



Australian Government

FDF30111 Certificate III in Food Processing

Release 4

FDF30111 Certificate III in Food Processing

Modification History

Release	TP Version	Comments
4	FDF10v4.1	Corrected publishing error to correctly list packaging rules
3	FDF10v4	Included two new elective units to cover milling of all types of grain for human consumption
2	FDF10v3	Included new elective units to cover making and brewing
1	FDF10v2	Initial release. Supersedes and is equivalent to FDF30110 Certificate III in Food Processing

Description

This qualification covers a range of food processing industries, such as:

- Grain processing (including stock feed, animal feeds, milling wheat, barley, oats and flour milling)
- Beverages (including juices, soft drinks, cordials, aerated and still waters, energy drinks and other modified beverages such as vitamin and antioxidant beverages, coffee, tea and ice)
- Confectionery
- Dairy processing
- Fruit and vegetables
- Grocery products and supplies (including honey, jams, spreads, sauces, dressings, condiments, spices, edible oils and fats and pasta)
- Poultry

Job Roles The Certificate III in Food Processing targets those performing production related roles that require an application of industry specific skills and knowledge, including some technical and problem solving ability. This qualification caters for multi-skilled outcomes and roles that include team leader functions within the production environment.

Additional qualification advice

Units selected from other Training Packages must be relevant to the work outcome, local industry requirements and the qualification level.

Many units in this qualification assume a basic level of mathematics equivalent to a school sector Year 10 standard. If a student does not possess this level of mathematics then the unit FDFOP2061A Use numerical applications in the workplace should be selected as part of this qualification.

Note: AgriFood Skills Australia expects that the design of any training delivery and assessment program to support the achievement of this qualification is based on:

- the context required by the industry and/or enterprise
- a holistic and integrated training delivery and assessment plan that identifies learning activities and evidence required
- flexible delivery options including on-the-job and work-based training that support the development of competency

Pathways Information

Pathways into the qualification Pathways for candidates considering this qualification include:

- FDF20111 Certificate II in Food Processing
- direct entry
- relevant vocational training and/or work experience

Pathways from the qualification After achieving this qualification, candidates may undertake the FDF40110 Certificate IV in Food Processing or FDF41007 Certificate IV in Food Safety Auditing, other food processing related qualifications or any other suitable qualification.

Licensing/Regulatory Information

There is no direct link between this qualification and licensing, legislative and/or regulatory requirements. However, all work must comply with food safety, occupational health and safety (OHS) and environmental regulations and legislation that apply to the workplace.

Entry Requirements

Not applicable.

Employability Skills Summary

Certificate III in Food Processing

The following table contains a summary of the employability skills as identified by the Food Processing industries for this qualification. This table should be interpreted in conjunction with the detailed requirements of each unit of competency packaged in this qualification. The outcomes described here are broad industry requirements that reflect skill requirements for this level.

Employability Skill	Industry/enterprise requirements for this qualification include:
Communication	<ul style="list-style-type: none"> • Confirm relevant industry and workplace requirements • Understand personal and team requirements of relevant industry and workplace standards, regulations and policies • Complete standard documentation • Use communication technologies efficiently • Provide relevant work-related information to others • Ensure records are accurate and legible • Establish effective working relationships with colleagues • Undertake interactive workplace communication • Support team communication practices
Teamwork	<ul style="list-style-type: none"> • Explain and implement work team reporting requirements • Provide support to team members • Monitor work team tasks in accordance with regulatory and workplace requirements • Demonstrate and encourage others in working cooperatively with people of different ages, gender, race or religion • Undertake appropriate and effective communication with team members
Problem-solving	<ul style="list-style-type: none"> • Identify risks and implement risk control measures for machinery and equipment • Identify and address problems and faults • Provide problem solving support to team members • Evaluate skill requirements of work tasks • Use problem solving techniques to determine work requirements • Assess processes and outcomes against quality criteria • Implement food safety procedures
Initiative and enterprise	<ul style="list-style-type: none"> • Contribute to and promote continuous improvement processes • Seek and provide feedback on procedures and processes • Collect and assess data and information on work processes • Identify non-conformances to standards and take appropriate action • Rectify problems promptly and appropriately

	<ul style="list-style-type: none"> • Monitor and adjust activity in response to operational variations • Identify, assess and act on existing and potential risks
Planning and organising	<ul style="list-style-type: none"> • Determine work requirements in order to meet output targets • Identify priorities and variables that impact on work planning • Plan work tasks for self and others as required • Allocate tasks to operators and monitor outcomes • Implement contingency plan promptly when incidents occur • Ensure work tools are ready and available for operations
Self-management	<ul style="list-style-type: none"> • Manage own work to meet performance criteria • Monitor information in work area • Conduct regular housekeeping activities during shift to keep work area clean and tidy at all times • Maintain currency of relevant, work-related information • Monitor own work against quality standards and identify areas for improvement • Understand own work activities and responsibilities • Identify and apply safety procedures, including the use of protective equipment • Manage work load priorities and timelines
Learning	<ul style="list-style-type: none"> • Recognise limits of own expertise and seek skill development if required • Assess competencies in meeting job requirements • Ask questions to expand own knowledge • Maintain skill and knowledge currency • Participate in meetings to inform work practices
Technology	<ul style="list-style-type: none"> • Use work machines or equipment in correct operational mode • Monitor machine operation • Perform minor maintenance on machinery • Work with technology safely and according to workplace standards

Packaging Rules

Packaging Rules

Completion of seventeen (17) units made up of:

Five (5) core units and twelve (12) elective units. Total units must include a minimum of ten (10) units coded FDF.

NOTE: Units marked with an asterisk (*) require completion of prerequisite unit/s which is identified under the unit.

CORE UNITS

Complete all five (5) core units

Unit Code	Unit Title
FDFFS2001A	Implement the food safety program and procedures
FDFFS3001A	Monitor the implementation of quality and food safety programs* <i>FDFFS2001A Implement the food safety program and procedures</i>
FDFOHS3001A	Contribute to OHS processes
FDFOP2064A	Provide and apply workplace information
MSAENV272B	Participate in environmentally sustainable work practices

ELECTIVE UNITS

Elective selection must include:

- one (1) Group A unit
- six (6) Group B units

The five (5) remaining elective units may be selected from:

- Group A
- Group B
- three (3) Group C units
- units packaged in Group A in the Certificate II in Food Processing
- three (3) units packaged in the Certificate IV in Food Processing
- three (3) units from any nationally endorsed Training Package or accredited course that are packaged in Certificate I (1 unit), Certificate II (2 units) or Certificate III (3 units)

GROUP A

Unit Code	Unit Title
FDFOP3003A	Operate interrelated processes in a production system
FDFOP3004A	Operate interrelated processes in a packaging system

GROUP B

Sector Specialist Units	
Unit Code	Unit Title
FDFCH3001A	Coordinate cheese making operations
FDFCH3002A	Carry out processes for a range of artisan cheeses
FDFV3001A	Conduct chemical wash for fresh produce
FDFV3002A	Program fresh produce grading equipment
FDFGR2011A	Receive grain for malting*

	<i>FDFGR2010A Handle grain in a storage area</i>
FDFGR2012A	Prepare malted grain* <i>FDFGR2010A Handle grain in a storage area</i>
FDFGR2013A	Blend and dispatch malt
FDFGR3001A	Work with micronutrients or additions in stockfeed manufacturing processes
FDFGR3002A	Demonstrate knowledge of animal nutrition principles
FDFGR3003A	Lead flour milling shift operations
FDFGR3004A	Control mill processes and performance
FDFOP2066A	Operate a wort production process* <i>FDFOP2071A Identify key stages and beer production equipment in a brewery</i>
FDFOP2067A	Operate a brewery fermentation process* <i>FDFOP2071A Identify key stages and beer production equipment in a brewery</i>
FDFOP2068A	Operate a beer maturation process* <i>FDFOP2071A Identify key stages and beer production equipment in a brewery</i>
FDFOP2069A	Operate a beer filtration process* <i>FDFOP2071A Identify key stages and beer production equipment in a brewery</i>
FDFOP2070A	Operate a bright beer tank process* <i>FDFOP2071A Identify key stages and beer production equipment in a brewery</i>
FDFOP2071A	Identify key stages and beer production equipment in a brewery
FDFOP2072A	Operate a beer filling process
FDFOP2073A	Operate a beer packaging process
FDFOP2074A	Prepare and monitor beer yeast propagation processes
FDFOP3001A	Control contaminants and allergens in the workplace* <i>FDFFS2001A Implement the food safety program and procedures</i>
FDFOP3005A	Prepare food products using basic cooking methods* <i>FDFFS2001A Implement the food safety program and procedures</i>
FDFOP3006A	Identify cultural, religious and dietary requirements for food products
FDFPO3001A	Operate a chickway system

FDFPO3002A	Debone and fillet product (manually)
AHCPHT401A	Assess olive oil for style and quality
MTMR308C	Prepare and produce value-added products
Cross Sector Units	
Unit Code	Unit Title
FDFOP2061A	Use numerical applications in the workplace
FDFOP3002A	Set up a production or packaging line for operation
FDFPPL3001A	Participate in improvement processes
FDFPPL3002A	Report on workplace performance
FDFPPL3003A	Support and mentor individuals and groups
FDFPPL3004A	Lead work teams and groups
FDFPPL3005A	Participate in an audit process* <i>FDFOHS2001A Participate in OHS processes</i> <i>FDFOP2063A Apply quality systems and procedures</i> <i>MSAENV272B Participate in environmentally sustainable work practices</i>
FDFPPL3006A	Establish compliance requirements for work area
FDFTEC3001A	Participate in a HACCP team* <i>FDFFS2001A Implement the food safety program and procedures</i>
FDFTEC3002A	Implement the pest prevention program
FDFTEC3003A	Apply raw materials, ingredient and process knowledge to production problems
BSBSMB405B	Monitor and manage small business operations
BSBSMB407A	Manage a small team
LMTGN3007B	Monitor and operate trade waste process
MEM13003B	Work safely with industrial chemicals and materials
MSAENV472B	Implement and monitor environmentally sustainable work practices
MSAPMSUP303A	Identify equipment faults
MSAPMSUP330A	Develop and adjust a production schedule
MSL973001A	Perform basic tests
MSS403011A	Facilitate implementation of competitive systems and practices
MSS403013A	Lead team culture improvement

SIRXINV002A	Maintain and order stock
SIRXRSK002A	Maintain store security
TLIA3015A	Complete receipt/despatch documentation
TLIA3016A	Use inventory systems to organise stock control
TLIA3018A	Organise despatch operations
TLIA3019A	Organise receipt operations
TLIA3026A	Monitor storage facilities
TLIA3038A	Control and order stock
TLIA3039A	Receive and store stock

GROUP C

Unit Code	Unit Title
FDFOHS2001A	Participate in OHS processes
FDFOP2063A	Apply quality systems and procedures
BSBCUS301B	Deliver and monitor a service to customers
BSBSMB301A	Investigate micro business opportunities
BSBSMB401A	Establish legal and risk management requirements of small business
BSBSMB402A	Plan small business finances
BSBSMB403A	Market the small business
BSBSMB404A	Undertake small business planning
BSBSMB406A	Manage small business finances
BSBWRT301A	Write simple documents
HLTFA301C	Apply first aid
MEM09002B	Interpret technical drawing
MEM30011A	Set up basic pneumatic circuits
MSAPMOPS405A	Identify problems in fluid power system
MSAPMOPS406A	Identify problems in electronic control systems
MSAPMPER300C	Issue work permits* <i>RIIRIS201B Conduct local risk control</i>
MSAPMSUP310A	Contribute to development of plant documentation
MSAPMSUP390A	Use structured problem solving tools
MSL922001A	Record and present data

MSS402001A	Apply competitive systems and practices
MSS402002A	Sustain process improvements
MSS402010A	Manage the impact of change on own work
MSS402021A	Apply Just in Time procedures
MSS402030A	Apply cost factors to work practices
MSS402031A	Interpret product costs in terms of customer requirements
MSS402040A	Apply 5S procedures
MSS402050A	Monitor process capability
MSS402051A	Apply quality standards
MSS402060A	Use planning software systems in operations
MSS402061A	Use SCADA systems in operations
MSS402080A	Undertake root cause analysis
MSS402081A	Contribute to the application of a proactive maintenance strategy
MSS403002A	Ensure process improvements are sustained
MSS403010A	Facilitate change in an organisation implementing competitive systems and practices
MSS403021A	Facilitate a Just in Time system
MSS403023A	Monitor a levelled pull system of operations
MSS403040A	Facilitate and improve implementation of 5S
MSS403041A	Facilitate breakthrough improvements
MSS403051A	Mistake proof an operational process
MSS404050A	Undertake process capability improvements* MSS404052A Apply statistics to operational processes
MSS404052A	Apply statistics to operational processes
MSS404060A	Facilitate the use of planning software systems in a work area or team
MSS404082A	Assist in implementing a proactive maintenance strategy
MSS404083A	Support proactive maintenance
TAEASS401B	Plan assessment activities and processes
TAEASS402B	Assess competence
TAEASS403B	Participate in assessment validation
TAEDEL301A	Provide work skill instruction

