

Food & Beverage Processing Project

Public consultation draft 2 updates



Based on stakeholder feedback received during public consultation draft 1 (4 February – 29 March 2020), and in conjunction with Subject Matter Experts, the following additional changes have been made to some documents in the Food & Beverage Processing project. New units and new skill sets have also been developed.

The tables below provide additional information about specific changes that have been made in each component. Some components also have specific questions we would like stakeholder feedback on, which can be found in the Feedback Hub. Stakeholder feedback can be provided in the Skills Impact Feedback Hub, or emailed to Danni McDonald – dmcDonald@skillsimpact.com.au.

Information is also available in the Food & Beverage Processing project – pre-recorded consultation webinar video, available from the Skills Impact website - <https://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/food-beverage-processing-project/> .

Note: Content highlighted in green in the tables below shows additional updates that have been made to the documents for draft 2, where clear text reflects updates that were made to units in draft 1 (the drafts made available between 4 February – 29 March 2020). Red text is used to show where code and title changes have been made between drafts.

The tables below only reflect changes that have been made to documents for draft 2 that require additional feedback from stakeholders. Not all units of competency in the scope of this project require feedback during this draft 2 consultation phase, so only documents requiring additional input are included. However, drafts of other documents are still available to view on the Skills Impact website should you wish to email through feedback on these other documents, noting that all documents in this project will be available for review again during Validation.

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Qualifications

OLD Unit code from TGA	OLD Unit Title from TGA	New code	New title	Equivalent?	
FBP10117	Certificate I in Food Processing	FBP1XX20	Certificate I in Food Processing	N	<p>Qualification not deleted based on feedback from several stakeholders</p> <p>Draft qualification available for comment. Core includes a food safety unit, so 'Not equivalent' to previous version.</p>
FBP20117	Certificate II in Food Processing	FBP20120	Certificate II in Food Processing	N	<p>Packaging rules refined – 5 core and 8 electives required to achieve the qualification</p> <p>New AQF2 GMP unit added to core in response to feedback (FBPOPR2XX1 Follow procedures to maintain Good Manufacturing Practice in food processing)</p>
FBP20317	Certificate II in Food Processing (Sales)	<i>Merged with FBP20120</i>		N	<p>Units added to elective bank</p>
FBP30117	Certificate III in Food Processing	FBP30120	Certificate III in Food Processing	N	<p>Packaging rules refined - 5 core and 8 electives required to achieve the qualification</p> <p>New AQF3 GMP unit added to core in response to feedback (FBPOPR3X16 Apply Good Manufacturing Practice requirements in food processing)</p>
FBP30617	Certificate III in Food Processing (Sales)	<i>Merged with FBP30120</i>		N	<p>Optional 'Bottling and Packaging' specialisation added</p> <p>Optional 'Distilling' specialisation added.</p> <p>Four new 'OIL' units developed to cover the processing of cold pressed olive oil (added to 'Edible Oils' specialisation)</p> <p>Units added to 'Stock Feed' specialisation to cover the production of fish feed</p>

Skill Sets

Two additional new skill sets have been developed for draft 2.

New unit code	New unit title	Details	Comments
FBPSSXXX03	Food processing induction	New skill set in response to feedback	Both skill sets developed in response to feedback and RTO delivery. Both are introductory. Combined they cover the Certificate I in Food Processing.
FBPSSXXX04	Introduction to food processing	New skill set in response to feedback	

New Units

This section includes brand new units that have been developed as a response to industry feedback on the earlier drafts.

OLD Unit code from TGA	OLD Unit Title from TGA	New unit code	New unit title	Changes made (for mapping table)
		FBPOIL3XX9	Clean and mill olives	New unit
		FBPOIL3X10	Operate and monitor a malaxer	New unit
		FBPOIL3X11	Operate and monitor an oil separation process	New unit

OLD Unit code from TGA	OLD Unit Title from TGA	New unit code	New unit title		Changes made (for mapping table)
		FBPOIL3X12	Operate and monitor storage of virgin olive oil		New unit
		FBPOPR2XX1	Follow procedures to maintain Good Manufacturing Practice in food processing		New unit
FBPOPR2063	Clean equipment in place	FBPOPR2XX3	Clean and sanitise food processing equipment (Unit merged with FBPOPR2064)		<p>Proposed new merged unit</p> <p>Stakeholders please choose:</p> <p>OPTION 1: Do you believe that the two original units duplicate skills and content, and that therefore a single merged unit more suitably reflects the tasks in the workplace?</p> <p>-OR-</p> <p>OPTION 2: Do you believe the skills covered in each original unit reflect separate tasks in the workplace, and that the two separate units are required?</p>
FBPOPR2064	Clean and sanitise equipment				
		FBPOPR3X16	Apply Good Manufacturing Practice requirements in food processing		New unit

Units No Longer Proposed for Deletion

This section includes units that were proposed for deletion in Draft 1 but have been reinstated and a draft created for this second draft consultation phase.

OLD Unit code from TGA	OLD Unit Title from TGA	New unit code	New unit title		Changes made (for mapping table)
FBPDPR2001	Operate a butter churning process	FBPDPR3XX5	Operate and monitor a butter churning process	E	<p>Unit title updated to include 'monitoring'</p> <p>Unit code updated to better match complexity of job task</p> <p>Minor changes to Performance Criteria 1.1, 1.2, 1.3, 1.4, 1.5, 2.2, 2.3, 2.4, 2.6 and wording of Element 2</p> <p>PC 3.4 added</p> <p>Foundation skills refined</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence and Assessment Conditions</p>
FBPDPR2002	Operate a butter oil process	FBPDPR3XX6	Operate and monitor a butter oil process	E	<p>Unit title updated to include 'monitoring'</p> <p>Unit code updated to better match complexity of job task</p> <p>Minor changes to Performance Criteria 1.1, 1.2, 1.3, 1.4, 1.5, 2.1, 2.3, 2.4, 2.5, 2.7 and wording of Element 2</p> <p>PC 3.4 added</p> <p>Foundation skills refined</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence and Assessment Conditions</p>
FBPFAV2001	Apply hydro-cooling processes to fresh produce	FBPFAV2001X	Apply hydro-cooling processes to fresh produce	E	<p>Minor change to Performance Criteria 2.7, PC 1.1 removed, PC 1.2 and 1.3 re-ordered</p> <p>Foundation skills refined</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p>

OLD Unit code from TGA	OLD Unit Title from TGA	New unit code	New unit title		Changes made (for mapping table)
					Minor changes to Knowledge Evidence and Assessment Conditions
FBPFAV3001	Conduct chemical wash for fresh produce	FBPFAV3001X	Conduct chemical wash for fresh produce	E	Minor change to Performance Criteria 1.1, 2.6, 3.2, 3.3, 3.6 Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPFAV3002	Program fresh produce grading equipment	FBPFAV3002X	Program fresh produce grading equipment	E	Minor change to Performance Criteria 2.3, PC 1.1 removed, PC 1.4 added Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPGPS2011	Operate a creamed honey manufacture process	FBPGPS3XX1	Operate and monitor a creamed honey manufacture process	E	

Updated Units

These units have had additional changes made to them and should be checked again by stakeholders before moving to Validation.

Unit Code from Draft 1	Unit Title from Draft 1	New unit code	New unit title		Changes made (for mapping table)
FBPOPR2030	Operate a brewery fermentation process	FBPBEV3XX3	Operate and monitor a brewery fermentation process (No longer merged with FBPBEV2016)	E	<p>Unit title updated to better reflect work task</p> <p>Minor change to unit Application</p> <p>Minor changes to Performance Criteria 1.1, 1.2, 1.4, 2.1, 2.3, 2.4, 2.5, 4.1, 4.3, 5.2</p> <p>PC 2.7, 2.8 added</p> <p>Foundation skills refined</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p> <p>Added emphasis on food safety in Knowledge Evidence</p> <p>Minor changes to Assessment Conditions to clarify requirements and</p>
FBPOPR2016	Operate a beer maturation process	FBPBEV3XX7	Operate and monitor a beer maturation process (No longer merged with FBPOPR2030)	E	<p>Prerequisite removed</p> <p>Unit sector code and title updated to better match work task</p> <p>Minor changes to Element 3, Performance Criteria 3.1, PC 3.3 added</p> <p>Foundation skills refined</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions</p>
FBPOPR2020	Operate a form, fill and seal process	FBPBPG3XX3	Operate and monitor a form,	E	<p>Updated sector code to better match unit content</p> <p>AQF level in code updated to better match complexity of work task</p>

Unit Code from Draft 1	Unit Title from Draft 1	New unit code	New unit title		Changes made (for mapping table)
			fill and seal process		<p>Minor changes to Performance Criteria 1.1, 1.2, 1.5, 2.2, 3.1, 3.3, 3.5</p> <p>PC 3.2 added</p> <p>Foundation skills refined</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions</p>
FBPOPR2022	Operate a high speed wrapping process	FBPBPG3XX5	Operate and monitor a high speed wrapping process	E	<p>Updated sector code to better match unit content</p> <p>AQF level in code updated to better match complexity of work task</p> <p>Minor changes to Performance Criteria 1.1, 1.2, 1.5, 2.2, 3.1, 3.2, 3.4</p> <p>Foundation skills refined</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions</p>
FBPFSY1001	Follow work procedures to maintain food safety	FBPFSY1001X	Follow work procedures to maintain food safety	E	<p>References to allergen management strengthened</p> <p>Minor changes to Performance Criteria 1.1, 1.3, 2.2, 3.2</p> <p>PC 1.4 and 2.3 added</p> <p>Foundation skills refined</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence to clarify requirements (including addition of four categories of food hazards and CCP added) and Assessment Conditions</p>

Unit Code from Draft 1	Unit Title from Draft 1	New unit code	New unit title		Changes made (for mapping table)
FBPFSY2001	Implement the food safety program and procedures	FBPFSY2001X	Implement the food safety program and procedures	E	<p>References to allergen management strengthened</p> <p>Minor changes to Performance Criteria 1.3, 1.5 and 2.3</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence (including addition of four categories of food hazards and State/Territory food legislation) to clarify requirements and Assessment Conditions</p>
FBPOPR2012	Maintain food safety when loading, unloading and transporting food	FBPFSY2XX1	Maintain food safety when loading, unloading and transporting food	E	<p>Unit sector code updated to better match work task</p> <p>References to allergens strengthened</p> <p>Minor changes to Performance Criteria 1.1, 1.2, 1.3</p> <p>PC 1.5 added</p> <p>Foundation skills refined</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions</p>
FBPFSY3001	Monitor the implementation of quality and food safety programs	FBPFSY3001X	Monitor the implementation of food safety and quality programs	E	<p>SME feedback indicated 'quality and food safety' were in wrong order throughout.</p> <p>Unit title updated to include 'food safety and quality' rather than vice versa</p> <p>Minor change to Application</p> <p>References to allergen management strengthened</p> <p>Minor changes to Element 2 and Performance Criteria 2.6</p> <p>PCs updated to include 'food safety and quality' rather than vice versa</p> <p>Foundation skills refined</p>

Unit Code from Draft 1	Unit Title from Draft 1	New unit code	New unit title		Changes made (for mapping table)
					CSfW information removed
FBPOPR3001	Control contaminants and allergens in the workplace	FBPFSY3XX1	Control contaminants in food processing	E	<p>Unit sector code and title updated to better match work task</p> <p>Application updated</p> <p>Emphasis on contaminants changed to food safety risks</p> <p>References to allergens strengthened</p> <p>Wording of elements updated</p> <p>Elements and Performance Criteria re-ordered</p> <p>Foundation skills refined</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements</p>
New	New	FBPFSY3XX2	Participate in traceability activities		<p>Changes to draft 1 of this new units include:</p> <p>References to allergens strengthened</p> <p>Title updated</p>
New	New	FBPFSY5XX1	Develop an allergen management program		Restructured in line with feedback from SME
New	New	FBPFSY5XX2	Design a traceability system for food products		Title updated

Unit Code from Draft 1	Unit Title from Draft 1	New unit code	New unit title		Changes made (for mapping table)
FBPOPR1010	Carry out manual handling tasks	FBPOPR2XX2	Carry out manual handling tasks	E	<p>Unit code updated to reflect complexity of work task</p> <p>Minor change to unit Application</p> <p>Minor changes to Performance Criteria 1.1, 1.2, 2.2, 3.1, 3.2</p> <p>PC2.1 added</p> <p>Foundation skills refined</p>
FBPOPR3003	Identify cultural, religious and dietary considerations for food production	FBPOPR3003X	Identify dietary, cultural and religious considerations for food production	E	<p>Unit title updated</p> <p>Application updated</p> <p>Emphasis on dietary conditions and reactions to allergens/anaphylaxis increased</p> <p>Foundation skills refined</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements</p>
FBPOPR2048	Pre-process raw materials	FBPOPR3X17	Pre-process raw materials	E	<p>AQF level in code updated to better match complexity of work task</p> <p>Minor changes to unit application</p> <p>Minor changes to Performance Criteria 1.1, 1.2, 2.3, 3.1, 3.2, 3.4, 4.4</p> <p>PC 2.3 removed, PC 3.6 added</p> <p>Wording of Element 2 updated</p> <p>Foundation skills refined</p> <p>CSfW information removed</p> <p>Performance Evidence clarified</p>

Unit Code from Draft 1	Unit Title from Draft 1	New unit code	New unit title		Changes made (for mapping table)
					Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions
FBPRBK1001	Finish products (Release 1)	FBPRBK1001	Finish products (Release 2)	E	Reference to 'pallet knives' removed from Assessment Conditions