

# FBP30721 Certificate III in Rice Processing

Release 1

## FBP30721 Certificate III in Rice Processing

#### **Modification History**

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceuticals Training Package Version 6.0.

## **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 to 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 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

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• 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**

FBPFSY2002	Apply food safety procedures	
FBPFSY3003	Monitor the implementation of food safety and quality programs	
FBPOPR2070	Apply quality systems and procedures	
FBPPPL3004	Lead work teams and groups	
FBPSUG3008	Analyse and convey workplace information	
FBPWHS3001	Contribute to work health and safety processes	
FSKNUM031	Apply specialised mathematical calculations for work	
MSL973013	Perform basic tests	

#### **Elective Units**

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#### **Group A Rice Processing**

FBPOPR3004	Set up a production or packaging line for operation
FBPOPR3019	Operate and monitor interrelated processes in a production or packaging system
FBPTEC3001	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**

FBPGRA3009	Implement a rice flour break process	
FBPGRA3010	Implement a rice flour grading process	
FBPGRA3016	Implement a rice flour blending process	
FBPGRA4005	Lead flour milling shift operations	
FBPGRA4006	Control mill processes and performance	

#### **Group D Rice Product Manufacturer**

FBPBPG3002	Operate the labelling process	
FBPGRA3013	Implement a rice product manufacturing process	
FBPHVB3015	Operate and monitor a griddle production process	
FBPOPR3014	Operate and monitor a retort process	

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FBPPPL3003	Participate in improvement processes
FBPPPL3008	Establish compliance requirements for work area

#### **Group E Rice Receival and Storage**

FBPGRA3005	Conduct rice harvest receivals
FBPGRA3014	Implement a rice seed preparation and storage system
FBPTEC3002	Implement the pest prevention program

#### **Group F General Electives**

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.

AHCBAC204	Prepare grain storages	
FBPFSY3002	Participate in a HACCP team	
FBPGRA2014	Operate a rice vitamin enrichment process	
FBPGRA3018	Operate and monitor a pelleting process	
FBPGRA3025	Receive and handle grain in a storage area	
FBPOPR2068	Operate a process control interface	
FBPOPR2082	Operate a mixing or blending process	
FBPOPR2087	Operate a mixing or blending and cooking process	
FBPOPR3012	Operate and monitor a drying process	
FBPOPR3024	Operate and monitor an extrusion process	
FBPOPR4001	Apply principles of statistical process control	
FBPPPL3003	Participate in improvement processes	
FBPPPL3005	Participate in an audit process	
FBPPPL3006	Report on workplace performance	
FBPPPL4001*	Manage people in the work area	

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FBPPPL4002	Plan and coordinate production equipment maintenance	
FBPPPL4003	Schedule and manage production	
FBPPPL4009*	Optimise a work process	
FBPTEC4002	Apply principles of food packaging	
FBPTEC4003	Control food contamination and spoilage	
FBPTEC4004	Apply basic process engineering principles to food processing	
FBPTEC4005	Apply an understanding of food additives	
MSMBLIC001	Licence to operate a standard boiler	
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	
TLID2003	Handle dangerous goods/hazardous substances	
TLIJ0001	Apply grain protection measures	
TLIX0004X	Administer inventory systems	
TLIX0013X	Maintain stock control and receivals	
TLILIC0003	Licence to operate a forklift truck	

## Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPPPL4001 Manage people in the work area	FBPPPL3001Support and mentor individuals and groups

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FBPPPL4009 Optimise a work process	FBPPPL3003 Participate in improvement processes
MSMPER300 Issue work permits	MSMWHS201 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	Unit codes updated in core and electives	Equivalent

### Links

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

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