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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| FBP3X120 | Certificate III in Food Processing |
| Qualification Description  This qualification reflects the role of individuals working as operators in a food processing environment who have responsibility for overseeing part or all of a processing plant and related equipment. They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may also take some responsibility for the output of others.  This qualification offers specialisations in:   * Brewing * Bottling and Packaging * Confectionery * Dairy Processing (cheese, powder and/or milk) * Distilling * Edible Oils (refining or cold pressing edible oils) * Non-alcoholic Beverages (fruit juice, cordial) * Pet Food (companion animals) * Quality (for operator roles) * Sales * Stock Feed (cattle, horses, sheep, pigs, poultry, fish – animals that produce for human consumption).   Users should note there are specialist components that cover the processing of meat and poultry in the AMP Meat Processing Training Package, and specialist components that cover the processing of seafood in the SFI Seafood Industry Training Package.    All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety 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:   * 17 units of competency: * 5 core units plus * 12 elective units.   The electives are to be chosen as follows:   * at least 6 different units from Group A, B, C, D, E, F, G, H, J, K and/or L (could be more, up to 12) * up to 3 units from Group M (could be fewer, could be none) * up to 4 units from this or any other endorsed training package or accredited course (could be fewer, could be none). Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.   Any combination of electives that meets the packaging rules above can be selected for the award of the FBP30120 Certificate III in Food Processing. Electives for this general qualification can be selected from any group.  Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:   * At least 5 (could be more, but must be at least 5) Group A electives must be selected for the award of the Certificate III in Food Processing (Brewing) * At least 5 Group B electives must be selected for the award of the Certificate III in Food Processing (Confectionery) * At least 5 Group B electives must be selected for the award of the Certificate III in Food Processing (Bottling and Packaging) * At least 5 Group D electives must be selected for the award of the Certificate III in Food Processing (Dairy Processing) * At least 5 Group E electives must be selected for the award of the Certificate III in Food Processing (Distilling) * At least 5 Group F electives must be selected for the award of the Certificate III in Food Processing (Edible Oils) * At least 5 Group G electives must be selected for the award of the Certificate III in Food Processing (Non-alcoholic Beverages) * All Group H electives must be selected for the award of the Certificate III in Food Processing (Pet Food) * At least 5 Group I electives must be selected for the award of the Certificate III in Food Processing (Quality Control) * At least 5 Group J electives must be selected for the award of the Certificate III in Food Processing (Sales) * At least 5 Group K electives must be selected for the award of the Certificate III in Food Processing (Stock Feed)   Where two specialisations are chosen the award of qualification would read Certificate III in Food Processing (Confectionary and Quality), for example.  Core 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.   |  |  |  | | --- | --- | --- | | Unit code | Unit title | Notes | | FBPFSY3001X | Monitor the implementation of food safety and quality programs |  | | FBPFSY3XX2 | Participate in traceability activities | New unit | | FBPOPR3XX5 | Operate and monitor interrelated processes in a production or packaging system | FBPOPR3005 and FBPOPR3006 merged | | FBPOPR3X16 | Apply Good Manufacturing Practice requirements in food processing | New unit | | FBPWHS3001X | Contribute to work health and safety processes |  |   Elective Units  Group A – Brewing   |  |  |  | | --- | --- | --- | | FBPBEV3XX1 | Operate and monitor a wort production process | Was FBPOPR2061 | | FBPBEV3XX2 | Prepare and monitor beer yeast propagation processes | Was FBPOPR2003 | | FBPBEV3XX3 | Operate and monitor a brewery fermentation process | WasFBPOPR2030 | | FBPBEV3XX7 | Operate and monitor a beer maturation process | Was FBPOPR2016 | | FBPBEV3XX4 | Operate and monitor a beer filtration process | FBPOPR2013 and FBPOPR2015 merged | | FBPGRA3XX7 | Prepare malted grain | Was FBPGRA2012 | | FBPGRA3XX8 | Blend and dispatch malt | Was FBPGRA2013 | | MSL973001 | Perform basic tests |  |   Group B – Bottling and Packaging   |  |  |  | | --- | --- | --- | | FBPBPG3001 | Operate the bottle filling process |  | | FBPBPG3002 | Operate the labelling process |  | | FBPBPG3003 | Operate the softpack filling process |  | | FBPBPG3004 | Operate the bottle sealing process |  | | FBPBPG3007 | Perform packaging equipment changeover |  | | FBPBPG3XX2 | Operate and monitor a carbonated beverage filling process | Was FBPOPR2005 | | FBPBPG3XX3 | Operate and monitor a form, fill and seal process | Was FBPOPR2020 | | FBPBPG3XX5 | Operate and monitor a high speed wrapping process | Was FBPOPR2022 | | FBPBPG4001 | Manage bottling and packaging processes |  | | FBPBPG4002 | Manage filling and packaging of fermented beverages |  | | FBPOPR3004 | Set up a production or packaging line for operation | Release 2 | |  | Any others? |  |   Group C – Confectionery   |  |  |  | | --- | --- | --- | | FBPCON3XX1 | Operate and monitor a complex chocolate depositing process | Was FBPCON2004 | | FBPCON3XX2 | Operate and monitor a boiled confectionery process | Was FBPCON2002 | | FBPCON3XX3 | Operate and monitor a chocolate conching process | Was FBPCON2003 | | FBPCON3XX5 | Operate and monitor a confectionery depositing process | Was FBPCON2005 | | FBPCON3XX6 | Operate and monitor a granulation and compression process | Was FBPCON2006 | | FBPCON3XX7 | Operate and monitor a panning process | Was FBPCON2007 | | FBPCON3XX8 | Operate and monitor a chocolate refining process | Was FBPCON2008 | | FBPCON3XX9 | Operate and monitor a starch moulding process | Was FBPCON2009 |   Group D – Dairy Processing   |  |  |  | | --- | --- | --- | | FBPCHE3001X | Conduct cheese making operations |  | | FBPCHE3002X | Carry out processing for a range of artisan cheeses |  | | FBPDPR3XX1 | Operate and monitor a curd production and cutting process | Was FBPDPR2003 | | FBPDPR3XX2 | Operate and monitor a cheese pressing and moulding process | Was FBPDPR2005 | | FBPDPR3XX3 | Operate and monitor a fermentation process | Was FBPDPR2006 | | FBPDPR3XX5 | Operate and monitor a butter churning process | Was FBPDPR2001 | | FBPDPR3XX6 | Operate and monitor a butter oil process | Was FBPDPR2002 | | FBPDPR3XX4 | Control batch processing for powdered milk products | New unit | | FBPFST4002 | Carry out sampling and testing of milk at receival |  | | FBPOPR3XX7 | Operate and monitor an evaporation process | Was FBPOPR2034 | | FBPOPR3XX8 | Operate and monitor a heat treatment process | Was FBPOPR2040 | | FBPOPR3XX9 | Operate and monitor a drying process | Was FBPOPR2042 | | FBPOPR3X10 | Operate and monitor an homogenising process | Was FBPOPR2043 | | FBPOPR3X11 | Operate and monitor a separation process | Was FBPOPR2050 | | FBPOPR3X12 | Operate and monitor a filtration process | FBPOPR2037 and FBPOPR2057 merged | | FBPOPR3X15 | Operate a bulk liquid transfer process |  | | FBPOPR4001 | Apply principles of statistical process control |  |   Group E – Distilling   |  |  |  | | --- | --- | --- | | FBPCEL3004 | Operate an earth filtration process |  | | FBPCEL3013 | Perform rectification (continuous still) operation |  | | FBPCEL3015 | Perform first distillation (pot still brandy) operations |  | | FBPCEL3016 | Perform second distillation (pot still brandy) operations |  | | FBPCEL3017 | Perform single column lees stripping (continuous still brandy) operations |  | | FBPCEL3018 | Perform dual column distillation (continuous still brandy) operations |  | | FBPTEC3003 | Filter fermented beverages |  | |  | FBPTEC3004 Prepare, fill and store barrels for aging spirits |  |   Group F – Edible Oils   |  |  |  | | --- | --- | --- | | AHCPHT401 | Assess olive oil for style and quality |  | | FBPOIL3XX1 | Operate a degumming and neutralisation process | Was FBPGPS2008 | | FBPOIL3XX2 | Operate and monitor a bleaching process | Was FBPGPS2001 | | FBPOIL3XX3 | Operate and monitor a deodorising process | Was FBPGPS2003 | | FBPOIL3XX4 | Operate and monitor a flake preparation process | Was FBPGPS2004 | | FBPOIL3XX5 | Operate and monitor a complecting process | Was FBPGPS2002 | | FBPOIL3XX6 | Operate and monitor a soap splitting process | Was FBPGPS2009 | | FBPOIL3XX7 | Operate and monitor an interesterification process | Was FBPGPS2007 | | FBPOIL3XX8 | Operate and monitor a hydrogenation process | Was FBPGPS2006 | | FBPOIL3XX9 | Clean and mill olives | New unit | | FBPOIL3X10 | Operate and monitor a malaxer | New unit | | FBPOIL3X11 | Operate and monitor an olive oil separation process | New unit | | FBPOIL3X12 | Operate and monitor storage of olive oil | New unit | | FBPOPR3X12 | Operate and monitor a filtration process | FBPOPR2037 and FBPOPR2057 merged | | FBPOPR3X15 | Operate a bulk liquid transfer process |  |   Group G – Non-alcoholic Beverages   |  |  |  | | --- | --- | --- | | FBPBEV3XX5 | Operate and monitor juice processing | New unit | | FBPBEV3XX6 | Control and monitor fruit washing and milling | New unit | | FBPBPG3XX2 | Operate and monitor a carbonated beverage filling process | Was FBPOPR2005 | | FBPBPG3001 | Operate the bottle filling process |  | | FBPBPG3004 | Operate the bottle sealing process |  | | FBPOPR3004 | Set up a production or packaging line for operation |  | | FBPOPR3XX8 | Operate and monitor a heat treatment process | FBPOPR2040 | | FBPOPR3X12 | Operate and monitor a filtration process | FBPOPR2037 and FBPOPR2057 merged |   Group H – Pet Food   |  |  |  | | --- | --- | --- | | FBPGRA3001X | Control batch processing for micronutrients or additives in grain products |  | | FBPGRA3002X | Confirm feed product meets animal nutrition requirements |  | | FBPOPR3002X | Prepare food products using basic cooking methods |  | | FBPOPR3XX4 | Operate and monitor an extrusion process | Was FBPOPR2036 | | FBPOPR3XX6 | Operate and monitor a retort process | Was FBPOPR2044 | | FBPOPR3X17 | Pre-process raw materials | Was FBPOPR2048 |   Group I – Quality   |  |  |  | | --- | --- | --- | | FBPFSY3XX1 | Control contaminants and allergens in food processing | Was FBPOPR3001 | | FBPFSY4XX1 | Perform an allergen risk review | New | | FBPFSY4XX2\* | Provide accurate food allergen information to consumers | New | | FBPFSY4XX4 | Conduct a traceability exercise | New | | FBPOPR3XX2 | Participate in sensory analyses | Was FBPOPR2014 | | FBPPPL3002X | Establish compliance requirements for work area |  | | FBPPPL3003 | Participate in improvement processes |  | | FBPPPL3005 | Participate in an audit process |  | | FBPSUG3007 | Perform factory control tests |  | | MSL973001 | Perform basic tests |  | | MSL933006 | Contribute to the achievement of quality objectives |  | | MSL974019 | Perform chemical tests and procedures |  |   Group J – Sales   |  |  |  | | --- | --- | --- | | BSBCUS301 | Deliver and monitor a service to customers |  | | BSBSMB301 | Investigate micro business opportunities |  | | BSBSMB402 | Plan small business finances |  | | BSBSMB403 | Market the small business |  | | SIRRMER005 | Implement visual merchandising products |  | | SIRWSLS002 | Analyse and achieve sales targets |  | | SIRXSLS003 | Achieve sales results |  | | TLIA3038 | Control and order stock |  |   Group K – Stock Feed   |  |  |  | | --- | --- | --- | | FBPGRA3001X | Control batch processing for micronutrients or additives in stock feed |  | | FBPGRA3002X | Confirm feed product meets animal nutrition requirements |  | | FBPGRA3XX1 | Operate and monitor a liquid, mash or block stockfeed process | Was FBPGRA2001 | | FBPGRA3XX2 | Operate and monitor a grain conditioning process | Was FBPGRA2003 | | FBPGRA3XX3 | Operate and monitor a grain cleaning process | Was FBPGRA2004 | | FBPGRA3XX4 | Receive and handle grain in a storage area | Was FBPGRA2010 | | FBPGRA3XX5 | Operate and monitor a pelleting process | Was FBPGRA2009 | | FBPGRA3XX6 | Operate and monitor scalping and grading process | Was FBPGRA2006 | | FBPOPR3X17 | Pre-process raw materials | Was FBPOPR2048 |   Group L – General Electives   |  |  |  | | --- | --- | --- | | AHCBIO305 | Apply biosecurity measures |  | | AHCBIO403 | Plan and implement a farm or enterprise biosecurity plan |  | | AHCWRK310 | Provide on-job training support |  | | FBPFAV3001X | Conduct chemical wash for fresh produce |  | | FBPFAV3002X | Program fresh produce grading equipment |  | | FBPFST4003 | Apply digital technology in food processing |  | | FBPFSY3002 | Participate in a HACCP team | No significant changes - Release 2 | | FBPGPS3XX1 | Operate and monitor a creamed honey manufacture process |  | | FBPOPR3003X | Identify dietary, cultural and religious considerations for food production |  | | FBPOPR3X13 | Plan, conduct and monitor equipment maintenance | New unit | | FBPOPR3X14 | Receive and store raw materials | New | | FBPOPR3X15 | Operate a bulk liquid transfer process |  | | FBPOPR3XX1 | Load and unload tankers | Was FBPOPR2009 | | FBPPBK3001 | Operate a dough mixing process |  | | FBPPBK3002 | Operate a final prove and baking process |  | | FBPPBK3003 | Operate a dough make up process |  | | FBPPPL3001X | Support and mentor individuals and groups |  | | FBPPPL3004 | Lead work teams and groups | Release 2 | | FBPPPL3006 | Report on workplace performance |  | | FBPTEC3001 | Apply raw materials, ingredient and process knowledge to production problems | Release 2 | | FBPTEC3002 | Implement the pest prevention program |  | | FBPTEC4008 | Participate in product recalls |  | | FSKDIG002 | Use digital technology for routine and simple workplace tasks |  | | FSKDIG03 | Use digital technology for routine workplace tasks |  | | FSKLRG009 | Use strategies to respond to routine workplace problems |  | | FSKNUM015 | Estimate, measure and calculate with routine metric measurements for work |  | | FSKNUM019 | Interpret routine tables, graphs and charts and use information and data for work |  | | FSKOCM004 | Use oral communication skills to participate in workplace meetings |  | | FSKRDG008 | Read and respond to information in routine visual and graphic texts |  | | FSKRDG009 | Read and respond to routine standard operating procedures |  | | FSKWTG008 | Complete routine workplace formatted texts |  | | HLTWHS005 | Conduct manual tasks safely |  | | MSL934004 | Maintain and calibrate instruments and equipment |  | | MSL973016 | Perform aseptic techniques |  | | MSL974017 | Prepare, standardise and use solutions |  | | MSMSUP310 | contribute to plant documentation |  | | MSS403002 | Ensure process improvements are sustained |  | | MSS403010 | Facilitate change in an organisation implementing competitive systems and practices |  | | MSS403021 | Facilitate a Just in Time system |  | | TAEDEL301 | Provide work skill instruction |  | | TLIA3016 | Use inventory systems to organise stock control |  | | TLIA3018 | Organise despatch operations |  |   Group M – Other Electives (AQF2)   |  |  |  |  | | --- | --- | --- | --- | | FBPBPG2XX1 | Operate a beverage packaging process | | Was FBPOPR2004 | | FBPBPG2XX2 | | Operate a case packing process | Was FBPOPR2018 | | FBPOPR2XX3 | | Clean and sanitise food processing equipment | FBPOPR2063 merged with FBPOPR2064 | | FBPBPG2XX4 | | Operate a fill and seal process | Was FBPOPR2021 | | FBPBPG2XX6 | | Operate a packaging process | Was FBPOPR2023 | | FBPBPG2002 | | Operate the carton erection process |  | | FBPBPG2003 | | Operate the carton packing process |  | | FBPBPG2005 | | Operate the electronic coding process |  | | FBPBPG2001 | | Operate the bottle supply process |  | | FBPCON2XX1 | | Operate an enrobing process | Was FBPOPR2035 | | FBPCON2XX2 | | Operate a chocolate tempering process | Was FBPOPR2052 | | FBPOPR2XX2 | | Carry out manual handling tasks | Was FBPOPR1010 | | FBPOPR2006X | | Operate a bulk dry goods transfer process |  | | FBPOPR2007X | | Work in a freezer storage area |  | | FBPOPR2010X | | Work with temperature controlled stock |  | | FBPOPR2017X | | Operate a blending, sieving and bagging process |  | | FBPOPR2027X | | Measure non-bulk ingredients |  | | FBPOPR2028X | | Operate a mixing or blending process |  | | FBPOPR2033X | | Operate a depositing process |  | | FBPOPR2038X | | Operate a grinding process |  | | FBPOPR2045X | | Operate pumping equipment |  | | FBPOPR2046X | | Operate a production process |  | | FBPOPR2048X | | Pre-process raw materials |  | | FBPOPR2058X | | Operate a holding and storage process |  | | FBPOPR2060X | | Operate an automated cutting process |  | | FBPOPR2069 | | Use numerical applications in the workplace |  | | FBPOPR2068 | | Operate a process control interface |  | | FBPOPR2070 | | Apply quality systems and procedures |  | | FBPOPR2071 | | Provide and apply workplace information |  | | FBPOPR2073 | | Work in a socially diverse environment |  | | FBPPBK2001 | | Operate and monitor a cooling and slicing process |  | | FBPPBK2002 | | Operate and monitor a pastry forming and filling process |  | | FBPPBK2004 | | Manufacture wafer products |  | | FBPPBK2005 | | Operate and monitor a doughnut making process |  | | FBPPBK2007 | | Operate and monitor a pastry production process |  | | FBPPPL2001 | | Participate in work teams and groups |  | | FBPSUG2024 | | Perform standard tests on cane samples |  | | FSKDIG03 | | Use digital technology for routine workplace tasks |  | | MSS402051 | | Apply quality standards |  | | MSS402080 | | Undertake root cause analysis |  |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | FBPFSY4XX2 Provide accurate food allergen information to consumers | FBPFSY4XX1 Perform an allergen risk review | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | FBP3X120 Certificate III in Food Processing  (with or without specialisation) | FBP30117 Certificate III in Food Processing | Packaging rules updated  Number of units in core increased  Specialisations added | Equivalent qualification? | | FBP3X120 Certificate III in Food Processing | FBP30617 Certificate III in Food Processing (Sales) | Qualifications merged | Equivalent qualification? | |
| Links  Companion Volumes, including Implementation Guides, are available at VETNet:  https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 |