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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| FBP2X120 | Certificate II in Food Processing |
| Qualification Description  This qualification describes the skills and knowledge required for those who work in operational roles, under supervision, in a food processing environment. At this level, workers have the technical skills to use a limited range of equipment to process food and carry out routine tasks guided by established procedures.  Users should note there are specialist components that cover the processing of meat 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:   * 13 units of competency: * 5 core units plus * 8 elective units.   The electives are to be chosen as follows:   * at least 4 units from Group A (must be at least 4, could be as many as 8) * up to 3 units from Group B (could be fewer, or none) * up to 3 units (could be fewer, or none) from any currently endorsed Training Package or accredited course. Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.   Core Units   |  |  |  | | --- | --- | --- | | Unit code | Unit title | Notes | | FBPWHS2001 | Participate in work health and safety processes | Minimal change - same code, Release 2 | | FBPFSY2001 | Implement the food safety program and procedures |  | | FBPOPR2070 | Apply quality systems and procedures | Release 2 | | FBPOPR2071 | Provide and apply workplace information | Release 2 | | FBPOPR2XX1 | Follow procedures to maintain Good Manufacturing Practice in food processing |  |   Elective Units  Group A   |  |  |  | | --- | --- | --- | | AMPX219 | Follow electronic labelling and traceability systems in a food processing environment |  | | BSBWOR204 | Use business technology |  | | FBPBEV2XX1 | Identify key stages and beer production equipment in a brewery | Was FBPOPR2011 | | FBPBPG2XX1 | Operate a beverage packaging process | Was FBPOPR2004 | | FBPBPG2XX2 | Operate a case packing process | Was FBPOPR2018 | | FBPBPG2XX4 | Operate a fill and seal process | Was FBPOPR2021 | | FBPBPG2XX6 | Operate a packaging process | Was FBPOPR2023 | | FBPCON2XX1 | Operate an enrobing process | Was FBPOPR2035 | | FBPCON2XX2 | Operate a chocolate tempering process | Was FBPOPR2052 | | FBPEGG2001X | Work on an egg grading floor |  | | FBPEGG2002X | Operate egg grading and packing floor equipment |  | | FBPFSY2XX1 | Maintain food safety when loading, unloading and transporting food | Was FBPOPR2012 | | FBPOPR2002X | Inspect and sort materials and product |  | | 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 |  | | FBPOPR2024X | Operate a cooling, slicing and wrapping process |  | | FBPOPR2029X | Operate a baking process |  | | FBPOPR2032X | Apply work procedures to maintain integrity of processed product |  | | FBPOPR2033X | Operate a depositing process |  | | FBPOPR2038X | Operate a grinding process |  | | FBPOPR2039X | Operate a frying process |  | | FBPOPR2041X | Operate a mixing or blending and cooking process |  | | FBPOPR2045X | Operate pumping equipment |  | | FBPOPR2046X | Operate a production process |  | | FBPOPR2056X | Operate a freezing process |  | | FBPOPR2058X | Operate a holding and storage process |  | | FBPOPR2059X | Operate a continuous freezing process |  | | FBPOPR2060X | Operate an automated cutting process |  | | FBPOPR2062 | Work in a clean room environment |  | | FBPOPR2XX3 | Clean and sanitise food processing equipment | FBPOPR2063 merged with FBPOPR2064 | | FBPOPR2065 | Conduct routine maintenance |  | | FBPOPR2066 | Apply sampling procedures |  | | FBPOPR2068 | Operate a process control interface |  | | FBPOPR2069 | Use numerical applications in the workplace |  | | FBPPBK2006 | Operate a griddle production process |  | | FBPPBK2XX1 | Operate a forming or shaping process | FBPOPR2025 merged with FBPOPR2026 | | FBPPBK2XX2 | Freeze and thaw dough | Was FBPOPR2055 | | FBPPPL2XX1 | Work in a socially diverse environment | Was FBPOPR2073 | | FBPSUG2022 | Operate a waste water treatment system |  | | FBPSUG2024 | Perform standard tests on cane samples |  | | FSKDIG001 | Use digital technology for short and basic workplace tasks |  | | FSKNUM009 | Use familiar and simple metric measurements for work |  | | FSKNUM012 | Use familiar and simple data for work |  | | FSKWTG009 | Write routine workplace texts |  | | FSKLRG008 | Use simple strategies for work-related learning |  | | FSKOCM003 | Participate in familiar spoken interactions at work |  | | FSKRDG005 | Read and respond to simple and familiar workplace procedures |  | | MSMENV272 | Participate in environmentally sustainable work practices |  | | MSL973001 | Perform basic tests |  | | MSS402080 | Undertake root cause analysis |  | | 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 |  | | FBPPPL2001 | Participate in work teams and groups | Release 2 | | FBPOPR2001X | Work effectively in the food processing industry |  | | FBPOPR2028X | Operate a mixing or blending process |  | | FBPOPR2XX2 | Carry out manual handling tasks | Was FBPOPR1010 | | FBPFAV3001X | Conduct chemical wash for fresh produce |  |   Group B   |  |  |  | | --- | --- | --- | | FBPBPG1XX1 | Pack or unpack product manually | Was FBPOPR1001 | | FBPFSY1001X | Follow work procedures to maintain food safety |  | | FBPOPR1002X | Operate automated washing equipment |  | | FBPOPR1004X | Prepare basic mixes |  | | FBPOPR1005X | Operate basic equipment |  | | FBPOPR1006X | Monitor process operation |  | | FBPOPR1007X | Participate effectively in a workplace environment |  | | FBPOPR1008X | Take and record basic measurements |  | | FBPOPR1009X | Follow work procedures to maintain quality |  | | FBPPPL1XX2 | Communicate workplace information | Was FBPOPR1003 | | FBPWHS1001 | Identify safe work practices |  | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | FBP2X120 Certificate II in Food Processing | FBP220117 Certificate II in Food Processing | Packaging rules updated | Equivalent qualification?? | | FBP2X120 Certificate II in Food Processing | FBP20317 Certificate II 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 |