA3027	Monitor a purification system
FBPGRA3028	Monitor scratch and sizing
FBPGRA3029	Monitor a break roll
FBPGRA3030	Operate and monitor a reduction system

### Group H – Non-alcoholic Beverages

FBPBEV3005	Operate and monitor juice processing
FBPBEV3006	Control and monitor fruit and/or vegetable washing and milling
FBPBPG3001	Operate the bottle filling process
FBPBPG3004	Operate the bottle sealing process
FBPBPG3010	Operate and monitor a carbonated beverage filling process
FBPOPR3004	Set up a production or packaging line for operation
FBPOPR3010	Operate and monitor a filtration process
FBPOPR3011	Operate and monitor a heat treatment process

### Group I – Pet Food

FBPGRA3021	Control batch processing for micronutrients or additives in stock feed
FBPGRA3022	Confirm feed product meets animal nutrition requirements
FBPOPR3014	Operate and monitor a retort process
FBPOPR3015	Pre-process raw materials
FBPOPR3017	Prepare food products using basic cooking methods
FBPOPR3024	Operate and monitor an extrusion process

### Group J – Quality

An asterisk (\*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

FBPFSY3005	Control contaminants and allergens in food processing
FBPFSY4003	Perform an allergen risk review
FBPFSY4004*	Provide accurate food allergen information to consumers



FBPFSY4005	Conduct a traceability exercise
FBPOPR3009	Participate in sensory analyses
FBPPPL3003	Participate in improvement processes
FBPPPL3005	Participate in an audit process
FBPPPL3008	Establish compliance requirements for work area
FBPSUG3007	Perform factory control tests
MSL933006	Contribute to the achievement of quality objectives
MSL973013	Perform basic tests
MSL974019	Perform chemical tests and procedures

### Group K – Sales

BSBESB301	Investigate business opportunities
BSBESB403	Plan finances for new business ventures
BSBESB404	Market new business ventures
BSBOPS304	Deliver and monitor a service to customers
SIRRMER005	Implement visual merchandising concepts
SIRWSLS002	Analyse and achieve sales targets
SIRXCEG006	Provide online customer service
SIRXSLS003	Achieve sales results
TLIX0013X	Maintain stock control and receivables

### Group L – Stock Feed

FBPGRA3017	Operate and monitor a liquid, mash or block stock feed process
FBPGRA3018	Operate and monitor a pelleting process
FBPGRA3021	Control batch processing for micronutrients or additives

	in stock feed
FBPGRA3022	Confirm feed product meets animal nutrition requirements
FBPGRA3023	Operate and monitor grain conditioning
FBPGRA3024	Operate and monitor grain cleaning
FBPGRA3025	Receive and handle grain in a storage area
FBPGRA3026	Operate and monitor sifting and grading
FBPOPR3015	Pre-process raw materials
FBPOPR3024	Operate and monitor an extrusion process

#### Group M – General Electives

AHCBIO303	Apply biosecurity measures
AHCBIO401	Plan and implement a biosecurity program
AHCWRK310	Provide on-job training support
FBPBEV3008	Manufacture roast and ground coffee
FBPFAV3003	Conduct chemical wash for fresh produce
FBPFAV3004	Program fresh produce grading equipment
FBPFST4003	Apply digital technology in food processing
FBPFSY3002	Participate in a HACCP team
FBPGPS3001	Operate and monitor a creamed honey manufacture process
FBPOPR3007	Operate a bulk liquid transfer process
FBPOPR3008	Load and unload tankers
FBPOPR3018	Identify dietary, cultural and religious considerations for food production
FBPOPR3020	Plan, conduct and monitor equipment maintenance
FBPOPR3022	Receive and store raw materials for food processing

FBPPPL3004	Lead work teams and groups
FBPPPL3006	Report on workplace performance
FBPPPL3007	Support and mentor individuals and groups
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems
FBPTEC3002	Implement the pest prevention program
FBPTEC4008	Participate in product recalls
FSKDIG003	Use digital technology for non-routine workplace tasks
FSKLRG009	Use strategies to respond to routine workplace problems
FSKNUM015	Estimate, measure and calculate with routine metric measurements for work
FSKNUM019	Interpret routine tables, graphs and charts and use information and data for work
FSKOCM004	Use oral communication skills to participate in workplace meetings
FSKRDG008	Read and respond to information in routine visual and graphic texts
FSKRDG009	Read and respond to routine standard operating procedures
FSKWTG008	Complete routine workplace formatted texts
HLTWHS005	Conduct manual tasks safely
MSL934004	Maintain and calibrate instruments and equipment
MSL973016	Perform aseptic techniques
MSL974017	Prepare, standardise and use solutions
MSMSUP310	Contribute to the development of workplace documentation
MSMSUP390	Use structured problem-solving tools
MSS403010	Facilitate change in an organisation implementing competitive systems and practices

MSS403021	Facilitate a Just in Time system
MSS403040	Facilitate and improve implementation of 5S
MSS403085	Ensure process improvements are sustained
TAEDEL301	Provide work skill instruction
TLIA0015	Organise receipt and despatch operations

#### Group N – Other Electives

FBPBPG2001	Operate the bottle supply process
FBPBPG2002	Operate the carton erection process
FBPBPG2003	Operate the carton packing process
FBPBPG2005	Operate the electronic coding process
FBPBPG2009	Operate a beverage packaging process
FBPBPG2010	Operate a case packing process
FBPBPG2011	Operate a fill and seal process
FBPBPG2012	Operate a packaging process
FBPCON2010	Operate an enrobing process
FBPCON2011	Operate a chocolate tempering process
FBPHVB3001	Operate and monitor a cooling and wrapping process
FBPHVB3002	Operate and monitor a laminated pastry production process
FBPHVB3003	Operate and monitor a pastry forming and filling process
FBPHVB3004	Manufacture wafer products
FBPHVB3005	Operate and monitor a doughnut making process
FBPOPR2068	Operate a process control interface
FBPOPR2069	Use numerical applications in the workplace
FBPOPR2070	Apply quality systems and procedures

FBPOPR2071	Provide and apply workplace information
FBPOPR2074	Carry out manual handling tasks
FBPOPR2077	Operate a bulk dry goods transfer process
FBPOPR2078	Work in a freezer storage area
FBPOPR2079	Work with temperature controlled stock
FBPOPR2080	Operate a blending, sieving and bagging process
FBPOPR2081	Measure non-bulk ingredients
FBPOPR2082	Operate a mixing or blending process
FBPOPR2085	Operate a grinding process
FBPOPR2088	Operate pumping equipment
FBPOPR2089	Operate a production process
FBPOPR2091	Operate a holding and storage process
FBPOPR2093	Operate an automated cutting process
FBPOPR2094	Clean equipment in place
FBPOPR2095	Clean and sanitise equipment
FBPOPR2097	Operate a depositing process
FBPOPR3015	Pre-process raw materials
FBPPPL2001	Participate in work teams and groups
FBPPPL2002	Work in a socially diverse environment
FBPSUG2024	Perform standard tests on cane samples
MSS402051	Apply quality standards
MSS402080	Undertake root cause analysis

### Prerequisite requirements

Unit of competency	Prerequisite requirement
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FBPFSY4004 Provide accurate food allergen information to consumers	FBPFSY4003 Perform an allergen risk review
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## Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP30121 Certificate III in Food Processing (with or without specialisation)	FBP30117 Certificate III in Food Processing	Packaging rules updated Core units updated Specialisations added Qualification merged with FBP30617 Certificate III in Food Processing (Sales)	Not equivalent
FBP30121 Certificate III in Food Processing	FBP30617 Certificate III in Food Processing (Sales)	Qualification merged with FBP30117 Certificate III in Food Processing	Not equivalent

## Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>