Modification History

| Release | Comments |
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| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 5.0. |

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| FBP401XX | Certificate IV in Flour Milling |
| Qualification Description  The qualification covers the skills and knowledge for mill managers and senior supervisors (above the shift miller level) who supervise operations across departments, set or participate in setting production targets and monitor key performance indicators for a flour mill. These roles require technical, leadership and business skills and knowledge to implement and manage systems and procedures to mill a wide range of flours.  It covers flour milling operations for all types of grain including wheat, oats, barley, corn, rice, sorghum, millet, rye, and non-grain flours such as peas and arrowroot for human consumption. 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:   * 22 units of competency: * 10 core units plus * 12 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 must include a minimum of 3 units starting with FBP in their codes and are to be chosen as follows:   * 6 must be selected from Group A * 6 may be selected from: * the remaining units listed in Groups A or B * elsewhere in this Training Package packaged at Certificate III (maximum of 5 units), Certificate IV, or Diploma (maximum of 2 units) * any other currently endorsed training package or accredited course packaged at Certificate III (maximum of 2 units), Certificate IV (maximum of 4 units) or Diploma (maximum of 2 units). | |
| Core Units   |  |  | | --- | --- | | FBPFSY2001 | Implement the food safety program and procedures | | FBPFSY3001 | Monitor the implementation of quality and food safety programs | | FBPGRA3003 | Lead flour milling shift operations | | FBPGRA3004 | Control mill processes and performance | | FBPGRA4001 | Control power and automation for milling processes | | FBPGRA4002 | Supervise testing processes for wheat and flour | | FBPGRA4003 | Manage mill logistics and support services | | FBPGRA4004 | Establish and supervise dust control procedures in a grain processing enterprise | | FBPWHS4002 | Maintain work health and safety processes | | 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.  Group A   |  |  | | --- | --- | | BSBLED401 | Develop teams and individuals | | BSBMGT402 | Implement operational plan | | BSBMGT403 | Implement continuous improvement | | BSBSMB407 | Manage a small team | | FBPFST4003 | Apply digital technology in food processing | | FBPFST4005 | Document food processes and supporting procedures | | FBPFST4007 | Establish operational requirements for a food processing enterprise | | FBPFSY4012 | Apply water management principles to the food industry | | FBPFST5007 | Monitor the development and implementation of a food QA system | | FBPOPR3005 | Operate interrelated processes in a production system | | FBPOPR3006 | Operate interrelated processes in a packaging system | | FBPPPL3005 | Participate in audit processes | | FBPPPL3006 | Report on workplace performance | | FBPPPL4001\* | Manage people in the work area | | FBPPPL4002 | Plan and coordinate production equipment maintenance | | FBPPPL4003 | Schedule and manage production | | FBPPPL4004\* | Optimise a work process | | FBPPPL4005 | Manage supplier agreements and contracts | | FBPPPL4006 | Manage a work area within budget | | FBPTEC4001 | Determine handling processes for perishable food items | | FBPTEC4002 | Apply principles of food packaging | | FBPTEC4003 | Control food contamination and spoilage | | 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 | | FBPTEC4007 | Describe and analyse data using mathematical principles | | 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 | | MEM09002B | Interpret technical drawing | | MEM30011A | Set up basic pneumatic circuits | | MSMOPS400 | Optimise process/plant area | | MSMOPS401 | Trial new process or product | | MSMSUP405 | Identify problems in fluid power system | | MSMSUP406 | Identify faults in electronic control | | MSS014003 | Optimise sustainability of a process or plant area | | MSS014004 | Develop team strategies for more sustainable use of resources | | MSS015005 | Develop required sustainability reports | | MSS024003 | Apply an understanding of environmental principles to a site | | MSS403001 | Review competitive systems and practices | | MSS403002 | Ensure process improvements are sustained | | MSS403011 | Facilitate implementation of competitive systems and practices | | MSS403030 | Improve cost factors in work practices | | MSS403032 | Analyse manual handling processes | | MSS403051 | Mistake proof an operational process | | MSS404050 | Undertake process capability improvements | | MSS404052 | Apply statistics to operational processes | | MSS404081 | Undertake proactive maintenance analyses | | MSS404082 | Assist in implementing a proactive maintenance strategy | | MSS404083 | Support proactive maintenance | | PMBTECH406 | Diagnose production equipment problems |   Group B   |  |  | | --- | --- | | AHCBAC204 | Prepare grain storages | | BSBCUS501 | Manage quality customer service | | BSBHRM405 | Support the recruitment, selection and induction of staff | | BSBINN301 | Promote innovation in a team environment | | BSBLDR403 | Lead team effectiveness | | BSBMGT401 | Show leadership in the workplace | | BSBWOR403 | Manage stress in the workplace | | BSBWOR404 | Develop work priorities | | BSBWRT401 | Write complex documents | | 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 | | FBPGRA2010 | Handle grain in a storage area | | FBPOPR2068 | Operate a process control interface | | FBPTEC3002 | Implement the pest prevention program | | MEM15001B | Perform basic statistical quality control | | MSMSUP390 | Use structured problem-solving tools | | MSS402060 | Use planning software systems in operations | | MSS402061 | Use SCADA systems in operations | | MSS402080 | Undertake root cause analysis | | MSS403005 | Facilitate use of a Balanced Scorecard for performance improvement | | MSS403010 | Facilitate change in an organisation implementing competitive systems and practices | | MSS403013 | Lead team culture improvement | | MSS403021 | Facilitate a Just in Time system | | MSS403023 | Monitor a levelled pull system of operations | | MSS403040 | Facilitate and improve implementation of 5S | | MSS403041 | Facilitate breakthrough improvements | | MSS404053 | Use DMAIC techniques | | MSS404060 | Facilitate the use of planning software systems in a work area or team | | MSS404061 | Facilitate the use of SCADA systems in a team or work area | | RIIRIS201D | Conduct local risk control | | TLIJ2004 | Implement grain monitoring measures |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | FBPPPL4001 Manage people in the work area | FBPPPL3001 Support and mentor individuals and groups | | FBPPPL4004 Optimise a work process | FBPPPL3003 Participate in improvement processes | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | FBP401XX Certificate IV in Flour Milling | FBP40117 Certificate IV in Flour Milling | Updated unit codes in core and electives of Packaging Rules | 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 |