



**Australian Government**

# **FBP30117 Certificate III in Food Processing**

**Release: 1**

## FBP30117 Certificate III in Food Processing

### Modification History

| Release   | Comments   |
|-----------|--|
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0. |

### Qualification Description

This qualification describes the skills and knowledge for food processing workers employed in the following sectors:

- grain processing (including stock feed, animal feeds, milling wheat, barley, oats and flour milling)
- baking (including large scale production of cakes, pastry, bread, biscuits and plant baking)
- retail 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.

This qualification is designed for production related roles that require application of industry specific skills and knowledge across a range of processes, including some technical and problem solving ability. It caters for multi-skilled outcomes and roles that include team leader functions within the production environment. All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, work health and safety and environmental codes, regulations and legislation that apply to the workplace.

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

**^ From 1 July 2022 the elective unit HLTAID003 must no longer be delivered and will be replaced in the Packaging Rules by the unit HLTAID011 - for more information see: <https://asqa.gov.au/news-events/news/reminder-about-superseded-hlt-first-aid-units>**

## 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.

Elective units must ensure the integrity of the qualification's Australian Qualifications Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives must include a minimum of 6 units beginning with the code FDF or FBP, and are to be chosen as follows:

- 1 must be selected from Group A
- 6 must be selected from Group B
- 5 elective units may be selected from:
  - Groups A, B or C
  - this Training Package or any other currently endorsed Training Package or accredited course.

### Core Units

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.

|             |  |
|-------------|--|
| FDFFS2001A  | Implement the food safety program and procedures               |
| FDFFS3001A* | Monitor the implementation of quality and food safety programs |
| FDFOHS3001A | Contribute to OHS processes                                    |
| FDFOP2064A  | Provide and apply workplace information                        |
| MSMENV272   | Participate in environmentally sustainable work practices      |

### Elective Units

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.

## Group A

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

## Group B – Sector specialist and cross sector units

|             |  |
|-------------|--|
| AHCPHT401   | Assess olive oil for style and quality                                     |
| AMPP301     | Operate a poultry carcass delivery system                                  |
| AMPP302     | Debone and fillet poultry product (manually)                               |
| FBPCHE3001  | Conduct cheese making operations   |
| FBPCHE3002  | Carry out processes for a range of artisan cheeses                         |
| FBPFAV3001  | Conduct chemical wash for fresh produce                                    |
| FBPFAV3002  | Program fresh produce grading equipment                                    |
| FBPGRA2011* | Receive grain for malting  |
| FBPGRA2012* | Prepare malted grain   |
| FBPGRA2013  | Blend and dispatch malt  |
| FBPGRA3001  | Work with micronutrients or additions in stockfeed manufacturing processes |
| FBPGRA3002  | Apply knowledge of animal nutrition principles to stockfeed product        |
| FBPGRA3003  | Lead flour milling shift operations  |
| FBPGRA3004  | Control mill processes and performance                                     |
| FBPOPR2003  | Prepare and monitor beer yeast propagation processes                       |
| FBPOPR2004  | Operate a beer packaging process   |
| FBPOPR2005  | Operate a beer filling process   |
| FBPOPR2011  | Identify key stages and beer production equipment in a brewery             |
| FBPOPR2013* | Operate a bright beer tank process   |

|             |   |
|-------------|---|
| FBPOPR2015* | Operate a beer filtration process   |
| FBPOPR2016* | Operate a beer maturation process   |
| FBPOPR2030* | Operate a brewery fermentation process                                      |
| FBPOPR2061* | Operate a wort production process   |
| FBPOPR3001* | Control contaminants and allergens in the workplace                         |
| FBPOPR3002* | Prepare food products using basic cooking methods                           |
| FBPOPR3003  | Identify cultural, religious and dietary considerations for food production |

## Cross sector units

|                  |  |
|------------------|--|
| BSBSMB405        | Monitor and manage small business operations                                 |
| BSBSMB407        | Manage a small team  |
| FBPPPL3001       | Support and mentor individuals and groups                                    |
| FBPPPL3002       | Establish compliance requirements for work area                              |
| 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  |
| FDFPPL3004A      | Lead work teams and groups   |
| FDFPPL3005A<br>* | Participate in an audit process  |
| FDFTEC3001A<br>* | Participate in a HACCP team  |
| FDFTEC3002A      | Implement the pest prevention program  |
| FDFTEC3003A      | Apply raw materials, ingredient and process knowledge to production problems |
| MEM13003B        | Work safely with industrial chemicals and materials                          |

|            |  |
|------------|--|
| MSL973001  | Perform basic tests  |
| MSMENV472  | Implement and monitor environmentally sustainable work practices |
| MSMSUP303  | Identify equipment faults  |
| MSMSUP330  | Develop and adjust a production schedule                         |
| MSS403011  | Facilitate implementation of competitive systems and practices   |
| MSS403013  | Lead team culture improvement                                    |
| MSTGN3007  | Monitor and operate trade waste process                          |
| SIRRINV002 | Control stock  |
| SIRXRSK002 | Maintain store security  |
| TLIA3015   | Complete receipt/despatch documentation                          |
| TLIA3016   | Use inventory systems to organise stock control                  |
| TLIA3018   | Organise despatch operations                                     |
| TLIA3019   | Organise receipt operations                                      |
| TLIA3026   | Monitor storage facilities                                       |
| TLIA3038   | Control and order stock  |
| TLIA3039   | Receive and store stock  |

### Group C

|           |  |
|-----------|--|
| BSBCUS301 | Deliver and monitor a service to customers                         |
| BSBSMB301 | Investigate micro business opportunities                           |
| BSBSMB401 | Establish legal and risk management requirements of small business |
| BSBSMB402 | Plan small business finances                                       |
| BSBSMB403 | Market the small business  |
| BSBSMB404 | Undertake small business planning                                  |

|                          |  |
|--------------------------|--|
| BSBSMB406                | Manage small business finances   |
| BSBWRT301                | Write simple documents   |
| FDFOHS2001A              | Participate in OHS processes   |
| FDFOP2063A               | Apply quality systems and procedures   |
| HLTAID003<br>^ HLTAID011 | Apply first aid<br><b>Provide First Aid (must be delivered from 1 July 2022)</b> |
| MEM09002B                | Interpret technical drawing  |
| MEM30011A                | Set up basic pneumatic circuits  |
| MSL922001                | Record and present data  |
| MSMPER300*               | Issue work permits   |
| MSMSUP310                | Contribute to the development of workplace documentation                         |
| MSMSUP390                | Use structured problem-solving tools   |
| MSMSUP405                | Identify problems in fluid power system  |
| MSMSUP406                | Identify faults in electronic control  |
| MSS402001                | Apply competitive systems and practices  |
| MSS402002                | Sustain process improvements   |
| MSS402010                | Manage the impact of change on own work  |
| MSS402021                | Apply Just in Time procedures  |
| MSS402030                | Apply cost factors to work practices   |
| MSS402031                | Interpret product costs in terms of customer requirements                        |
| MSS402040                | Apply 5S procedures  |
| MSS402050                | Monitor process capability   |
| MSS402051                | Apply quality standards  |
| MSS402060                | Use planning software systems in operations                                      |

|            |   |
|------------|---|
| MSS402061  | Use SCADA systems in operations   |
| MSS402080  | Undertake root cause analysis   |
| MSS402081  | Contribute to the application of a proactive maintenance strategy                   |
| MSS403002  | Ensure process improvements are sustained   |
| MSS403010  | Facilitate change in an organisation implementing competitive systems and practices |
| MSS403021  | Facilitate a Just in Time system  |
| MSS403023  | Monitor a levelled pull system of operations  |
| MSS403040  | Facilitate and improve implementation of 5S   |
| MSS403041  | Facilitate breakthrough improvements  |
| MSS403051  | Mistake proof an operational process  |
| MSS404050* | Undertake process capability improvements   |
| MSS404052  | Apply statistics to operational processes   |
| MSS404060  | Facilitate the use of planning software systems in a work area or team              |
| MSS404082  | Assist in implementing a proactive maintenance strategy                             |
| MSS404083  | Support proactive maintenance   |
| TAEASS401  | Plan assessment activities and processes  |
| TAEASS402  | Assess competence   |
| TAEASS403  | Participate in assessment validation  |
| TAEDEL301  | Provide work skill instruction  |

#### Prerequisite requirements

| Unit of competency                   | Prerequisite requirement                  |
|--------------------------------------|---|
| FBPGRA2011 Receive grain for malting | FBPGRA2010 Handle grain in a storage area |



|   |   |
|---|---|
| FBPGRA2012 Prepare malted grain   | FBPGRA2010 Handle grain in a storage area   |
| FBPOPR2013 Operate a bright beer tank process                             | FBPOPR2011 Identify key stages and beer production equipment in a brewery   |
| FBPOPR2015 Operate a beer filtration process                              | FBPOPR2011 Identify key stages and beer production equipment in a brewery   |
| FBPOPR2016 Operate a beer maturation process                              | FBPOPR2011 Identify key stages and beer production equipment in a brewery   |
| FBPOPR2030 Operate a brewery fermentation process                         | FBPOPR2011 Identify key stages and beer production equipment in a brewery   |
| FBPOPR2061 Operate a wort production process                              | FBPOPR2011 Identify key stages and beer production equipment in a brewery   |
| FBPOPR3001 Control contaminants and allergens in the workplace            | FDFFS2001A Implement the food safety program and procedures   |
| FBPOPR3002 Prepare food products using basic cooking methods              | FDFFS2001A Implement the food safety program and procedures   |
| FDFFS3001A Monitor the implementation of quality and food safety programs | FDFFS2001A Implement the food safety program and procedures   |
| FDFPPL3005A Participate in an audit process                               | FDFOHS2001A Participate in OHS processes<br>FDFOP2063A Apply quality systems and procedures<br>MSMENV272B Participate in environmentally sustainable work practices |
| FDFTEC3001A Participate in a HACCP team                                   | FDFFS2001A Implement the food safety program and procedures   |
| MSMPER300 Issue work permits  | MSMWHS201 Conduct hazard analysis   |
| MSS404050 Undertake process capability improvements                       | MSS404052 Apply statistics to operational processes   |

## Qualification Mapping Information

| Code and title<br>current version                 | Code and title<br>previous version                | Comments   | Equivalence status       |
|---|---|--|--------------------------|
| FBP30117<br>Certificate III in<br>Food Processing | FDF30111<br>Certificate III in<br>Food Processing | Updated to meet<br>Standards for Training<br>Packages<br><br>Packaging rules clarified<br><br>Imported units updated or<br>deleted | Equivalent qualification |

## Links

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