Modification History

| Release | Comments |
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| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 6.0 |

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| FBP1XX20 | Certificate I in Food Processing |
| Qualification Description  This qualification describes the basic skills and knowledge required for entry level workers, who work under direct supervision, in a food processing environment. At this level, workers have the technical skills to use a very limited range of equipment to process food and carry out routine and predictable tasks, guided by a supervisor.  All work must be carried out to comply with workplace procedures, in accordance with state/territory food safety, and health and safety codes, regulations and legislation that apply to the workplace.  No 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:   * 9 units of competency: * 5 core units plus * 4 elective units.   The electives are to be chosen as follows:   * at least 2 units from Group A * up to 2 units from Group B * up to 2 units 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   |  |  | | --- | --- | | FBPFSY1001 | Follow work procedures to maintain food safety | | FBPWHS1001 | Identify safe work practices | | FBPOPR1009X | Follow work procedures to maintain quality | | FBPPPL1XX2 | Communicate workplace information | | FBPOPR2XX2 | Carry out manual handling tasks |   Elective Units  Group A   |  |  | | --- | --- | | FBPBPG1XX1 | Pack or unpack product manually | | 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 | | FBPRBK1001 | Finish products | | FBPOPR2045X | Operate pumping equipment | | FBPOPR2046X | Operate a production process | | FBPBPG2XX2 | Operate a case packing process | | FBPOPR2063X | Clean equipment in place | | FBPOPR2064X | Clean and sanitise equipment | | FBPOPR2010X | Work with temperature controlled stock | | TLID2013 | Move materials mechanically using automated equipment | | MSMENV272 | Participate in environmentally sustainable work practices |   Group B   |  |  | | --- | --- | | FSKNUM003 | Use whole numbers and halves for work | | FSKNUM004 | Use basic and familiar metric measurements for work | | FSKNUM006 | Use simple and highly familiar spatial information for work | | FSKNUM007 | Use simple data for work | | FSKWTG002 | Write short and simple workplace formatted texts | | FSKWTG003 | Write short and simple workplace information | | FSKLRG002 | Identify strategies to respond to short and simple workplace problems | | FSKLRG004 | Use short and simple strategies for work-related  learning | | FSKOCM002 | Engage in short and simple spoken exchanges at work | | FSKRDG002 | Read and respond to short and simple workplace signs and symbols | | FSKRDG004 | Read and respond to short and simple workplace information | | FSKDIG001 | Use digital technology for short and basic workplace tasks | | |
| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | FBP1XX20 Certificate II in Food Processing | FBP10117 Certificate II in Food Processing | Core units revised  Packaging rules updated | Not equivalent | | |
| Links  Companion Volumes, including Implementation Guides, are available at VETNet:  https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 | |