FBP50121 Diploma of Food Science and Technology

Release 1

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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 apply specialist knowledge and skills in food science and technology to food product development and to quality assurance of food manufacturing. They conduct a wide range of specialist tasks to develop, monitor and evaluate food products, including production trials.

Workers contribute to the modification of standard operating procedures (SOPs) and enterprise methods when necessary. They may also have a role in the planning new work and monitoring resources in their work area.

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:
    - 11 core units, plus
    - 9 elective units including up to 3 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

BSBWHS411	Implement and monitor WHS policies, procedures and programs

FBPFST4004	Perform microbiological procedures in the food industry
FBPFST5002	Identify and implement required process control for a food processing operation
FBPFST5005	Examine the biochemical properties of food
FBPFST5006	Apply food microbiological techniques and analysis
FBPFST6001	Develop, manage and maintain quality systems for food processing
FBPFSY4001	Supervise and maintain a food safety plan
FBPFSY5001	Develop a HACCP-based food safety plan
FBPTEC4007	Describe and analyse data using mathematical principles
MSL975038	Conduct sensory analysis
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.

BSBPMG430	Undertake project work
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
FBPFST4006	Apply food preservation technologies
FBPFST5003	Construct a process control chart for a food processing operation
FBPFST5004	Specify and monitor the nutritional value of processed food

FBPFST5007	Monitor the development and implementation of a food QA system
FBPFST5008	Develop a new food product
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
FBPFSY4003	Perform an allergen risk review
FBPFSY4004*	Provide accurate food allergen information to consumers
FBPFSY4005	Conduct a traceability exercise
FBPFSY5002	Develop an allergen management program
FBPFSY5003	Design a traceability system for food products
FBPFSY5004	Plan to mitigate food fraud
FBPTEC4002	Apply principles of food packaging
FBPTEC4004	Apply basic process engineering principles to food processing
FBPTEC4005	Apply an understanding of food additives
FBPTEC4008	Participate in product recalls
FBPTEC5001	Manage and evaluate new product trials
FBPTEC5002	Manage utilities and energy for a production process
MSS407016	Lead a process to determine and solve root cause for a complex problem

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPCHE5009 Carry out sampling and interpret tests for cheese production	MSL973013 Perform basic tests
FBPFSY4004 Provide accurate food allergen information to consumers	FBPFSY4003 Perform an allergen risk review

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP50121 Diploma of Food Science and Technology	FBP50118 Diploma of Food Science and Technology	New allergens and traceability 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