



Australian Government

FBP30717 Certificate III in Rice Processing

Release 1

FBP30717 Certificate III in Rice Processing

Modification History

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

Qualification Description

The qualification provides a general vocational outcome in rice production work that enables individuals to mill process and package rice grain products, mill rice flour and manufacture rice consumer products on an industrial scale.

Individuals with this qualification perform tasks involving a broad range of skills that are applied in a wide variety of contexts, which will involve discretion and judgement in selecting and operating equipment, coordinating resources and applying contingency measures during work.

Job roles vary across different industry sectors and may include:

- Rice miller
- Rice flour miller
- Rice production worker
- Rice packaging worker
- Rice food manufacturing worker.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace.

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

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 15 units of competency made up of:
 - 8 core units plus
 - 7 elective units

Elective units must ensure the integrity of the qualification's Australian Quality Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- 2 must be from group A
- 3 must be from any in group B, C, D and E
- 2 from the remaining units listed in groups A, B, C, D, E or F or any currently endorsed Training Package or accredited course packaged at Certificate III or Certificate IV, with no more than 1 unit packaged at Certificate IV.

Any combination of electives that meets the packaging rules can be selected for the award of the Certificate III in Rice Processing.

Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:

- A minimum of 3 electives from Group B must be selected for award of the *Certificate III in Rice Processing (Rice Miller)*
- A minimum of 3 electives from Group C must be selected for award of the *Certificate III in Rice Processing (Rice Flour Miller)*
- A minimum of 3 electives from Group D must be selected for award of the *Certificate III in Rice Processing (Rice Product Manufacturer)*
- A minimum of 3 electives from Group E must be selected for award of the *Certificate III in Rice Processing (Rice Receival and Storage)*

Core Units

FDFFS2001A	Implement the food safety program and procedures
FDFFS3001A*	Monitor the implementation of quality and food safety programs
FDFOHS3001A	Contribute to OHS processes
FDFOP2063A	Apply quality systems and procedures

FDFPPL3004 A	Lead work teams and groups
FDFSUG308A	Analyse and convey workplace information
FSKNUM31	Apply a wide range of mathematical calculations for work
MSL973001	Perform basic tests

Elective Units

Group A Rice Processing

FDFOP3002A	Set up a production or packaging line for operation
FDFOP3003A	Operate interrelated processes in a production system
FDFOP3004A	Operate interrelated processes in a packaging system
FDFTEC3003 A	Apply raw materials, ingredient and process knowledge to production problems

Group B Rice Miller

FBPGRA3006	Implement a paddy receival and grain cleaning process
FBPGRA3007	Implement a rice blending and cleaning process
FBPGRA3008	Implement a rice colour sorting process
FBPGRA3011	Implement a rice grading process
FBPGRA3012	Implement a rice hulling and separation process
FBPGRA3015	Implement a rice whitening process

Group C Rice Flour Miller

FBPGRA3003	Lead flour milling shift operations
FBPGRA3004	Control mill processes and performance
FBPGRA3009	Implement a rice flour break process
FBPGRA3010	Implement a rice flour grading process

FBPGRA3016	Implement a rice flour blending process
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Group D Rice Product Manufacturer

FBPGRA3013	Implement a rice product manufacturing process
FBPOPR2044	Operate a retort process
FBPPBK2006	Operate a griddle production process
FBPPPL3002	Establish compliance requirements for work area
FDFBP3002A	Operate the labelling process
FDFPPL3001 A	Participate in improvement processes

Group E Rice Receival and Storage

FBPGRA3005	Conduct rice harvest receivals
FBPGRA3014	Implement a rice seed preparation and storage system
FDFTEC3002 A	Implement the pest prevention program

Group F General Electives

AHCBAC204	Prepare grain storages
FBPGRA2009	Operate a pelleting process
FBPGRA2010	Handle grain in a storage area
FBPGRA2014	Operate a rice vitamin enrichment process
FBPOPR2028	Operate a mixing or blending process
FBPOPR2036	Operate an extrusion process
FBPOPR2041	Operate a mixing or blending and cooking process
FBPOPR2042	Operate a drying process
FBPPPL4001*	Manage people in the work area

FBPPPL4002	Plan and coordinate production equipment maintenance
FBPPPL4003	Schedule and manage production
FBPPPL4004*	Optimise a work process
FDFSUG218A	Operate a boiler - basic
FDFOP2015A *	Apply principles of statistical process control
FDFOP2030A	Operate a process control interface
FDFPPL3001 A	Participate in improvement processes
FDFPPL3002 A	Report on workplace performance
FDFPPL3005 A*	Participate in an audit process
FDFTEC3001 A*	Participate in a HACCP team
FDFTEC4003 A*	Control food contamination and spoilage
FDFTEC4004 A*	Apply basic process engineering principles to food processing
FDFTEC4005 A	Apply an understanding of food additives
FDFTEC4008 A	Apply principles of food packaging
MSMENV272	Participate in environmentally sustainable work practices.
MSMPER200	Work in accordance with an issued permit
MSMPER201	Monitor and control work permits
MSMPER300*	Issue work permits
MSMSUP303	Identify equipment faults
PMASUP420	Minimise environmental impact of process

SITXHRM001	Coach others in job skills
TLIA3016	Use inventory systems to organise stock control
TLIA3038	Control and order stock
TLIA3039	Receive and store stock
TLID2003	Handle dangerous goods/hazardous substances
TLIJ2003	Apply grain protection measures
TLILIC2001	Licence to operate a forklift truck

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPPPL4001 Manage people in the work area	FBPPPL3001 Support and mentor individuals and groups
FBPPPL4004 Optimise a work process	FDFPPL3001A Participate in improvement processes
FDFFS3001A Monitor the implementation of quality and food safety programs	FDFFS2001A Implement the food safety program and procedures
FDFOP2015A Apply principles of statistical process control	FDFOP2061A Use numerical applications in the workplace
FDFPPL3005A Participate in an audit process	FDFOHS2001A Participate in OHS processes FDFOP2063A Apply quality systems and procedures MSMENV272B Participate in environmentally sustainable work practices
FDFTEC3001A Participate in a HACCP team	FDFFS2001A Implement the food safety program and procedures
FDFTEC4003A Control food contamination and spoilage	FDFFS3001A Monitor the implementation of quality and food safety programs*

FDFTEC4004A Apply basic process engineering principles to food processing	FDFOP2030A Operate a process control interface FDFTEC4007A Describe and analyse data using mathematical principles*
FDFTEC4007A Describe and analyse data using mathematical principles	FDFOP2015A Apply principles of statistical process control*
MSMPER300 Issue work permits	MSMWS201 Conduct hazard analysis

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP30717 Certificate III in Rice Processing	ZRG30100 Certificate III in Rice Processing	Redesigned qualification. Units added to core and electives. Four specialist streams created.	No equivalent qualification

Links

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