FBP20121 Certificate II in Food Processing

Release 2

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Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 7.0.
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Qualification Description

This qualification describes the skills and knowledge required for those who work in operational roles, under supervision, in a food processing environment. At this level, workers have the technical skills to use a limited range of machinery and/or equipment to process food and carry out routine tasks guided by established procedures.

Users should note there are specialist components that cover the processing of meat 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 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:

* 13 units of competency:
    * 4 core units plus
    * 9 elective units.

The electives are to be chosen as follows:

* at least 5 units from Group A
* up to 3 units from Group B

- up to 3 units from any currently 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.

Core Units

FBPFSY2002	Apply food safety procedures
FBPOPR2071	Provide and apply workplace information
FBPOPR2096	Follow procedures to maintain good manufacturing practice in food processing
FBPWHS2001	Participate in work health and safety processes

Elective Units

Group A

AMPX219	Follow electronic labelling and traceability systems in a food processing establishment
BSBTEC201	Use business software applications
FBPBEV2004	Identify key stages and beer production equipment in a brewery
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
FBPDPR2007	Operate a cooling and hardening process
FBPEGG2003	Work on an egg grading floor
FBPEGG2004	Operate egg grading and packing floor equipment
FBPFAV2002	Apply hydro-cooling processes to freash produce
FBPFAV3003	Conduct chemical wash for fresh produce
FBPFSY2003	Maintain food safety when loading, unloading and transporting food

FBPHVB2001	Freeze and thaw dough
FBPOPR2019	Fill and close product in cans
FBPOPR2062	Work in a clean room environment
FBPOPR2065	Conduct routine maintenance
FBPOPR2066	Apply sampling procedures
FBPOPR2068	Operate a process control interface
FBPOPR2069	Use numerical applications in the workplace
FBPOPR2070	Apply quality systems and procedures
FBPOPR2074	Carry out manual handling tasks
FBPOPR2075	Work effectively in the food processing industry
FBPOPR2076	Inspect and sort materials and product
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 ingrediens
FBPOPR2082	Operate a mixing or blending process
FBPOPR2083	Operate a baking process
FBPOPR2084	Apply work procedures to maintain integrity of processed product
FBPOPR2085	Operate a grinding process
FBPOPR2086	Operate a frying process
FBPOPR2087	Operate a mixing or blending and cooking process
FBPOPR2088	Operate pumping equipment
FBPOPR2089	Operate a production process

Skills Impact

FBPOPR2090	Operate a freezing process
FBPOPR2091	Operate a holding and storage process
FBPOPR2092	Operate a continuous freezing process
FBPOPR2093	Operate an automated cutting process
FBPOPR2094	Clean equipment in place
FBPOPR2095	Clean and sanitise equipment
FBPOPR2097	Operate a depositing process
FBPPPL2001	Participate in work teams and groups
FBPPPL2002	Work in a socially diverse environment
FBPSUG2022	Operate a waste water treatment system
FBPSUG2024	Perform standard tests on cane samples
FSKDIG001	Use digital technology for short and basic workplace tasks
FSKLRG008	Use simple strategies for work-related learning
FSKNUM009	Use familiar and simple metric measurements for work
FSKNUM012	Use familiar and simple data for work
FSKOCM003	Participate in familiar spoken interactions at work
FSKRDG005	Read and respond to simple and familiar workplace procedures
FSKWTG009	Write routine workplace texts
MSMENV272	Participate in environmentally sustainable work practices
MSL973013	Perform basic tests
MSS402080	Undertake root cause analysis
SIRRMER001	Produce visual merchandise displays
SIRRRTF001	Balance and secure point-of-sale terminal
SIRXPDK001	Advise on products and services

SIRXRSK001	Identify and respond to security risks
TLID0016	Operate a forklift

Group B

FBPBPG1001	Pack or unpack product manually
FBPFSY1002	Follow work procedures to maintain food safety
FBPOPR1011	Operate automated washing equipment
FBPOPR1012	Prepare basic mixes
FBPOPR1013	Operate basic equipment
FBPOPR1014	Monitor process operation
FBPOPR1015	Participate effectively in a workplace environment
FBPOPR1016	Take and record basic measurements
FBPOPR1017	Follow work procedures to maintain quality
FBPPPL1001	Communicate workplace information
FBPWHS1001	Identify safe work practices

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP20121 Certificate II in Food Processing Release 2	FBP20121 Certificate II in Food Processing Release 1	Updated to include elective unit accidentally omitted from initial release	Equivalent

Links

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