Modification History

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

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| FBP20117 | Certificate II in Food Processing |
| Qualification Description  This qualification describes the skills and knowledge for food processing workers employed in the following sectors:   * grain processing (including stock feed, animal feeds, milling wheat, barley, oats and flour milling) * baking (including large scale production of cakes, pastry, bread, biscuits and plant baking) * retail 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.   This qualification is designed for application in supervised environments where the work is predictable with some basic problem solving requirements. 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:   * 13 units of competency: * 4 core units plus * 9 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 are to be chosen as follows:   * 1 must be selected from Group A. If this qualification is to be applied in a work environment where food is processed for non-human consumption, such as pet food and stock feed or other situations where human food safety skills are not required, then FBPOPR2032 Apply work procedures to maintain integrity of product should be selected. * 5 must be selected from Group B * 1 must be selected from Group B or Group C * 2 may be selected from the remaining units in Groups B or C, or any currently endorsed Training Package or accredited course packaged at Certificate I (maximum 1 unit), Certificate II or Certificate III (maximum 1 unit) levels.   Core Units   |  |  | | --- | --- | | FDFOHS2001A | Participate in OHS processes | | FDFOP2063A | Apply quality systems and procedures | | FDFOP2064A | Provide and apply workplace information | | MSMENV272 | Participate in 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   |  |  | | --- | --- | | FBPOPR2032 | Apply work procedures to maintain integrity of product | | FDFFS2001A | Implement the food safety program and procedures |   Group B  Baking   |  |  | | --- | --- | | FBPOPR2024 | Operate a cooling, slicing and wrapping process | | FBPOPR2055 | Freeze dough | | FBPPBK2001 | Operate a cooling and slicing process | | FBPPBK2002 | Operate a pastry forming and filling process | | FBPPBK2003 | Manufacture rye crisp breads | | FBPPBK2004 | Manufacture wafer products | | FBPPBK2005 | Operate a doughnut making process | | FBPPBK2006 | Operate a griddle production process | | FBPPBK2007 | Operate a pastry production process |   Beverages   |  |  | | --- | --- | | FBPBEV2001 | Operate a deaeration, mixing and carbonation process | | FBPBEV2002 | Manufacture roast and ground coffee | | FBPBEV2003 | Operate an ice manufacturing process |   Confectionery   |  |  | | --- | --- | | FBPCON2001 | Examine raw ingredients used in confectionery | | FBPCON2002 | Operate a boiled confectionery process | | FBPCON2003 | Operate a chocolate conching process | | FBPCON2004 | Operate a chocolate depositing or moulding process | | FBPCON2005 | Operate a confectionery depositing process | | FBPCON2006 | Operate a granulation and compression process | | FBPCON2007 | Operate a panning process | | FBPCON2008 | Operate a chocolate refining process | | FBPCON2009 | Operate a starch moulding process |   Dairy processing   |  |  | | --- | --- | | BPDPR2001 | Operate a butter churning process | | FBPDPR2002\* | Operate a butter oil process | | FBPDPR2003 | Operate a curd production and cutting process | | FBPDPR2004 | Operate a cooling and hardening process | | FBPDPR2005 | Operate a cheese pressing and moulding process | | FBPDPR2006 | Operate a fermentation process | | BPDPR2001 | Operate a butter churning process |   Fruit and vegetables   |  |  | | --- | --- | | FBPFAV2001 | Apply hydro-cooling process to fresh produce |   Grain processing   |  |  | | --- | --- | | AHCBAC204 | Prepare grain storages | | FBPGRA2001 | Operate a liquid, mash or block stockfeed process | | FBPGRA2002 | Recognise mill operations and technologies | | 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 | | FBPGRA2009 | Operate a pelleting process | | FBPGRA2010 | Handle grain in a storage area | | FBPGRA2011\* | Receive grain for malting | | FBPGRA2012\* | Prepare malted grain | | FBPGRA2013 | Blend and dispatch malt | | TLIJ2004 | Implement grain monitoring measures |   Grocery products and supplies   |  |  | | --- | --- | | FBPGPS2001 | Operate a bleaching process | | FBPGPS2002 | Operate a complecting process | | FBPGPS2003 | Operate a deodorising process | | FBPGPS2004 | Operate a flake preparation process | | FBPGPS2005 | Operate a fractionation process | | FBPGPS2006 | Operate a hydrogenation process | | FBPGPS2007 | Operate an interesterification process | | FBPGPS2008 | Operate a neutralisation process | | FBPGPS2009 | Operate a soap splitting process | | FBPGPS2010 | Operate a winterisation process | | FBPGPS2011 | Operate a creamed honey manufacture process |   Poultry   |  |  | | --- | --- | | AMPA2006 | Apply animal welfare and handling requirements | | AMPA2174 | Clean after operations - boning room | | AMPP201 | Operate a poultry dicing, stripping or mincing process | | AMPP202 | Operate a poultry evisceration process | | AMPP203 | Grade poultry carcass | | AMPP204 | Harvest edible poultry offal | | AMPP205 | Operate a poultry marinade injecting process | | AMPP206 | Operate a poultry washing and chilling process | | AMPP207 | Operate the bird receival and hanging process | | AMPP208 | Operate a poultry stunning, killing and defeathering process | | FBPEGG2001 | Work on an egg grading floor | | FBPEGG2002\* | Operate egg grading and packing floor equipment |   Cross sector units   |  |  | | --- | --- | | AMPX207 | Vacuum pack product | | AMPX209 | Sharpen knives | | FBPOPR2001 | Work effectively in the food processing industry | | FBPOPR2002 | Inspect and sort materials and product | | FBPOPR2003 | Prepare and monitor beer yeast propagation processes | | FBPOPR2004 | Operate a beer packaging process | | FBPOPR2005 | Operate a beer filling process | | FBPOPR2006 | Operate a bulk dry goods transfer process | | FBPOPR2007 | Work in a freezer storage area | | FBPOPR2008 | Operate a bulk liquid transfer process | | FBPOPR2009 | Load and unload tankers | | FBPOPR2010 | Work with temperature controlled stock | | FBPOPR2011 | Identify key stages and beer production equipment in a brewery | | FBPOPR2012 | Maintain food safety when loading, unloading and transporting food | | FBPOPR2013\* | Operate a bright beer tank process | | FBPOPR2014 | Participate in sensory analyses | | FBPOPR2015\* | Operate a beer filtration process | | FBPOPR2016\* | Operate a beer maturation process | | FBPOPR2017 | Operate a blending, sieving and bagging process | | FBPOPR2018 | Operate a case packing process | | FBPOPR2019 | Fill and close product in cans | | FBPOPR2020 | Operate a form, fill and seal process | | FBPOPR2021 | Operate a fill and seal process | | FBPOPR2022 | Operate a high speed wrapping process | | FBPOPR2023 | Operate a packaging process | | FBPOPR2025 | Manufacture extruded and toasted products | | FBPOPR2026 | Operate a forming or shaping process | | FBPOPR2027 | Dispense non-bulk ingredients | | FBPOPR2028 | Operate a mixing or blending process | | FBPOPR2029 | Operate a baking process | | FBPOPR2030\* | Operate a brewery fermentation process | | FBPOPR2031 | Operate a coating application process | | FBPOPR2033 | Operate a depositing process | | FBPOPR2034 | Operate an evaporation process | | FBPOPR2035 | Operate an enrobing process | | FBPOPR2036 | Operate an extrusion process | | FBPOPR2037 | Operate a filtration process | | FBPOPR2038 | Operate a grinding process | | FBPOPR2039 | Operate a frying process | | FBPOPR2040 | Operate a heat treatment process | | FBPOPR2041 | Operate a mixing or blending and cooking process | | FBPOPR2042 | Operate a drying process | | FBPOPR2043 | Operate an homogenising process | | FBPOPR2044 | Operate a retort process | | FBPOPR2045 | Operate pumping equipment | | FBPOPR2046 | Operate a production process | | FBPOPR2047 | Operate a portion saw | | FBPOPR2048 | Pre-process raw materials | | FBPOPR2049 | Operate a reduction process | | FBPOPR2050 | Operate a separation process | | FBPOPR2051 | Operate a spreads production process | | FBPOPR2052 | Operate a chocolate tempering process | | FBPOPR2053 | Operate a washing and drying process | | FBPOPR2054 | Operate a water purification process | | FBPOPR2056 | Operate a freezing process | | FBPOPR2057 | Operate a membrane process | | FBPOPR2058 | Operate a holding and storage process | | FBPOPR2059 | Operate a continuous freezing process | | FBPOPR2060 | Operate an automated cutting process | | FBPOPR2061\* | Operate a wort production process | | FDFSUG222A | Operate a waste water treatment system | | FDFOP1003A | Carry out manual handling tasks | | FDFOP2003A | Clean equipment in place | | FDFOP2004A | Clean and sanitise equipment | | FDFOP2005A | Work in a socially diverse environment | | FDFOP2011A | Conduct routine maintenance | | FDFOP2013A | Apply sampling procedures | | FDFOP2015A\* | Apply principles of statistical process control | | FDFOP2016A | Work in a food handling area for non-food handlers | | FDFOP2030A | Operate a process control interface | | FDFOP2032A\* | Work in a clean room environment | | FDFOP2061A | Use numerical applications in the workplace | | FDFPPL2001A | Participate in work teams and groups | | MSL973001 | Perform basic tests | | PMBPROD211 | Operate blow moulding equipment | | PMBPROD270 | Operate injection blow moulding equipment | | TLIA2009 | Complete and check import/export documentation | | TLIA2014 | Use product knowledge to complete work operations | | TLIA2021 | Despatch stock | | TLIA4025 | Regulate temperature controlled stock | | TLID2003 | Handle dangerous goods/hazardous substances | | TLID2004 | Load and unload goods/cargo | | TLID2010 | Operate a forklift | | TLIK2010 | Use infotechnology devices in the workplace |   Group C   |  |  | | --- | --- | | BSBITU201 | Produce simple word processed documents | | BSBITU202 | Create and use spreadsheets | | BSBWOR204 | Use business technology | | FDFSUG218A | Operate a boiler - basic | | HLTAID002 | Provide basic emergency life support | | MSS402001 | Apply competitive systems and practices | | MSS402002 | Sustain process improvements | | MSS402010 | Manage the impact of change on own work | | MSS402021 | Apply Just in Time procedures | | MSS402030 | Apply cost factors to work practices | | MSS402031 | Interpret product costs in terms of customer requirements | | MSS402040 | Apply 5S procedures | | MSS402050 | Monitor process capability | | MSS402051 | Apply quality standards | | MSS402060 | Use planning software systems in operations | | MSS402061 | Use SCADA systems in operations | | MSS402080 | Undertake root cause analysis | | MSS402081 | Contribute to the application of a proactive maintenance strategy | | SIRRMER001 | Produce visual merchandise displays | | SIRRRTF001 | Balance and secure point-of-sale terminal | | SIRXPDK001 | Advise on products and services | | SIRXRSK001 | Identify and respond to security risks | | SITHFAB005\* | Prepare and serve espresso coffee |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | FBPDPR2002 Operate a butter oil process | FBPOPR2043 Operate an homogenising process | | FBPEGG2002 Operate egg grading and packing floor equipment | FBPEGG2001 Work on an egg grading floor | | FBPGRA2011 Receive grain for malting | FBPGRA2010 Handle grain in a storage area | | FBPGRA2012 Prepare malted grain | FBPGRA210 Handle grain in a storage area | | FBPOPR2013 Operate a bright beer tank process | FBPOPR2011 Identify key stages and beer production equipment in a brewery | | FBPOPR2015 Operate a beer filtration process | FBPOPR2011 Identify key stages and beer production equipment in a brewery | | FBPOPR2016 Operate a beer maturation process | FBPOPR2011 Identify key stages and beer production equipment in a brewery | | FBPOPR2030 Operate a brewery fermentation process | FBPOPR2011 Identify key stages and beer production equipment in a brewery | | FBPOPR2061 Operate a wort production process | FBPOPR2011 Identify key stages and beer production equipment in a brewery | | FDFOP2015A Apply principles of statistical process control | FDFOP2061A Use numerical applications in the workplace | | FDFOP2032A Work in a clean room environment | FDFFS200A1 Implement the food safety program and procedures OR  FDFPH2001A Apply Good Manufacturing Practice procedures | | SITHFAB005 Prepare and serve espresso coffee | SITXFSA001 Use hygienic practices for food safety | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | FBP20117 Certificate II in Food Processing | FDF20111 Certificate II in Food Processing | Updated to meet Standards for Training Packages  Packaging rules clarified to reflect delivery of this qualification for processing of food for non-human and human consumption  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-aad7-1159b570a5c4 |