Australian Government

Department of Education, Employment and Workplace Relations

FDF50110 Diploma of Food Processing

Release 3

INDUSTRY
SKILLS
COUNCILS
Creating Australia's Future

FDF50110 Diploma of Food Processing

Modification History

September 2012: Replacement of superseded imported Units.
November 2011: Updates to imported Units, minor edits.

Description

This Qualification covers a range of food processing industries, such as:

- Baking (including large scale production of cakes, pastry, bread and plant baking)
- Beverages (including juices, soft drinks, cordials, aerated and still waters, energy drinks and other modified beverages, such as vitamin and antioxidant beverages, coffee, tea and ice)
- Confectionery
- Dairy processing
- Fruit and vegetables
- Grocery products and supplies (including honey, jams, spreads, sauces, dressings, condiments, spices, edible oils and fats and pasta)
- Poultry.

Job Roles This Qualification targets those in senior management, technician or similar roles within food processing industries. It provides extensive skill and knowledge of industry management functions and environment, and the ability to take responsibility for workplace systems.

Additional Qualification advice
Units selected from other Training Packages must be relevant to the work outcome, local industry requirements and the Qualification level.

Note: AgriFood Skills Australia expects that the design of any training delivery and assessment program to support the achievement of this Qualification is based on:

- the context required by the industry and/or enterprise
- a holistic and integrated training delivery and assessment plan that identifies learning activities and evidence required
- flexible delivery options including on-the-job and work-based training that support the development of competency.

Pathways Information

Pathways into the Qualification

Pathways for candidates considering this Qualification include:

- FDF40110 Certificate IV in Food Processing
- direct entry
- relevant vocational training and/or work experience.

Pathways from the Qualification

After achieving this Qualification, candidates may undertake a relevant Advanced Diploma Qualification.

Licensing/Regulatory Information

There is no direct link between this Qualification and licensing, legislative and/or regulatory requirements. However, all work must comply with food safety, occupational health and safety (OHS) and environmental regulations and legislation that apply to the workplace.

Entry Requirements

Not applicable.

Employability Skills Summary

Diploma of Food Processing
The following table contains a summary of the Employability Skills as identified by the food processing related industries for this Qualification. This table should be interpreted in conjunction with the detailed requirements of each Unit of Competency packaged in this Qualification. The outcomes described here are broad industry requirements that reflect skill requirements for this level.

Employability Skill	Industry/enterprise requirements for this Qualification include:
Communication	• Complete a range of workplace documentation and records. • Select communication technologies to support work operations. • Develop work instructions, specifications and procedures. • Demonstrate effective and appropriate communication and interpersonal skills when dealing with people. • Communicate with all people at all levels of the organisation in a professional manner. • Select and apply documentation, communication and interpersonal strategies when dealing with internal and external clients. • Select communication methods according to priority, cost and audience needs. • Analyse and apply technical information. • Analyse data and information to determine implications for work operations.
Teamwork	• Lead cooperative work relations with people of different ages, gender, race or religion. • Provide leadership. • Determine performance required to meet internal and external customer needs. • Manage organisational processes and provide problem solving support to others. • Facilitate team achievements.
Problem-solving	• Investigate problem causes and implement corrective strategies. • Identify and address potential and actual problems associated with work operations or in achieving work outcomes. • Identify environmental features, regulations, insurance requirements, legal requirements and other factors which may affect the product or service to be provided. • Use material and process knowledge to solve problems. • Identify hazards and suggest control measures. • Analyse food safety practices.

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Initiative and enterprise	- Determine information gathering requirements to monitor work processes and procedures. - Determine quality and other indicators of work. - Identify efficient production processes. - Determine and act on situations requiring further information or problem solving. - Implement continuous improvement processes. - Provide leadership in the workplace. - Implement business development processes.
Planning and organising	- Identify hazards and implement appropriate hazard control measures. - Demonstrate time management skills. - Determine resource requirements. - Determine work timelines and output targets. - Optimise work processes.. - Conduct business planning processes
Self-management	- Analyse implications of relevant acts and regulations on work practices. - Monitor work operations and identify and act on any quality and performance issues. - Manage own time to meet deadlines. - Determine workplace procedures and instructions. - Conduct work reviews to determine improvement requirements.
Learning	- Develop learning opportunities. - Be supportive, assertive and use interpersonal skills to encourage workplace learning. - Identify own training needs and seek skill development if required. - Gather feedback to own work to assess effectiveness in meeting objectives and integrate information into own practice. - Assess work data and information to identify areas for improved performance. - Maintain currency of industry skill and knowledge.
Technology	- Select computer software applications to perform work operations. - Work with technology safely and according to workplace standards. - Help others use technology efficiently and safely. - Ensure readiness and operational efficiency of workplace technology.

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Packaging Rules

This Qualification requires the achievement of **thirty** (**30**) Units of Competency in accordance with the following rules.

Total Units must include a minimum of twelve (**12**) **Units coded FDF**.

Six (**6**) **Core Units**
Twenty four (**24**) **Elective Units**

Elective selection must include:

- One (1) Group A elective Unit
- One (1) Group B elective Unit
- Eight (8) Group C elective Units and Units not previously selected from Group A and B (up to a total of 8 Units).
- Eight (8) Specialist and Cross Sector Units packaged at Group C in FDF40110 Certificate IV in Food Processing

Six (**6**) **remaining elective Units may be selected from**:

- Groups A, B, C and D elective Units listed below
- Units packaged at Certificate III or IV in Food Processing (maximum of 5)
- Units packaged at Certificate II in Food Processing (maximum of 5)
- A maximum of 5 Units from any nationally endorsed Training Package and accredited course that are packaged at Certificate II level (maximum 2 Units), Certificate III level (maximum 2 Units), Certificate IV level (maximum 3 Units), Diploma or Advanced Diploma level (maximum 3 Units)

NOTE: Units marked with an asterisk (*) require completion of prerequisite Unit/s which is identified under the Unit.

CORE UNITS

Complete the following six (6) Units.

FDFFS2001A	Implement the food safety program and procedures
FDFFS3001A	Monitor the implementation of quality and food safety programs* *FDFFS2001A Implement the food safety program and procedures*
FDFPPL3002A	Report on workplace performance
FDFTEC3003A	Apply raw materials, ingredient and process knowledge to production problems
FDFTEC4007A	Describe and analyse data using mathematical principles
MSAENV472B	Implement and monitor environmentally sustainable work practices

ELECTIVE UNITS

GROUP A

Complete a minimum of one (1) Group A elective Units.

FDFOHS4001A	Identify, assess and control OHS risk in own work
FDFOHS5001A	Manage OHS processes

GROUP B

Complete a minimum of one (1) Group B elective Units

FDFOP3003A	Operate interrelated processes in a production system
FDFOP3004A	Operate interrelated processes in a packaging system

GROUP C

Select a minimum of eight (8) Group C elective Units

FDFPPL4007A	Manage supplier agreements and contracts
FDFPPL5001A	Design and maintain programs to support legal compliance* *FDFFS2001A Implement the food safety program and procedures* *FDFFS3001A Monitor the implementation of quality and food safety programs* *FDFOHS4002A Maintain OHS processes* *FDFTEC3001A Participate in a HACCP team* *MSAENV472B Implement and monitor environmentally sustainable work practices*
FDFTEC5001A	Manage and evaluate new product trials
FDFTEC5002A	Manage utilities and energy for a production process
BSBCOM502B	Evaluate and review compliance
BSBCOM503B	Develop processes for the management of breaches in compliance requirements
BSBMGT502B	Manage people performance
BSBMGT515A	Manage operational plan
BSBMGT516C	Facilitate continuous improvement
BSBPMG510A	Manage projects
MEM15001B	Perform basic statistical quality control

MSS405011A	Manage people relationships
MSS405001A	Develop competitive systems and practices for an organisation
MSS405002A	Analyse and map a value stream
MSS404052A	Apply statistics to operational processes
MSS405020A	Develop quick changeover procedures
MSS405050A	Determine and improve process capability* *MSS404052A Apply statistics to operational processes*
MSS405070A	Develop and manage sustainable energy practices
MSACMT671A	Develop and manage sustainable environmental practices

GROUP D

BSBCUS501C	Manage quality customer service
BSBFIM501A	Manage budgets and financial plans
BSBMKG501B	Identify and evaluate marketing opportunities
BSBOHS503B	Assist in the design and development of OHS participative arrangements
BSBWOR502B	Ensure team effectiveness
MSS403010A	Facilitate change in an organisation implementing competitive systems and practices
MSS405010A	Manage relationships with non-customer external organisations
MSS405012A	Manage workplace learning
MSS405013A	Facilitate holistic culture improvement in an organisation
MSS405014A	Develop a communications strategy to support operations
MSS405005A	Manage competitive systems and practices responding to individual and unique customer orders
MSS405006A	Develop a Balanced Scorecard
MSS405007A	Introduce competitive systems and practices to a small or medium enterprise
MSS402030A	Apply cost factors to work practices
MSS402080A	Undertake root cause analysis
MSS404052A	Apply statistics to operational processes
MSS405022A	Design a process layout
MSS405023A	Develop a levelled pull system for operations and processes

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MSS405030A	Optimise cost of product or service
MSS405031A	Undertake value analysis of product or process costs in terms of customer requirements
MSS405032A	Analyse cost implications of maintenance strategy
MSS405040A	Manage 5S system in an organisation
MSS405060A	Develop the application of enterprise control systems in an organisation
MSS405061A	Determine and establish information collection requirements and processes
MSS405062A	Develop a documentation control strategy for an organisation
MSS405075A	Facilitate the development of a new product* *MSS404052A Apply statistics to operational processes*
MSS405081A	Develop a proactive maintenance strategy
MSS405082A	Adapt a proactive maintenance strategy to the process operations sector* *MSS405081A Develop a proactive maintenance strategy*
MSS405083A	Adapt a proactive maintenance strategy for a seasonal or cyclical business* *MSS405081A Develop a proactive maintenance strategy*