

## Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0.

FBP10117	Certificate I in Food Processing
<p><b>Qualification Description</b></p> <p>This qualification provides the basic skills and knowledge required for entry level workers in the food processing industries for a range of sectors including:</p> <ul style="list-style-type: none"> <li>• grain processing (including stock feed, animal feeds, milling wheat, barley, oats and flour milling)</li> <li>• baking (including large scale production of cakes, pastry, bread, biscuits and plant baking)</li> <li>• retail baking</li> <li>• 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)</li> <li>• confectionery</li> <li>• dairy processing</li> <li>• fruit and vegetables</li> <li>• grocery products and supplies (including honey, jams, spreads, sauces, dressings, condiments, spices, edible oils and fats and pasta)</li> <li>• poultry.</li> </ul> <p>The qualification is designed for application in a highly supervised context, such as VET in schools, induction to industry, or other equivalent introductory environments. 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.</p> <p>No occupational licensing, legislative or certification requirements apply to this qualification at the time of publication.</p>	
<p><b>Entry Requirements</b></p> <p>There are no entry requirements for this qualification.</p>	

## Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 9 units of competency:
  - 4 core units plus
  - 5 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, FBPOPR2032 Apply work procedures to maintain integrity of product should be selected.
- 3 must be selected from Group B
- 1 may be selected from remaining units in Group B or any currently endorsed Training Package or accredited course packaged at a Certificate I or Certificate II.

## Core Units

FBPOPR1003	Communicate workplace information
FBPOPR1009	Follow work procedures to maintain quality
FBPWHS1001	Identify safe work practices
MSMENV272	Participate in environmentally sustainable work practices

## Elective Units

### Group A

FBPFSY1001	Follow work procedures to maintain food safety
FBPOPR2032	Apply work procedures to maintain integrity of product

### Group B

FBPOPR1001	Pack or unpack product manually
FBPOPR1002	Operate automated washing equipment
FBPOPR1004	Prepare basic mixes
FBPOPR1005	Operate basic equipment
FBPOPR1006	Monitor process operation
FBPOPR1007	Participate effectively in a workplace environment
FBPOPR1008	Take and record basic measurements
FBPOPR1010	Carry out manual handling tasks
FBPOPR2069	Use numerical applications in the workplace
FBPRBK1001	Finish products
FBPWIN2002	Communicate wine industry information
SIRXSLS002	Follow point-of-sale procedures
SITXCCS003	Interact with customers
TLIA2014	Use product knowledge to complete work operations

<b>Qualification Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBP10117 Certificate I in Food Processing Release 2	FBP10117 Certificate I in Food Processing Release 1	Updated unit codes in elective bank of Packaging Rules	Equivalent qualification
<b>Links</b>			
Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>			