



Australian Government

Department of Education, Employment and Workplace Relations

FDF40110 Certificate IV in Food Processing

Release 4

FDF40110 Certificate IV in Food Processing

Modification History

September 2012: Replacement of superseded imported Units.

April 2012: Minor typographical corrections.

November 2011: Updates to imported Units, minor edits.

Description

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

- Baking (including large scale production of cakes, pastry, bread and plant baking)
- 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 IV in Food Processing targets those working in supervisory or middle management roles within food processing environments. This Qualification includes technical skill and knowledge required to solve food production problems and ensure that operations are implemented and maintained at optimal performance. Emphasis is on monitoring the implementation of food processing systems and procedures with input into management functions of the organisation.

Additional Qualification advice

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

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:

- FDF30110 Certificate III in Food Processing
- direct entry
- relevant vocational training and/or work experience.

Pathways from the Qualification

After achieving this Qualification, candidates may undertake the FDF50110 Diploma of Food Processing 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 IV in Food Processing

The following table contains a summary of the Employability Skills as identified by the food processing related 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"> • Complete workplace documentation and records. • Use a range of communication technologies to support work operations. • Develop work instructions, specifications and procedures. • Demonstrate effective and appropriate communication and interpersonal skills when dealing with people. • Communicate with all team members in a professional manner. • Demonstrate effective and appropriate documentation, communication and interpersonal skills when dealing with internal and external clients. • Use most appropriate communication method given priority, cost and audience needs. • Access, interpret and apply technical information. • Analyse data and information to determine implications for work operations.
Teamwork	<ul style="list-style-type: none"> • Work cooperatively with people of different ages, gender, race or religion. • Liaise with and provide support to other team members. • Demonstrate leadership skills. • Identify and manage performance required to meet internal and external customer needs in own work and team work. • Manage organisational processes and provide problem solving support to others.
Problem-solving	<ul style="list-style-type: none"> • Investigate problem causes. • Identify, rectify or report potential and actual problems associated with work operations. • Identify factors which may affect the product or service to be provided. • Use material and process knowledge to solve problems. • Identify hazards and suggest control measures. • Monitor food safety practices. • Implement food safety procedures in the workplace.
Initiative and enterprise	<ul style="list-style-type: none"> • Gather and analyse feedback on products, processes and procedures.

	<ul style="list-style-type: none">• Assess quality and other indicators of products.• Support achievement of efficient production processes.• Determine and act on situations requiring further information or problem solving.• Assist in the implementation of continuous improvement processes.• Provide leadership in the workplace.
Planning and organising	<ul style="list-style-type: none">• Identify hazards and implement appropriate hazard control measures.• Demonstrate time management skills.• Source and prepare materials and resources and ensure availability to support work operations.• Schedule and sequence work to maximise safety and productivity.• Optimise work processes.
Self-management	<ul style="list-style-type: none">• Interpret and apply relevant acts and regulations.• Keep the work area clean and tidy at all times.• Monitor own work and work of team and identify and act on any quality issues.• Manage own time to meet deadlines.• Implement and monitor workplace procedures and instructions.
Learning	<ul style="list-style-type: none">• Implement learning activities as appropriate to ensure achievement of specified work requirements.• Be supportive, assertive and use interpersonal skills to encourage workplace learning.• Identify own training needs and seek skill development if required.• Gather feedback to own work to assess effectiveness in meeting objectives and integrate information into own practice.• Assess work data and information to identify areas for improved performance.
Technology	<ul style="list-style-type: none">• Use computer software applications effectively.• Work with machines and workplace technology safely and according to workplace standards.• Help others use technology efficiently and safely.• Ensure readiness and operational efficiency of workplace technology.

Packaging Rules

This Qualification requires the achievement of **twenty two (22)** Units of Competency in accordance with the following rules.

Total Units must include a minimum of twelve (12) Units coded FDF.

Six (6) Core Units

Sixteen (16) Elective Units

Elective selection must include ten (10) Elective Units consisting of:

- A minimum of one (1) Group A elective Unit
- A minimum of one (1) Group B elective Unit
- A minimum of eight (8) Specialist Technical and Cross Sector Group C elective Units

Six (6) remaining elective Units may be selected from:

- Group A, B and C Units listed below, not previously selected
- Group D Units listed below, not previously selected
- Units packaged at Certificate II in Food Processing (maximum of 3)
- Units packaged at Certificate III in Food Processing (maximum of 5)
- Units packaged at Diploma of Food Processing (maximum of 2)
- A maximum of 4 Units from any nationally endorsed Training Package and accredited course that are packaged at Certificate II level (maximum 2 Units), Certificate III level (maximum 2 Units), Certificate IV level (maximum 4 Units), and Diploma level (maximum 2 Units)

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

CORE UNITS

Complete all six (6) core Units.

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>
FDFOP2061A	Use numerical applications in the workplace
FDFPPL3002A	Report on workplace performance
FDFTEC3003A	Apply raw materials, ingredient and process knowledge to production problems
MSAENV472B	Implement and monitor environmentally sustainable work practices

ELECTIVE UNITS

GROUP A

Select a minimum of one (1) Group A elective Units.

FDFOHS4001A	Identify, assess and control OHS risk in own work
FDFOHS4002A	Maintain OHS processes

GROUP B

Select a minimum of one (1) Group B elective Units.

FDFOP3003A	Operate interrelated processes in a production system
FDFOP3004A	Operate interrelated processes in a packaging system

GROUP C

Select a minimum of eight (8) Group C Specialist Technical and Cross Sector elective units.

Specialist Technical units	
FDFPPL4002A	Plan and coordinate maintenance
FDFPPL4004A	Optimise a work process* <i>FDFPPL3001A Participate in improvement processes</i>
FDFPPL4005A	Establish process capability* <i>FDFOP2015A Apply principles of statistical process control</i> <i>FDFOP2061A Use numerical applications in the workplace</i> <i>FDFTEC4007A Describe and analyse data using mathematical principles</i>
FDFTEC4001A	Determine handling processes for perishable food items
FDFTEC4002A	Manage controlled atmosphere storage
FDFTEC4003A	Control food contamination and spoilage* <i>FDFFS3001A Monitor the implementation of quality and food safety programs</i>
FDFTEC4004A	Apply basic process engineering principles to food processing* <i>FDFTEC4007A Describe and analyse data using mathematical principles</i> <i>FDFOP2030A Operate a process control interface</i>
FDFTEC4005A	Apply an understanding of food additives
FDFTEC4006A	Apply an understanding of legal requirements of food production
FDFTEC4007A	Describe and analyse data using mathematical principles* <i>FDFOP2015A Apply principles of statistical process control</i> <i>FDFOP2061A Use numerical applications in the workplace</i>

FDFTEC4008A	Apply principles of food packaging
FDFTEC4009A	Identify the physical and chemical properties of materials, food and related products
FDFTEC4010A	Manage water treatment processes* <i>MSAENV272B Participate in environmentally sustainable work practices</i>
FDFTEC4011A	Participate in product recalls* <i>FDFFS3001A Monitor the implementation of quality and food safety programs</i> <i>FDFFS2001A Implement the food safety program and procedures</i>
MSS404081A	Undertake proactive maintenance analyses
MSS404082A	Assist in implementing a proactive maintenance strategy
MSS404083A	Support proactive maintenance
MSAPMOPS400A	Optimise process_plant area* <i>MSAPMSUP390A Use structured problem solving tools</i>
MSAPMOPS401A	Trial new process or product
MSAPMOPS404A	Co-ordinate maintenance
MSAPMOPS405A	Identify problems in fluid power system
MSAPMOPS406A	Identify problems in electronic control systems
PMASUP420B	Minimise environmental impact of process
PMBTECH406A	Diagnose production equipment problems
Cross Sector units	
FDFAU4001A	Assess compliance with food safety programs
FDFAU4002A	Communicate and negotiate to conduct food safety audits
FDFAU4003A	Conduct food safety audits
FDFAU4004A	Identify, evaluate and control food safety hazards
FDFAU4005A	Audit bivalve mollusc growing and harvesting processes* <i>FDFAU4002A Communicate and negotiate to conduct food safety audits</i> <i>FDFAU4003A Conduct food safety audits</i> <i>FDFAU4004A Identify, evaluate and control food safety hazards</i>
FDFAU4006A	Audit a cook chill process* <i>FDFAU4002A Communicate and negotiate to conduct food safety audits</i> <i>FDFAU4003A Conduct food safety audits</i> <i>FDFAU4004A Identify, evaluate and control food safety hazards</i>
FDFAU4007B	Audit a heat treatment process*

	<i>FDFAU4002A Communicate and negotiate to conduct food safety audits</i> <i>FDFAU4003A Conduct food safety audits</i> <i>FDFAU4004A Identify, evaluate and control food safety hazards</i>
FDFAU4008A	Audit manufacturing of ready-to-eat meat products* <i>FDFAU4002A Communicate and negotiate to conduct food safety audits</i> <i>FDFAU4003A Conduct food safety audits</i> <i>FDFAU4004A Identify, evaluate and control food safety hazards</i>
FDFPPL4001A	Manage people in the work area* <i>FDFPPL3003A Support and mentor individuals and groups</i>
FDFPPL4003A	Schedule and manage production
FDFPPL4006A	Manage a work area within budget
FDFPPL4007A	Manage supplier agreements and contracts
FDFPPL4008A	Manage internal audits* <i>FDFOP2063A Apply quality systems and procedures</i> <i>FDFPPL3005A Participate in an audit process</i> <i>MSAENV272B Participate in environmentally sustainable work practices</i>
BSBLED401A	Develop teams and individuals
BSBMGT402A	Implement operational plan
BSBMGT403A	Implement continuous improvement
BSBSMB407A	Manage a small team
MSS403001A	Implement competitive systems and practices
MSS403002A	Ensure process improvements are sustained
MSS403011A	Facilitate implementation of competitive systems and practices
MSS403030A	Improve cost factors in work practices
MSS403032A	Analyse manual handling processes
MSS403051A	Mistake proof an operational process
MSS404050A	Undertake process capability improvements* <i>MSS404052A Apply statistics to operational processes</i>
MSS404052A	Apply statistics to operational processes
TAEASS401B	Plan assessment activities and processes
TAEASS402B	Assess competence
TAEASS403B	Participate in assessment validation
TAEDES401B	Design and develop learning programs

GROUP D

FDFOHS2001A	Participate in OHS processes
FDFOP2030A	Operate a process control interface
FDFOP2063A	Apply quality systems and procedures
FDFPPL3005A	Participate in audit processes* <i>FDFOHS2001A Participate in OHS processes</i> <i>FDFOP2063A Apply quality systems and procedures</i> <i>MSAENV272B Participate in environmentally sustainable work practices</i>
AHCBUS405A	Participate in an e-business supply chain
BSBCUS501C	Manage quality customer service
BSBHRM402A	Recruit, select and induct staff
BSBINN301A	Promote innovation in a team environment
BSBMGT401A	Show leadership in the workplace
BSBRES401A	Analyse and present research information
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
BSBSMB405B	Monitor and manage small business operations
BSBSMB406A	Manage small business finances
BSBWOR401A	Establish effective workplace relationships
BSBWOR402A	Promote team effectiveness
BSBWOR403A	Manage stress in the workplace
BSBWOR404B	Develop work priorities
BSBWRT401A	Write complex documents
MEM15001B	Perform basic statistical quality control
RIIRIS201B	Conduct local risk control
MSS402060A	Use planning software systems in operations
MSS402061A	Use SCADA systems in operations
MSS402080A	Undertake root cause analysis

MSS403005A	Facilitate use of a Balanced Scorecard for performance improvement
MSS403010A	Facilitate change in an organisation implementing competitive systems and practices
MSS403013A	Lead team culture improvement
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
MSS404053A	Use six sigma techniques* <i>MSS404052A Apply statistics to operational processes</i>
MSS404060A	Facilitate the use of planning software systems in a work area or team
MSS404061A	Facilitate the use of SCADA systems in a team or work area
MSAENV272B	Participate in environmentally sustainable work practices
MSAPMPER201A	Monitor and control work permits
MSAPMPER300C	Issue work permits* <i>RIIRIS201B Conduct local risk control</i>
MSAPMPER400A	Coordinate permit process* <i>MSAPMPER300C Issue work permits*</i> <i>RIIRIS201B Conduct local risk control</i>
MSAPMSUP310A	Contribute to development of plant documentation
MSAPMSUP390A	Use structured problem solving tools