



Australian Government

FBP10121 Certificate I in Food Processing

Release 1

FBP10121 Certificate I 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 describes the basic skills and knowledge required for entry level workers, who work under direct supervision, in a food processing environment. At this level, workers have the technical skills to use a very limited range of equipment to process food and carry out routine and predictable tasks, guided by a supervisor.

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:

- 9 units of competency:
 - 5 core units plus
 - 4 elective units.

The electives are to be chosen as follows:

- at least 2 units from Group A
- up to 2 units from Group B
- up to 2 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

FBPFSY1002	Follow work procedures to maintain food safety
FBPOPR1017	Follow work procedures to maintain quality
FBPOPR2074	Carry out manual handling tasks
FBPPPL1001	Communicate workplace information
FBPWHS1001	Identify safe work practices

Elective Units

Group A

FBPBPG1001	Pack or unpack product manually
FBPBPG2010	Operate a case packing process
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
FBPOPR2079	Work with temperature controlled stock
FBPOPR2088	Operate pumping equipment
FBPOPR2089	Operate a production process
FBPOPR2094	Clean equipment in place
FBPOPR2095	Clean and sanitise equipment
FBPRBK1001	Finish products
MSMENV272	Participate in environmentally sustainable work practices
TLID0006	Move materials mechanically using automated equipment

Group B

FSKDIG001	Use digital technology for short and basic workplace tasks
FSKLRG002	Identify strategies to respond to short and simple workplace problems
FSKLRG004	Use short and simple strategies for work-related learning
FSKNUM003	Use whole numbers and halves for work
FSKNUM004	Use basic and familiar metric measurements for work
FSKNUM006	Use simple and highly familiar spatial information for work
FSKNUM007	Use simple data for work
FSKOCM002	Engage in short and simple spoken exchanges at work
FSKRDG002	Read and respond to short and simple workplace signs and symbols
FSKRDG004	Read and respond to short and simple workplace information
FSKWTG002	Write short and simple workplace formatted texts
FSKWTG003	Write short and simple workplace information

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP10121 Certificate I in Food Processing	FBP10117 Certificate I in Food Processing	Core units revised Packaging rules updated	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>