Australian Government

FBP40321 Certificate IV in Food Processing

Release 1

FBP40321 Certificate IV 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 reflects the role of workers who work in supervisory or middle management roles within food processing environments. Workers contribute specialist technical skills and knowledge to solve food production problems and supervise the work of others. Emphasis is on monitoring the implementation and quality control of food processing systems and procedures for optimal performance.

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 20 units of competency:
    - 8 core units, plus
    - 12 elective units, including up to 4 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

BSBLDR412	Communicate effectively as a workplace leader
BSBPMG430	Undertake project work
BSBOPS403	Apply business risk management processes

BSBWHS411	Implement and monitor WHS policies, procedures and programs
FBPFSY4001	Supervise and maintain a food safety plan
FBPTEC4003	Control food contamination and spoilage
FBPTEC4007	Describe and analyse data using mathematical principles
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.

BSBLDR411	Demonstrate leadership in the workplace
BSBLDR413	Lead effective workplace relationships
BSBINS401	Analyse and present research information
FBPAUD4001	Assess compliance with food safety programs
FBPFST4001	Apply food processing technologies
FBPFST4002	Carry out sampling and testing of milk at receival
FBPFST4003	Apply digital technology in food processing
FBPFST4005	Document food processes and supporting procedures
FBPFST4007	Establish operational requirements for a food processing enterprise
FBPFST4012	Apply water management principles to the food industry
FBPFST5001	Monitor refrigeration and air conditioning systems in food processing
FBPFST5002	Identify and implement required process control for a food processing operation
FBPFST5003	Construct a process control chart for a food processing operation

FBPFST5009	Implement and review the processing of market milk and related products
FBPFST5010	Implement and review the preparation of milk for processing
FBPFST5011	Implement and review the processing of chocolate and sugar-panned products
FBPFST5012	Implement and review the processing of aerated confectioneries
FBPFST5013	Implement and review the production of gums and jellies
FBPFST5014	Implement and review the production of chocolate products
FBPFST5015	Implement and review the processing of chocolate
FBPFST5016	Implement and review the processing of high and low boil confectionery
FBPFST5017	Implement and review the processing of confectionery products
FBPFST5018	Implement and review the processing of chilled or frozen poultry products
FBPFST5019	Implement and review the processing of cooked poultry products
FBPFST5020	Implement and review the processing of egg based products
FBPFST5021	Implement and review the processing of fruit, vegetables, nuts, herbs and spices
FBPFST5022	Implement and review the processing of fish and seafood products
FBPFST5023	Implement and review the production of milk fat products
FBPFST5024	Implement and review the production of fermented dairy products and dairy desserts
FBPFST5025	Implement and review the production of concentrated and dried dairy products

FBPFST5026	Implement and review the production of ice creams and frozen dairy products
FBPFST5027	Implement and review the production of milk and related products by the membrane system
FBPFST5028	Implement and review the manufacturing and processing of edible fats and oils
FBPFST5029	Implement and review manufacturing, packaging and testing of beverage products
FBPFST5030	Implement and review manufacturing of cereal products
FBPFSY4002	Supervise and verify supporting programs for food safety
FBPFSY4003	Perform an allergen risk review
FBPFSY4004*	Provide accurate food allergen information to consumers
FBPFSY4005	Conduct a traceability exercise
FBPGRA4005	Lead flour milling shift operations
FBPGRA4006	Control mill processes and performance
FBPOPR4001	Apply principles of statistical process control
FBPPPL3003	Participate in improvement processes
FBPPPL3007	Support and mentor individuals and groups
FBPPPL4001*	Manage people in the work area
FBPPPL4002	Plan and coordinate production equipment maintenance
FBPPPL4003	Schedule and manage production
FBPPPL4005	Manage supplier agreements and contracts
FBPPPL4006	Manage a work area within budget
FBPPPL4007	Manage internal audits
FBPPPL4009*	Optimise a work process
FBPTEC4001	Determine handling processes for perishable food items
FBPTEC4002	Apply principles of food packaging

FBPTEC4004	Apply basic process engineering principles to food processing
FBPTEC4005	Apply an understanding of food additives
FBPTEC4006	Apply an understanding of legal requirements of food production
FBPTEC4008	Participate in product recalls
FBPTEC4010	Manage water treatment processes
FBPTEC4011*	Establish process capability
MSL934004	Maintain and calibrate instruments and equipment
MSMSUP390	Use structured problem-solving tools
MSS403040	Facilitate and improve implementation of 5S
MSS403054	Facilitate breakthrough improvements
MSS404085	Undertake proactive maintenance analyses
MSS404086	Assist in implementing a proactive maintenance strategy
MSS404087	Support proactive maintenance
MSS405013	Facilitate holistic culture improvement in an organisation
PMBTECH406E	Diagnose production equipment problems
SITXHRM002	Roster staff
TAEDEL301	Provide work skill instruction
TLIL3003	Conduct induction process

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPFSY4004 Provide accurate food allergen information to consumers	FBPFSY4003 Perform an allergen risk review
FBPPPL4001 Manage people	FBPPPL3001 Support and mentor individuals and groups

in the work area	
FBPPPL4009 Optimise a work process	FBPPPL3003 Participate in improvement processes
FBPTEC4011 Establish process capability	FBPTEC4007 Describe and analyse data using mathematical principles

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP40321 Certificate IV in Food Processing	FBP40318 Certificate IV in Food Processing	New allergens and traceability units added to electives GRA units added to electives Unit codes updated in core and electives	Equivalent

Links

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