Australian Government

FBP40418 Certificate IV in Food Science and Technology

Release 2

FBP40418 Certificate IV in Food Science and Technology

Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 3.0.
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0.

Qualification Description

This qualification targets those working in technical and supervisory roles covering product development, food safety and quality, food production and distribution, environmental functions, and the maintenance and monitoring of food processing systems. The job roles require specialist technical skills and knowledge in food science and technology to complete routine and non-routine tasks and functions, and workers have responsibility for their own functions and outputs, along with limited responsibility for the output of others.

This qualification offers an optional specialisation in Food Safety Auditing. Users interested in this option must refer to relevant state, territory and Commonwealth food safety legislation and the National Regulatory Food Safety Auditor Guideline and Policy for details of auditing requirements in low, medium and high-risk settings, and to understand the food safety auditing work context.

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.

Any combination of electives that meets the packaging rules can be selected for the award of the Certificate IV in Food Science and Technology.

Where appropriate, electives may be packaged to provide a qualification with a specialisation in Food Safety Auditing. All electives from Group A must be selected for the award of the Certificate IV in Food Science and Technology (Food Safety Auditing).

Core Units

BSBWHS401	Implement and monitor WHS policies, procedures and programs to meet legislative requirements
FBPFST4004	Perform microbiological procedures in the food industry
FBPFST4011	Apply the principles of nutrition to food processing
FBPFSY4001	Supervise and maintain a food safety plan
FBPTEC4003	Control food contamination and spoilage skills
FBPTEC4007	Describe and analyse data using mathematical principles
MSL974020	Perform food tests
MSMENV472	Implement and monitor environmentally sustainable work practices

Elective Units

Group A - Food safety auditing

FBPAUD4001	Assess compliance with food safety programs
FBPAUD4002	Communicate and negotiate to conduct food safety audits
FBPAUD4003	Conduct food safety audits
FBPAUD4004	Identify, evaluate and control food safety hazards
FBPFST5006	Apply food microbiological techniques and analysis
FBPFSY3001	Monitor the implementation of quality and food safety programs
SIRRFSA001	Handle food safely in a retail environment

Group B - 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.

FBPCHE5002	Produce acid-coagulated soft cheese
FBPCHE5003	Produce a range of rennet-coagulated cheeses
FBPCHE5004	Produce acid and heat coagulated cheese
FBPCHE5009*	Carry out sampling and interpret tests for cheese production
FBPFST4003	Apply digital technology in food processing
FBPFST4005	Document food processes and supporting procedures
FBPFST4006	Apply food preservation technologies
FBPFST4007	Establish operational requirements for a food processing enterprise
FBPFST4008	Preserve food in cans or sealed containers
FBPFST4009	Label foods according to legislative requirements
FBPFST4010	Apply sensory analysis in food processing
FBPFST4012	Apply water management principles to the food industry
FBPFST5003	Construct a process control chart for a food processing operation
FBPFST5009	Implement and review the processing of market milk and related products
FBPFST5014	Implement and review the production of chocolate products
FBPFST5016	Implement and review the processing of high and low boil confectionery
FBPFST5017	Implement and review the processing of confectionery products
FBPFST5021	Implement and review processing of fruit, vegetables,

	nuts, herbs and spices
FBPFST5024	Implement and review the production of fermented dairy products and dairy desserts
FBPFST5028	Implement and review the manufacturing and processing of edible fats and oils
FBPFST5030	Implement and review manufacturing of cereal products
FBPFSY4002	Supervise and verify supporting programs for food safety
FBPOPR4001	Apply principles of statistical process control
FBPPPL3003	Participate in improvement processes
FBPPPL4007	Manage internal audits
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
FBPTEC4009	Identify the physical and chemical properties of materials, food and related products
FBPTEC4010	Manage water treatment processes
FBPTEC4011*	Establish process capability
MSL973013	Perform basic tests
MSL974019	Perform chemical tests and procedures
MSL974021	Perform biological procedures
MSMOPS401	Trial new process or product
MSMSUP390	Use structured problem-solving tools

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPCHE5009 Carry out sampling and interpret tests for cheese production	MSL973013 Perform basic tests
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
FBP40418 Certificate IV in Food Science and Technology Release 2	FDF40311 Certificate IV in Food Science and Technology Release 1	Updated elective unit FBPCHE5001 to FBPCHE5009	Equivalent qualification

Links

Companion Volume Implementation Guides are found in VETNet: -
https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4