FBP40117 Certificate IV in Flour Milling

Release 1

FBP40117 Certificate IV in Flour Milling

Modification History

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

Qualification Description

The qualification covers the skills and knowledge for mill managers and senior supervisors (above the shift miller level) who supervise operations across departments, set or participate in setting production targets and monitor key performance indicators for a flour mill. These roles require technical, leadership and business skills and knowledge to implement and manage systems and procedures to mill a wide range of flours.

It covers flour milling operations for all types of grain including wheat, oats, barley, corn, rice, sorghum, millet, rye, and non-grain flours such as peas and arrowroot for human consumption. 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.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 22 units of competency:
    - 10 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 3 units beginning with the code FDF or FBP, and are to be chosen as follows:

- 6 must be selected from Group A
- 6 may be selected from:
  - the remaining units listed in Groups A or B
  - elsewhere in this Training Package packaged at Certificate III (maximum of 5 units), Certificate IV, or Diploma (maximum of 2 units)
  - any other currently endorsed training package or accredited course packaged at Certificate III (maximum of 2 units), Certificate IV (maximum of 4 units) or Diploma (maximum of 2 units).

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.

FBPGRA3003	Lead flour milling shift operations
FBPGRA3004	Control mill processes and performance
FBPGRA4001	Control power and automation for milling processes
FBPGRA4002	Supervise testing processes for wheat and flour
FBPGRA4003	Manage mill logistics and support services
FBPGRA4004	Establish and supervise dust control procedures in a grain processing enterprise
FDFFS2001A	Implement the food safety program and procedures
FDFFS3001A*	Monitor the implementation of quality and food safety programs
FDFOHS4002A	Maintain OHS processes
MSMENV472	Implement and monitor 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

BSBLED401	Develop teams and individuals
BSBMGT402	Implement operational plan
BSBMGT403	Implement continuous improvement
BSBSMB407	Manage a small team
FBPPPL4001*	Manage people in the work area
FBPPPL4002	Plan and coordinate production equipment maintenance
FBPPPL4003	Schedule and manage production
FBPPPL4004*	Optimise a work process
FBPPPL4005	Manage supplier agreements and contracts
FBPPPL4006	Manage a work area within budget
FDFFST4002A	Monitor the development and implementation of a food QA system
FDFFST4003A	Apply digital technology in food processing
FDFFST4005A	Document processes and procedures for a food product
FDFFST4007A	Establish operational requirements for a food processing enterprise
FDFFST4012A	Apply water management principles to the food industry
FDFOP3003A	Operate interrelated processes in a production system
FDFOP3004A	Operate interrelated processes in a packaging system
FDFPPL3002A	Report on workplace performance
FDFPPL3005	Participate in audit processes

A*	
FDFPPL4005 A*	Establish process capability
FDFTEC4001 A	Determine handling processes for perishable food items
FDFTEC4002 A	Manage controlled atmosphere storage
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
FDFTEC4006 A	Apply an understanding of legal requirements of food production
FDFTEC4007 A*	Describe and analyse data using mathematical principles
FDFTEC4008 A	Apply principles of food packaging
FDFTEC4009 A	Identify the physical and chemical properties of materials, food and related products
FDFTEC4010 A*	Manage water treatment processes
FDFTEC4011 A*	Participate in product recalls
MEM09002B	Interpret technical drawing
MEM30011A	Set up basic pneumatic circuits
MSMOPS400	Optimise process/plant area
MSMOPS401	Trial new process or product
MSMSUP405	Identify problems in fluid power system
MSMSUP406	Identify problems in electronic control systems

MSS014003	Optimise sustainability of a process or plant area
MSS014004	Develop team strategies for more sustainable use of resources
MSS015005	Develop required sustainability reports
MSS024003	Apply an understanding of environmental principles to a site
MSS403001	Review competitive systems and practices
MSS403002	Ensure process improvements are sustained
MSS403011	Facilitate implementation of competitive systems and practices
MSS403030	Improve cost factors in work practices
MSS403032	Analyse manual handling processes
MSS403051	Mistake proof an operational process
MSS404050	Undertake process capability improvements
MSS404052	Apply statistics to operational processes
MSS404081	Undertake proactive maintenance analyses
MSS404082	Assist in implementing a proactive maintenance strategy
MSS404083	Support proactive maintenance
PMBTECH406	Diagnose production equipment problems

Group B

AHCBAC204	Prepare grain storages
BSBCUS501	Manage quality customer service
BSBHRM405	Support the recruitment, selection and induction of staff
BSBINN301	Promote innovation in a team environment
BSBLDR403	Lead team effectiveness

BSBMGT401	Show leadership in the workplace
BSBWOR403	Manage stress in the workplace
BSBWOR404	Develop work priorities
BSBWRT401	Write complex documents
FBPGRA2003	Operate a grain conditioning process
FBPGRA2004	Operate a grain cleaning process
FBPGRA2005	Operate a purification process
FBPGRA2006	Operate a scalping and grading process
FBPGRA2007	Operate a scratch and sizing process
FBPGRA2008	Operate a break roll process
FBPGRA2010	Handle grain in a storage area
FDFOP2030A	Operate a process control interface
FDFTEC3002 A	Implement the pest prevention program
MEM15001B	Perform basic statistical quality control
MSMSUP390	Use structured problem-solving tools
MSS402060	Use planning software systems in operations
MSS402061	Use SCADA systems in operations
MSS402080	Undertake root cause analysis
MSS403005	Facilitate use of a Balanced Scorecard for performance improvement
MSS403010	Facilitate change in an organisation implementing competitive systems and practices
MSS403013	Lead team culture improvement
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
MSS404053	Use DMAIC techniques
MSS404060	Facilitate the use of planning software systems in a work area or team
MSS404061	Facilitate the use of SCADA systems in a team or work area
RIIRIS201D	Conduct local risk control
TLIJ2004	Implement grain monitoring measures

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 MSAENV272B Participate in environmentally sustainable work practices
FDFPPL4005A Establish process capability	FDFTEC4007A Describe and analyse data using mathematical principles*
FDFTEC3001A Participate in a HACCP team	FDFFS2001A Implement the food safety program and procedures
FDFTEC4003A Control food	FDFFS3001A Monitor the implementation of quality and

contamination and spoilage	food safety programs* FDFOHS4002A Maintain OHS processes FDFTEC3001A Participate in a HACCP team*
FDFTEC4004A Apply basic process engineering principles to food processing	FDFTEC4007A Describe and analyse data using mathematical principles* FDFOP2030A Operate a process control interface
FDFTEC4007A Describe and analyse data using mathematical principles	FDFOP2015A Apply principles of statistical process control*
FDFTEC4010A Manage water treatment processes	MSAENV272B Participate in environmentally sustainable work practices
FDFTEC4011A Participate in product recalls	FDFFS3001A Monitor the implementation of quality and food safety programs*

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP40117 Certificate IV in Flour Milling	FDF41012 Certificate IV in Flour Milling	Updated to meet Standards for Training Packages Imported units updated or deleted	Equivalent qualification

Links

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