



Australian
Industry and
Skills Committee

FLOUR MILLING

FBP Food, Beverage & Pharmaceutical Training Package

Version 6.0

Case for Endorsement - Part 2 of 3

Food, Beverage and Pharmaceutical
Industry Reference Committee
and
Pharmaceutical Manufacturing
Industry Reference Committee

Skills Impact - Skills Services Organisation

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1. Administrative details of the Case for Endorsement

Refer to **Attachment A** for the title and code for each of the training package components that are submitted for approval, and an indication of whether these are updated (including equivalence or non-equivalence status), new or deleted products.

The *FBP Food, Beverage and Pharmaceutical Training Package Version 6.0* Case for Endorsement comprises three parts:

- Part 1 - Food and Beverage Processing, and other related updates
- Part 2 - Flour Milling
- Part 3 - High Volume Production Baking.

1.1 Case for Change details

The Case for Change (Reference number: Skills Impact/TPD/2020-21/001) was approved on 12 August 2020. The requirements set by the Australian Industry and Skills Committee (AISC) in relation to the training package development work for the Review of Flour Milling are:

- Review and delete one qualification
- Review four units of competency
- Develop up to three new units of competency
- Develop up to two new skill sets

Note: During the consultation phase of the *Food and Beverage Processing Project* (FBP V6 Case for Endorsement Part 1) it became apparent that some units of competency under review were entwined with other qualifications in the FBP Training Package, namely the Certificate IV in Flour Milling and the Certificate III in Plant Baking and the accompanying proposed projects. The complexity and interconnectedness of these units of competency meant that changes made in either of the proposed new projects would impact components in the *Food and Beverage Processing Project* (and vice versa).

To avoid unnecessary negative impacts to RTOs and industry by having multiple updates to qualifications and units of competency in a short space of time, some components were transferred from the Food and Beverage Processing Project to either the Flour Milling or Plant Baking Projects. All projects have been submitted for endorsement as part of FBP Food, Beverage and Pharmaceutical Version 6.0, along with other additional components that have been impacted by these changes.

1.2 Timeframes and delays

The Flour Milling Project was delivered in accordance with the agreed timeframe. Acceptance by the Commonwealth of the Case for Endorsement is scheduled for 30 June 2021.

2. Changes to training products and how these will meet the needs of industry

Refer to **Attachment B** for information on how the proposed updates to qualifications will better support job roles in industry.

Research of endorsed Flour Milling-related training components on the national system revealed that the current qualifications, units of competency and skill sets could be significantly improved to reflect current industry practices, terminology and skill gaps within the industry.

Industry identified issues relating to the lack of support for the current Certificate IV in Flour Milling and the need to address skills gaps that exist at Australian Qualification Framework (AQF) level 3. Industry identified the potential to consolidate qualifications through the development of a milling specialisation in the Certificate III in Food Processing.

Key messages from industry experts engaged at the consultation phase:

- Strong support to delete the Certificate IV in Flour Milling:
 - The Certificate IV in Flour Milling is out of date and is no longer used. There are low enrolments due to this qualification not meeting current industry practices. There is a lack of industry support.

- Industry stakeholders rely on an international qualification that is widely accepted across Australia and around the world. This qualification meets the needs of industry for new employers (non IRC) to learn higher level technical milling skills needed to function at AQF4 level. This qualification is the National Association of British & Irish Millers (NABIM) correspondence course facilitated by an industry association within Australia.
- Strong agreement that skills gaps exist at AQF3 and these should be addressed:
 - What is required, is a qualification that includes pathway skills and knowledge around working in food and feed processing, to allow learners the opportunity to build general skills and knowledge around work, health and safety, food safety, communication skills, digital skills, traceability, and general operator milling skills.
- Strong support for the development of a milling specialisation in the Certificate III in Food Processing: (This qualification has been under development at the same time as this project, and is included as part of the FBP Food, Beverage & Pharmaceutical Version 6.0 Case for Endorsement Part 1.)
 - A milling specialisation was created in the Certificate III in Food Processing to address the identified skills gaps at AQF3. The proposed updated qualification includes core units that cover food safety and quality, traceability, good manufacturing practice (GMP), work health and safety, and process operator skills and knowledge, which are also relevant to flour milling.
 - The new milling specialisation includes eight units, of which five must be successfully completed to be awarded the specialist qualification. The eight units that make up the milling specialisation are operator (AQF3) level units covering skills and knowledge for grain processing for food or feed products.
 - Content of relevant units need to remain general to account for use in stockfeed, with the intention that the units will be contextualised to suit the stockfeed or flour milling workplace
- Development of skill sets for pathways and targeted skills:
 - Two skill sets also originally part of the scope of the FBP Food and Beverages Processing Project were further reviewed as part of this FBP Flour Milling Project.
- Revision of units to make fit for purpose:
 - All units have been refined to ensure they match the work currently carried out in grain processing and have had:
 - The unit Application clarified
 - Elements and Performance Criteria refined to suit current work
 - Foundation Skills clarified and refined to ensure their relevance to the job task
 - Performance Evidence refined to be clear and succinct, and meet the requirements of current work
 - Knowledge Evidence refined to ensure it is clear and relevant to current work
 - Assessment Conditions refined to specify clear conditions that must be in place for assessment to proceed.

The following components resulted from the work undertaken in this Flour Milling project:

Case for Change Requirements		Components for Endorsement in FBP V6 CfE Part 2
Flour Milling	<ul style="list-style-type: none"> • Review/delete 1 qualification • Review 4 units of competency • Develop up to 3 new units of competency • Develop up to 2 new skill sets 	<ul style="list-style-type: none"> • 1 deleted qualification (Certificate IV in Flour Milling) • 10 units of competency: <ul style="list-style-type: none"> • 9 reviewed units of competency, including: <ul style="list-style-type: none"> • 2 merged • 1 new unit of competency • 5 deleted units of competency • 2 new skill sets (non-endorsed).
Food and Beverage Processing (carried over)	<ul style="list-style-type: none"> • Review 11 units of competency (carried over from Food and Beverage Processing) • 2 new skill sets (carried over from Food and Beverage). 	

3. Stakeholder consultation strategy

Refer to **Attachment C** for:

- list of stakeholders that actively participated in consultation on the project
- summary feedback provided by stakeholder type and the IRCs response to this feedback
- summary of issues raised during stakeholder consultation and the IRCs response to these issues

3.1 Identification of stakeholders

Stakeholders were identified and targeted for participation in this project, and included:

- Key stakeholders, members of the Australian Technical Millers Association and the Stock Feed Manufacturers' Council of Australia, already involved in the *Food and Beverage Processing Project*
- IRC and Subject Matter Expert Working Group (SMEWG) members' recommended key stakeholders
- RTOs with Food Processing and/or Flour Milling Qualifications on their scope of registration
- Unions with relevant milling / food and feed production coverage
- Members of relevant associations
- Participants from previous *FBP* projects
- Attendees at industry-specific conferences and seminars

Stakeholders recommended by other stakeholders in their industry/organisational network

3.2 Strategies for engaging stakeholders

Consultation activities included:

- Stakeholders identified as potentially having an interest in the project were contacted via phone or email at the start of the project in August/September 2020. These stakeholders were kept informed throughout project development
- A SMEWG was created to provide input, advice and feedback throughout all stages of development, including sourcing additional stakeholders
- A project page was set up on the Skills Impact website (<https://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/flour-milling-project/>), containing information about the project together with progress updates
- News articles and stories in Skills Impact newsletters throughout the project. These were distributed to the Skills Impact database of subscribers and on the Skills Impact website as news articles and were shared on the Skills Impact Twitter and LinkedIn accounts
- IRC members were updated throughout the project and in turn, they informed their industry networks.
- Monthly emails and newsletters were sent to state and territory training authorities, VET regulators, industry training advisory bodies (ITABs) and other stakeholders to keep them informed of the project's progress.
- Messaging about project in external publication: Australian Food & Grocery Council SciTech News
- SMEWG and functional analysis workshops
- First draft consultation - online workshops, feedback hub and webinars
- Validation surveys and online workshop
- Two consultation webinars were held to cater for those who preferred to be shown through the documentation rather than read the information online.
- Feedback continued to be sought throughout the project. Interested stakeholders were regularly invited to provide feedback on draft components. A variety of methods to review drafts were made available; the project webpage link connected to the feedback hub, emails with drafts attached were sent, follow up emails and phone calls made.

Note: Face-to-face consultation workshops and site visits did not take place due to Covid-19 restrictions.

3.3 Participation by different types of stakeholders

- A SMEWG, with representatives from key milling plants and associations in Australia was formed.
- In addition to professional associations and mill employers, every effort was made to ensure that as many stakeholders as possible were informed about the project and understood the implications of any changes made.
- Other stakeholders included:

- Unions
- Mill Employers; including expert technical millers
- RTO managers and staff (including those delivering existing units of competency)
- State and Territory Training Authorities

Interested stakeholders were regularly invited to provide feedback on draft components. A variety of methods to review drafts were made available; the project webpage link connected to the feedback hub, emails with drafts attached were sent, follow up emails and phone calls made. A concerted effort was made to ensure stakeholders from rural, regional and remote areas, from all states and territories could participate, regardless of their access or ability to use technology.

Stakeholders engaged during the project are described in the matrix below, with a full list of all engaged stakeholders available in **Attachment C**.

	ACT	NSW	NT	Qld	SA	Tas	Vic	WA	National
Employers (Non-IRC)			*						
Government department									
Industry Reference Committee (IRC) Representatives									
Peak Industry Bodies									
Registered Training Organisations (RTO)			*						
Regulators	Not applicable								
State and Territory Training Authorities (STAs)			*						
Training Boards/Other									
Unions									

*Feedback received from a national industry association and an Industry Training Advisory Body, as well as research undertaken by the project team, indicates no relevant stakeholders in the Northern Territory.

4. Evidence of industry support

4.1 Industry support

Industry representatives were involved at all stages of this project. The SMEWG, was comprised of representatives from the Australian Technical Millers Association and the Stock Feed Manufacturers' Council of Australia, industry employers and members of the IRC. There was constant interaction between industry stakeholders and the project development team.

Online meetings and webinars were held in place of face-to-face meetings due to Covid-19 restrictions and several direct telephone and email discussions occurred throughout the project. Industry representatives were present at all meetings. (Refer to 3.2 for a full list of consultation activities).

During the validation phase of this project stakeholders were invited to complete an online survey to show their support for each of the training components. For those who preferred; there was also an option to communicate concerns and validation via email or telephone. Extensive emails and telephone conversations took place.

Key messages from validation.

- Confirmation that the *Certificate IV in Flour Milling* does not suit the needs of industry and should be deleted.
- Confirmation that *FBPGRA2002 Recognise mill operations and technologies*, *FBPGRA4001 Control power and automation for milling processes*, *FBPGRA4002 Supervise testing procedures for wheat and flour*, *FBPGRA4003 Manage mill logistics and support services* and *FBPGRA4004 Establish and*

supervise dust control procedures in a grain processing enterprise, do not suit the needs of industry and should be deleted.

- Unanimous support for the milling specialisation within the Certificate III in Food Processing, the components within it and the packaging rules for the Certificate III in Food Processing (Milling).
- Unanimous agreement that all Application statements in units with indicative level 3 codes, include under the direction the miller or head miller, to remove any need to state this repetitively through the Performance Criteria.
- Strong support for the newly created unit of competency, *FBPGRA3030 Operate and monitor a reduction system*.
- Unanimous agreement for the importance of a clear focus on the correct use of industry specific technical terms
- Agreement that *FBPGRA4005 Lead flour milling shift operations* and *FBPGRA4006 Control mill processes and performance* would be better placed as electives in the Certificate IV in Food Processing as these job tasks are not appropriate for Assistant Millers or Mill Operatives.

Feedback received after the official closing date above was also considered and integrated into the final drafts.

49 individuals provided feedback throughout this project; 24 represented employers, including two business owners, and five represented peak industry bodies, three of which also represented the IRC. Support during the consultation was strong, with stakeholders satisfied their opinions were heard. 100% of the individuals engaged in this project supported the proposed changes. Twelve of these 49 remained engaged for the duration of the project and provided strong support for the finalised components presented for validation. Refer to **Attachment G** for Letters of Support. Eleven of these 12 individuals represented peak industry bodies, major flour milling companies and/or the IRC.

The detail of this feedback is documented in the feedback registers compiled for each stage. See **Attachment C**.

4.2 Engagement of States and Territories

- Monthly emails and newsletters were sent to state and territory training authorities, VET regulators, industry training advisory bodies (ITABs) and other stakeholders to keep them informed of the project's progress.
- All public consultation and validation phases included online webinars to allow stakeholders from all states and territories to participate and contribute to the project.
- Additional engagement took place at each phase of consultation with representatives from states and territories who are more directly impacted by the outcomes of the project.

*The NT ITAB was contacted and confirmed that there are no active flour mills located in the NT.

4.3 Mitigation strategies

It is envisaged that there will be more industry support for the units of competency and new qualification specialisation now that the components have been reviewed and updated to meet current industry practices and terminology.

To inform and prepare stakeholders for implications of changes made during this project, the following has been discussed:

- Components are now fit-for-purpose with regard to job roles as a result of:
 - the development of a Milling specialisation at AQF3
 - the addition of the newly created *FBPGRA3030 Operate and monitor a reduction system* addressing emerging knowledge and skill gaps.
- The deletion of the Certificate IV in Flour Milling was supported by industry. Only one RTO, TAFENSW, has the current *FBP40117 Certificate IV in Flour Milling* on their scope of delivery. TAFENSW staff were consulted throughout the project and agreed to the current qualification being proposed for deletion, and a milling specialisation being added to the *FBP30121 Certificate III in Food Processing*.
- The deletion of the above qualification resulted in the deletion of four flour milling units of competency. All stakeholders consulted agree that these skills are better catered for by the more widely used and recognised external international qualification. (see **Attachment C** for details)

- The deletion of *FBPGRA2002 Recognise mill operations and technologies*, is also recommended because stakeholders, including TAFENSW, agreed it is no longer relevant.
- RTOs will need to review all units and update their assessments to meet the updated performance and knowledge evidence requirements. Flour milling specific content has been added to the Companion Volume Implementation Guide to highlight the changes.
- Industry expectations for the *FBP30121 Certificate III in Food Processing (Milling)* is that the qualification is delivered primarily in the workplace to provide practical experience to learners.

TAFENSW staff provided useful feedback with respect to the retention of *FBPGRA4005 Lead flour milling shift operations* and *FBPGRA4006 Control mill processes and performance*. These two units of competency have current enrolments and are in use by one of Australia's large milling companies.

All changes have been communicated to stakeholders to ensure there is broad understanding of the impact.

4.4 Letters of industry support

Letters of support have been received from employers, a peak industry body and an RTO. Refer to **Attachment G** for Industry letters of support for the proposed training products.

Name	Organisation	Stakeholder Group
Chris Burton	Millers Foods	Employer (Non – IRC)
James Bunn	Allied Pinnacle	Employer (Non – IRC)
Michael Douglas	Manildra Group	Employer (Non – IRC)
Fiona Taylor	Australian Technical Millers Association	Peak Industry Body / IRC
Paul Martin	Australian Technical Millers Association / Haarslev	Peak Industry Body / Employer (Non -IRC)
Lani Houston and Saroja Gurazada	TAFE NSW	TAFE NSW

5. Dissenting views

5.1 Dissenting views/issues raised

No outstanding issues remain – all issues raised during this project were considered, addressed, and resolved.

5.2 Rationale for approval

No outstanding issues remain – all issues raised during this project were considered, addressed, and resolved.

6. Reports by exception

No reports by exception

7. Mandatory Workplace Requirements

There are no Mandatory Workplace Requirements in any of the proposed units in this project. All units must be assessed in a workplace or an environment that reflects a real workplace, and is set up with the appropriate equipment, systems and guiding procedures and that reflect an actual workplace.

8. Implementation of the new training packages

8.1 Implementation issues

- TAFENSW, the only RTO that currently delivers training in milling has been closely involved with this project and is aware of the implications of deleting:
 - the *Certificate IV in Flour milling*,
 - FBPGRA2002 Recognise mill operations and technologies* and
 - FBPGRA4001 Control power and automation for milling processes*, *FBPGRA4002 Supervise testing procedures for wheat and flour*, *FBPGRA4003 Manage mill logistics and support services*, *FBPGRA4004 Establish and supervise dust control procedures in a grain processing enterprise*.
- TAFENSW are aware that several units reflecting level 3 job roles and tasks were incorrectly coded. These units have been recoded to more accurately indicate the level of tasks covered by each unit. Most units that have undergone this change are deemed as equivalent to the previous version, except for *FBPGRA3025 Receive and handle grain in a storage area*, which is the result of two units being merged.
- Likewise, two units that were indicatively coded at AQF Level 3 have been updated to reflect the complexity of the work tasks. This change was agreed to through feedback from TAFENSW. TAFENSW on behalf of the Manildra Group requested that these units be packaged in the general electives of the Certificate III in Food Processing. However, the IRC agreed with the view from the subject matter expert working group that these units are more appropriately packaged in a Certificate IV level qualification, and so did not support the request. Whilst the units have not been added to the Certificate III in Food Processing, they have been added to the Certificate IV in Food Processing and can still be imported into the Certificate III using the packaging rules.
- TAFENSW are also aware of the revisions made to several other GRA units, and of the subsequent need to update training and assessment materials.

8.2 Potential for traineeship or apprenticeships

There are no qualifications submitted for endorsement in this Case for Endorsement. However, the Milling specialisation was developed within the *FBP30121 Certificate III in Food Processing* as part of the Food and Beverage Processing project. This specialisation, if chosen, is suitable for Apprenticeship.

Qualification	Delivery recommendation	Nominal Duration
FBP30121 Certificate III in Food Processing (Milling)	Apprenticeship	1-2 years. Up to 4 years through indentured training/employment such as apprenticeship.

8.3 Occupational and licensing requirements

No components have specific occupational and/or licensing requirements, however most components include language directing users to check and adhere to any food safety-related legislative and regulatory requirements:

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

8.4 Extension to transition period

Not applicable

9. Quality Assurance

<i>The Case for Endorsement meets the following requirements:</i>	
<i>Standards for Training Packages 2012</i>	☒
<i>Training Package Products Policy</i>	☒
<i>Training Package Development and Endorsement Process Policy</i>	☒

Companion Volume Implementation Guide is available and quality assured.	☒
Copies of quality assurance reports are included in Attachment F .	

10. Implementation of the Minister’s priorities in training packages

Refer to **Attachment E** for information on no enrolment and low enrolment qualifications reviewed as part of this project, and the outcomes of this review (i.e. product proposed for deletion or retention). **Attachment E** also includes the rationale for retaining no and/or low enrolment products when this is the proposal.

Please include an explanation of how approval of the proposed training products will support the reform priorities for training packages agreed by skills ministers in November 2015 and October 2020:

<p>Streamlining/rationalisation of training products</p>	<ul style="list-style-type: none"> • Deleted <i>FBP40117 Certificate IV in Flour Milling</i>. Industry use an external international qualification at this AQF level. Created a milling specialisation at AQF3 where the skills gaps exist. • Deleted <i>FBPGRA2002 Recognise mill operations and technologies</i> to reduce duplication of content. • Deleted <i>FBPGRA4001 Control power and automation for milling processes</i>, <i>FBPGRA4002 Supervise testing procedures for wheat and flour</i>, <i>FBPGRA4003 Manage mill logistics and support services</i> and <i>FBPGRA4004 Establish and supervise dust control procedures in a grain processing enterprise</i>. Skills included are covered in the external international qualification. • Merged <i>FBPGRA2010 Handle grain in a storage area</i> and <i>FBPGRA2011 Receive grain for malting</i>. Merged unit called <i>FBPGRA3025 Receive and handle grain in a storage area</i>. • Skills required for the job roles covered by the specialisation developed are specific to milling. One new unit was created to address specific technical skills not covered in any existing units. • Best use has been made of existing cross-industry, communication and work and participation units from other training packages to prevent duplication across multiple training packages. <p>Changes to the net number of units and qualifications in the training package</p> <ul style="list-style-type: none"> • If the products from all projects in the <i>FBP Food, Beverage and Pharmaceutical Training Package Version 6.0 Cases for Endorsement</i> are approved, the number of units in the FBP training package will decrease by 3 (from 446 to 443 units) and the number of qualifications will reduce from 25 to 22.
<p>Ensure that more information about industry’s expectations of training delivery is available to training providers to improve their delivery and to consumers to enable more informed course choices</p>	<p>The companion volume details information that covers key industry expectations about:</p> <ul style="list-style-type: none"> • qualifications suitable for vocational education and training delivered to secondary students • qualifications suitable for delivery as apprenticeships or traineeships • amount of training/volume of learning requirements to ensure that the individual can gain the necessary skills and knowledge • key legislative requirements • essential knowledge requirements.


<p>Ensure the training system better supports individuals to move more easily between related occupations</p>	<ul style="list-style-type: none"> • The addition of the milling specialisation to the <i>Certificate III in Food Processing</i> means that those who have completed the core units can complete any specialisation, and they could also add or 'top up' their training by adding a specialisation. This allows opportunities for individuals to move between the sectors identified as specialisations. • Packaging rules, qualifications framework, and pathways support movement within and across sectors in food and beverage processing • Other national and international standards for skills were considered and the National Association of British and Irish Millers (NABIM) qualification acknowledged as the qualification accepted as appropriate for Technical Millers in Australia at AQF4 level • The Certificate III specialisations allow flexibility for specialisations in different contexts as well as the option for a general qualification, providing optional exit points • The skill sets developed in the Food Processing project (a tandem project) allow for pathways into the Certificate III, providing optional entry points • The suite of skill sets and qualifications within the FBP Food, Beverage and Pharmaceutical Training Package allows a range of pathways from entry and preparatory level as appropriate to facilitate movement between schools and VET, from entry level into work, and between VET and higher education qualifications.
<p>Improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors</p> <p>Foster greater recognition of skill sets and work with industry to support their implementation</p>	<ul style="list-style-type: none"> • Content of reviewed units is designed to be generic to account for use in stockfeed, with the intention that the units will be contextualised to suit the stockfeed or flour milling workplace. • In response to industry needs, two skill sets were created to allow for pathways into the <i>Certificate III in Food Processing (Milling)</i>.

11. A link to the full content of the proposed training package component(s)


A link to the training package components proposed for endorsement is included here.

<https://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/flour-milling-project/>

This Case for Endorsement was agreed to by the FBP, Food, Beverage and Pharmaceutical IRC

Name of Chair	Fiona Fleming
Signature of Chair	
Date	28 April 2021

This Case for Endorsement was agreed to by the FBP, Food, Beverage and Pharmaceutical IRC

Name of Chair	Paul MacLeman
Signature of Chair	
Date	28 April 2021

Attachment A: Training products submitted for approval

Please set out in the table below, the training products submitted for approval, including showing whether this is an updated, new or deleted product.

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
Qualifications				
FBP40117	Certificate IV in Flour Milling	Deleted	NA	Not needed by industry.
Units of competency				
FBPGRA3023	Operate and monitor grain conditioning	Updated	Equivalent	Unit title updated to include 'monitoring' and remove 'process' Unit code updated to reflect complexity of task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Changes to Knowledge Evidence to clarify technical details Minor clarifications to Assessment Conditions
FBPGRA3024	Operate and monitor grain cleaning	Updated	Equivalent	Unit title updated to include 'monitoring' and remove 'process' Unit code updated to reflect complexity of task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Changes to Knowledge Evidence to clarify technical details Minor clarifications to Assessment Conditions
FBPGRA3025	Receive and handle grain in a storage area	Updated	Not equivalent	Redesigned unit that incorporates content of FBPGRA2010 Handle grain in a storage area and FBPGRA2011 Receive grain for malting Units merged to remove duplication Unit title and code updated to better match work task Element 1 added Minor changes to existing Performance Criteria to clarify intent Foundation skills refined CSfW information removed Performance Evidence clarified Changes to Knowledge Evidence to clarify technical details Minor clarifications to Assessment Conditions
FBPGRA3026	Operate and monitor sifting and grading	Updated	Equivalent	Unit title updated to include 'monitoring' and 'scalping' changed to 'sifting' Unit code updated to reflect complexity of task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Changes to Knowledge Evidence to clarify technical details Minor clarifications to Assessment Conditions
FBPGRA3027	Monitor a purification system	Updated	Equivalent	Unit title updated – 'Operate' replaced with 'Monitor', 'process' replaced with 'system' Unit code updated to reflect complexity of task Minor change to unit Application to specify context Minor changes to Performance Criteria to clarify task Foundation skills refined

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				CSfW information removed Performance Evidence clarified Changes to Knowledge Evidence to clarify technical details Minor clarifications to Assessment Conditions
FBPGRA3028	Monitor scratch and sizing	Updated	Equivalent	Unit title updated – ‘Operate’ replaced with ‘Monitor’ Unit code updated to reflect complexity of task Minor change to unit Application to specify context Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Changes to Knowledge Evidence to clarify technical details Minor clarifications to Assessment Conditions
FBPGRA3029	Monitor a break roll	Updated	Equivalent	Unit title updated – ‘Operate’ replaced with ‘Monitor’ Unit code updated to reflect complexity of task Minor change to unit Application to specify context Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Changes to Knowledge Evidence to clarify technical details Minor clarifications to Assessment Conditions
FBPGRA3030	Operate and monitor a reduction system	New	Not applicable	Newly created unit
FBPGRA4005	Lead flour milling shift operations	Updated	Equivalent	Unit code updated to reflect complexity of task Minor changes to Performance Criteria to clarify task Foundation skills refined

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				CSfW information removed Minor changes to language in Performance Evidence Minor changes to Knowledge Evidence Minor clarifications to Assessment Conditions
FBPGRA4006	Control mill processes and performance	Updated	Equivalent	Unit code updated to reflect complexity of task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Minor changes to Knowledge Evidence Changes to Knowledge Evidence to clarify technical details Minor clarifications to Assessment Conditions
FBPGRA2002	Recognise mill operations and technologies	Deleted	Not applicable	Not required by industry as it describes skills for recognising parts of the milling environment that are embedded across other units
FBPGRA4001	Control power and automation for milling processes	Deleted	Not applicable	No longer needed by industry. This unit describe skills at a management or supervisor level, which are being met by alternative industry-supported training options
FBPGRA4002	Supervise testing procedures for wheat and flour	Deleted	Not applicable	No longer needed by industry. This unit describe skills at a management or supervisor level, which are being met by alternative industry-supported training options
FBPGRA4003	Manage mill logistics and support services	Deleted	Not applicable	No longer needed by industry. This unit describe skills at a management or supervisor level, which are being met by alternative industry-supported training options
FBPGRA4004	Establish and supervise dust control procedures in a grain processing enterprise	Deleted	Not applicable	No longer needed by industry. This unit describe skills at a management or supervisor level, which are being met by alternative industry-supported training options

Attachment B: How qualification updates support job roles

Please use the table below to demonstrate how the proposed updates to qualifications will better support job roles.

Job role	Qualification	Proposed updates and how these better support the job role
<ul style="list-style-type: none"> • Miller's Assistant • Mill Operative • Operator 	Milling specialisation for inclusion in <i>FBP30121 Certificate III in Food Processing</i>	This project developed a specialisation to be included in <i>FBP30121 Certificate III in Food Processing</i> . The milling specialisation in this qualification provides a pathway into the international NABIM qualification that is broadly recognised in Australia as the technical qualification for millers. The Certificate III, with the milling specialisation, provides foundational skills and knowledge for working as a mill operative in today's mills, which often utilise highly sophisticated technology. It includes general skills and knowledge around work health and safety, food safety, communication skills, digital skills, traceability, and general operator grain processing.

Attachment C: Stakeholder consultation

List of stakeholders that actively participated in stakeholder consultation for the project:

Name	Organisation	Title	Industry	Representation Type	State
Chris Burton	Millers Foods	Mill Manager	Milling/Baking	Employer (Non IRC)	WA
James Bunn	Allied Pinnacle	National Head Miller	Milling	Employer (Non IRC)	VIC
Jeremy Burgin	Laucke Flour Mills	Head Miller	Milling	Employer (Non IRC)	SA
Kirsty Germaine	Mauri ANZ	Technical Director	Milling	Employer (Non IRC)	NSW
Maria Ryan	SunRice	Training and Development Coordinator	Milling	Employer (Non IRC)	NSW
Mathew Rees	Australian Export Grains Innovation Centre (AEGIC)	Senior Milling Consultant	Grain Export	Employer (Non IRC)	NSW
Michael Douglas	Manildra Group	Head Miller	Milling	Employer (Non IRC)	NSW
Mick Duldig	Laucke Flour Mills	Operations Manager	Milling	Employer (Non IRC)	TAS
Paul Martin	Haarslev Industries	Area Sales Manager	Milling	Employer (Non IRC)	VIC
Roger Laubsh	Laucke Flour Mills	Operations Manager	Milling	Employer (Non IRC)	VIC
Scott Way	Allied Pinnacle	National Operations Manager	Milling	Employer (Non IRC)	NSW
Travis Dunkley	Millers Foods	Resource Planner	Milling	Employer (Non IRC)	WA
Alison Forrest	Australian Export Grains Innovation Centre (AEGIC)	Human Resource Consultant	Grain Export	Employer (Non IRC)	NSW
Craig Gough	Mauri ANZ/GWF	Divisional Engineering Manager	Milling	Employer (Non IRC)	NSW
David Liddell	Allied Pinnacle	Production Manager	Milling	Employer (Non IRC)	VIC
Hazel Hughes	Allied Pinnacle	National Quality Manager	Milling	Employer (Non IRC)	NSW

Jake Lowing	Mauri ANZ	Innovation and Marketing Manager	Milling	Employer (Non IRC)	VIC
John Chilcott	Manildra Group	Manager, Human Resources & Safety	Milling	Employer (Non IRC)	NSW
Ken Quail	Australian Export Grains Innovation Centre (AEGIC)	General Manager – Research & Technical Services	Grain Export	Employer (Non IRC)	NSW
Mark Laucke	Laucke Flour Mills	Owner/Managing Director	Milling	Employer (Non IRC)	SA
Peter Richardson	Allied Pinnacle	Human Resources Manager	Milling	Employer (Non IRC)	VIC
Stephen Dunkley	Millers Foods	Owner/Manager	Milling	Employer (non IRC)	WA
Trevor Macleod	Tasmanian Stockfeed Services	Managing Director	Milling/Stockfeed	Employer (Non IRC)	TAS
Fiona Taylor	Australian Technical Millers Association	Executive Officer	Milling	Peak Industry Body	National/VIC
Mark Dennien	National Baking Industry Association (NBIA)/Kialla Pure Foods	Vice President	Milling/Baking	Peak Industry Body/Employer (Non IRC)	National/QLD
Duncan Rowland	Stock Feed Manufacturers' Council of Australia (SFMCA)	Executive Officer	Milling/Stockfeed production	Peak Industry Body/Industry Reference Committee	National/ACT
Fiona Fleming	Australian Institute of Food Science and Technology	Managing Director	Food Science and Technology	Peak Industry Body/Industry Reference Committee	National/NSW
Dean Swindells	Australian Technical Millers Association /National Baking Industry Association (NBIA)	Industry Assessor/Trainer	Milling/Training and Assessment	Peak Industry Body/Industry Reference Committee/ RTO	National/QLD
Adam Hazell	Training and Quality Management Services Pty Ltd (TQMS)	Trainer	Milling Training and Assessment	RTO	VIC
Ashley Schmidt	TAFE SA	Teacher	Training and Assessment	RTO	SA
Carol Graham	Food and Beverage Development Fund	Executive Officer	Food and Beverage Manufacture	Peak Industry Body	SA

Helen Strik	TAFE NSW	Teacher	Food and Beverage Training	RTO	NSW
Jo-Anne Taylor	Dynamic Learning Services/ Eagle Wing Education & Training Pty Ltd	Compliance Manager / Public Enquiries	Training and Assessment	RTO	NSW
Lani Houston	TAFE NSW	Industry Relationship Lead- Food	Food and Beverage Training	RTO	NSW
Saroja Gurazada	Agribusiness Skillspoint	Product Manager	Food and Beverage Training	RTO	NSW
Terrence Richards	Australian College of Training	Chief Executive Officer	Grain and Stockfeed Processing Training	RTO	WA
Virginia Franco	TAFE NSW Riverina Institute	Manager, Wine and Food Centre Griffith	Food and Beverage Training	RTO	NSW
Madeleine Hayne	Department of Education and Training VIC	Senior Program Officer, Training Products Unit	State Government	State and Territory Training Authorities (STAs)	VIC
Lucinda Pita	Department of Training and Workforce Development	Senior Program Officer	State Government	State and Territory Training Authorities (STAs)	WA
Paul Saunders	Chisholm Institute	Executive Officer	General Manufacturing	State and Territory Training Authorities (STAs)	VIC
Nick Juniper	Food & Primary Skills Victoria	Executive Officer	ITAB	Training Board/Other	VIC
Kimberley Hoey	Office of The Training and Skills Commission, Department for Innovation and Skills (SA)	Principal Policy Officer, Workforce Policy	ITAB	Training Board/Other	SA
Melissa Wortman	AgriFood NSW ITAB	Executive Officer	Manufacturing (ITAB)	Training Board/Other	NSW
Paul Etheredge	Food, Fibre & Timber Industries Training Council (WA)	Project Manager	ITAB	Training Board/Other	WA
Wayne Lee	Australian Industry Group Queensland	Queensland Industry Skills Adviser Manufacturing	Manufacturing (ITAB)	Training Board/Other	QLD
Yvonne Webb	Industry Skills Advisory Council, NT ISACNT	Training Package Development	Manufacturing (ISAC)	Training Board/Other	NT

Andrew Giles	United Workers Union	Union Organiser	Food and Beverage	Union	VIC
Jason Hefford	Australian Manufacturing Workers' Union	National Food Secretary	Food and Confectionary	Union	National
Martin de Rooy	United Workers Union	Industrial Officer	Food and Beverage	Union	VIC

Summary of Feedback by Stakeholder type:

Stakeholder Type	Key Feedback Points	Actions Taken to Address Feedback
Industry Reference Committee (IRC) Representatives	<p>Key discussion points from the IRC included:</p> <ul style="list-style-type: none"> deleting the Certificate IV in Flour Milling acknowledging the international NABIM qualification as the preferred technical qualification at AQF4 level in Australia ensuring a pathway qualification into the NABIM qualification ensuring the range of units included in the Milling specialisation cover the job role of Mill Operative discussion about where to place the two milling units that have had their unit code updated to better reflect the complexity of work task ensuring allergen management information is not too restrictive ensuring the detail included in fields of units is suitable, appropriate and accurate and accurately reflects job tasks. 	<ul style="list-style-type: none"> Certificate IV in Flour Milling deleted. Milling specialisation added to Certificate III in Food Processing to create a pathway into the NABIM qualification One new unit created to cover 'reduction' in the milling process Units addressing allergen management specifically included as elective (with some allergen related content added to core Food Safety units) The two milling units with indicative level 4 codes, to be included in the elective bank of the Certificate IV in Food Processing Detail in units refined until approved by members
Peak Industry Bodies	<ul style="list-style-type: none"> Ensuring a Milling specialisation was included in the Certificate III in Food Processing Ensuring detail included in units is appropriate to AQF 3 level job role/tasks and operators undertaking a Certificate III 	<ul style="list-style-type: none"> Milling specialisation added to Certificate III in Food Processing Detail in units refined until approved by stakeholders
Employers (Non-IRC)	<ul style="list-style-type: none"> Ensuring the range of units included in the specialisation reflects actual job tasks across both food and feed processing Ensuring numbers included in Performance Evidence are reasonable and achievable 	<ul style="list-style-type: none"> One new unit created to cover 'reduction' in the milling process Detail in units and assessment requirements refined until approved by employers
Regulators	<ul style="list-style-type: none"> Not Applicable 	<ul style="list-style-type: none"> Not Applicable

Registered Training Organisations (RTOs)	<ul style="list-style-type: none"> Ensuring the core units are appropriate to Milling Ensuring the packaging rules of the qualification are appropriate Ensuring the two units recoded to reflect the complexity of work above that of 'operator' are included in a suitable qualification Ensuring electives are appropriate 	<ul style="list-style-type: none"> Clarifying content of core and packaging rules until stakeholders satisfied that they are appropriate The two milling units with indicative level 4 codes, to be included in the elective bank of the Certificate IV in Food Processing Elective banks refined
Training Boards/Other	<ul style="list-style-type: none"> Ensuring there are no mandated work hours (or work placements) included 	<ul style="list-style-type: none"> No mandated hours or work placements included in units (or qualification)
State and Territory Training Authorities (STAs)	<ul style="list-style-type: none"> Ensuring units all new units are included in qualifications Ensuring qualification alignment meets the AQF Ensuring foundation skills in units are reflective of what's required of the job task Ensuring deleted units have no enrolments 	<ul style="list-style-type: none"> No orphan units included in project Alignment of qualification/packaging rules checked (several times) to ensure match with AQF specifications Foundation skills in units checked and refined Deleted units have no enrolments
Unions	<ul style="list-style-type: none"> Ensuring qualification alignment meets the AQF Ensuring the range of units included in the specialisation reflects actual job tasks across both food and feed processing 	<ul style="list-style-type: none"> Alignment of qualification checked (several times) to ensure match with AQF specifications One new unit created to cover 'reduction' in the milling process

Summary of Issues raised during stakeholder consultation

Issue raised	Key Feedback Points	Actions Taken to Address Feedback
Concerns about deleting the Certificate IV in Flour Milling.	Some stakeholders showed initial resistance to this deletion due to the fact that effort had gone into the initial development of the qualification.	SMEWG and other industry stakeholders clarified that the international certification is the qualification that best supports the Australian Milling Industry. The new milling specialisation in the revised Certificate III in Food Processing is designed to be a pathway to the international qualification. This was accepted and agreed upon by the concerned stakeholders.
Concern about the units trying to be relevant to both the flour milling and feed milling.	Flour Milling and Feed Milling are quite different from a technical perspective. How can one unit cover both areas satisfactorily?	Content reviewed several times to ensure it meets the needs of both food and feed production, in consultation with both flour and feed milling SMEs. The units have been designed to be flexible, to cater to both sectors.

Stakeholder raised concerns with unit titles that only referred to 'operate' or 'monitor' rather than both.	The stakeholder suggested all units should be titled 'Operate and monitor', stating it is difficult to monitor a process without operating it at the same time. This concern was not shared by all stakeholders, with some pointing out it is not always appropriate for learners to undertake both 'operating' and 'monitoring' activities.	The SMEWG discussed this topic in depth, identifying the most suitable outcomes for each unit, and specifically designating 'operate', 'monitor' and 'operate and monitor' as appropriate. This was supported the stakeholder.
Discussion over why <i>FBPFSY3004 Participate in traceability activities</i> is included in core of the Certificate III in Food Processing qualification (which includes the new Milling specialisation).	Some stakeholders queried why learners would participate in a traceability exercise as part of a milling qualification.	Explanation that this unit of competency does not require participants to 'conduct' a traceability exercise, more to participate in the activity as part of a team and be aware of the importance and implications of traceability in the production of food and feed. Operators must also be aware that the records they keep ensure the chain of traceability is in place. SMEWG members pointed out that the inclusion of the traceability unit in the core of the qualification strengthens the understanding of the importance of traceability in food production, whether that be the production of human or animal food.
Units with minor changes marked as 'Equivalent'	Discussions with STA representatives about some units being marked as 'Equivalent', even though the AQF indicator in the unit code had changed and some of the wording in the PCs had had minor alterations. Stakeholders queried whether the units could be still 'Equivalent' if those changes had been made.	Agreement that overall the changes to the unit and ultimately the vocational task are indeed minor, more about clarifying the task than changing it, and that the content covered should really have been coded at a higher level in the original version. Mapping demonstrated versions are equivalent. Stakeholder agreed this is appropriate.

Attachment D: Mandatory Workplace Requirements in Training Products

Please set out in the table below training products which include a mandatory workplace requirement (i.e. which must be completed in a workplace)

Code/title	Description of the Requirement (e.g. work placement, assessment requirement)	Rationale for Inclusion	Evidence of employer support
	There are no Mandatory Workplace Requirements in any of the proposed units in this project.	All units must be assessed in a workplace or an environment that reflects a real workplace, and is set up with the appropriate equipment, systems and guiding procedures and that reflect an actual workplace.	All stakeholders agreed that the Assessment Conditions are appropriate.

Attachment E: No enrolment and low enrolment training products

No Enrolment:

Please set out in the table below those training products that have had no enrolments over the past three years for which data is available

Units of Competency		
Name of Unit/Unit Code	Proposed for retention/deletion	Rationale for Retention
FBPGRA4001 Control power and automation for milling processes	Deletion	Not applicable
FBPGRA4002 Supervise testing processes for wheat and flour	Deletion	Not applicable
FBPGRA4003 Manage mill logistics and support services	Deletion	Not applicable
FBPGRA4004 Establish and supervise dust control procedures in a grain processing enterprise	Deletion	Not applicable
FBPGRA2003 Operate a grain conditioning process	Retention New code and title applied; FBPGRA3023 Operate and monitor grain conditioning.	Unit reviewed, updated and recoded to better reflect the complexity of the work task and align with industry requirements. Revised unit defined by industry as a requirement to satisfy an identified skills gap. Industry support for future enrolments. Refer to Letter of Support in Attachment G .
Name of Unit/Unit Code	Proposed for retention/deletion	Rationale for Retention
FBPGRA2004 Operate a grain cleaning process	Retention New code and title applied; FBPGRA3024 Operate and monitor grain cleaning.	Unit reviewed, updated and recoded to better reflect the complexity of the work task and align with industry requirements. Revised unit defined by industry as a requirement to satisfy an identified skills gap. Industry support for future enrolments. Refer to Letter of Support in Attachment G .
FBPGRA2007 Operate a scratch and sizing process	Retention	Unit reviewed, updated and recoded to better reflect the complexity of the work task and align with industry requirements.

	New code and title applied; FBPGRA3028 Monitor scratch and sizing.	Revised unit defined by industry as a requirement to satisfy an identified skills gap. Industry support for future enrolments. Refer to Letter of Support in Attachment G .
FBPGRA2010 Handle grain in a storage area	Retention New code and title applied; FBPGRA3025 Receive and handle grain in a storage area.	Unit reviewed, merged with, <i>FBPGRA2011 Receive grain for malting</i> , then updated to reflect industry requirements. Revised unit defined by industry as a requirement to satisfy an identified skills gap. Industry support for future enrolments. Refer to Letter of Support in Attachment G .
Qualifications		
Name of Qualification/ Qualification Code	Proposed for retention/deletion	Rationale for Retention
FBP40117 Certificate IV in Flour Milling	Deletion	Not applicable

Low Enrolment:

Please set out in the table below those training products that have had low enrolments over the past three years for which data is available¹

Units of Competency		
Name of Unit/Unit Code	Proposed for retention/deletion	Rationale for Retention
FBPGRA2002 Recognise mill operations and technologies	Deletion	Not applicable
FBPGRA2005 Operate a purification system	Retention New code and title applied; FBPGRA3027 Monitor a purification system.	Unit reviewed, updated and recoded to better reflect the complexity of the work task and align with industry requirements. Revised unit defined by industry as a requirement to satisfy an identified skills gap. Industry support for future enrolments.

¹ Low enrolment training products are qualifications or units of competency that have had less than 42 enrolments in each of the past three years (*this is the maximum no. of enrolments for the bottom 25% of qualifications based on average enrolments over 2016 - 2018*)

		Refer to Letter of Support in Attachment G .
FBPGRA2006 Operate a scalping and grading process	Retention New code and title applied; FBPGRA3026 Operate and monitor sifting and grading.	Unit reviewed, updated and recoded to better reflect the complexity of the work task and align with industry requirements. Revised unit defined by industry as a requirement to satisfy an identified skills gap. Industry support for future enrolments. Refer to Letter of Support in Attachment G .
FBPGRA2008 Operate a break roll process	Retention New code applied; FBPGRA3029 Operate a break roll	Unit reviewed, updated and recoded to better reflect the complexity of the work task and align with industry requirements. Revised unit defined by industry as a requirement to satisfy an identified skills gap. Industry support for future enrolments. Refer to Letter of Support in Attachment G .
FBPGRA3003 Lead flour milling shift operations	Retention New code applied; FBPGRA4005 Lead flour milling shift operations.	Unit reviewed and recoded to better reflect the complexity of the work task and align with industry requirements. Guaranteed future enrolments, supported by RTOs who can provide evidence of current/future enrolments. Refer to Letter of Support in Attachment G .
FBPGRA3004 Control mill processes and performance	Retention New code applied FBPGRA4006 Control mill processes and performance.	Unit reviewed and recoded to better reflect the complexity of the work task and align with industry requirements. Guaranteed future enrolments, supported by RTOs who can provide evidence of current/future enrolments. Refer to Letter of Support in Attachment G .

Attachment F: Quality assurance reports

- Independent Quality Report
- Editorial and Equity Report

Independent Quality Report

(Note: this report addresses all 3 sections of the FBP Food, Beverage and Pharmaceutical Training Package Version 6.0 Case for Endorsement.)

Quality Report Template

Section 1 – Cover page

Information required	Detail
Training Package title and code	Food, Beverage and Pharmaceutical Training Package V6.0
Number of new qualifications and their titles ¹	0
Number of revised qualifications and their titles	19
Number of new units of competency and their titles	27
Number of revised units of competency and their titles	139
Confirmation that the panel member is independent of: <ul style="list-style-type: none"> • the Training Package or Training Package components review ('Yes' or 'No') • development and/or validation activities associated with the Case for Endorsement ('Yes' or 'No') • undertaking the Equity and/or Editorial Reports for the training package products that are the subject of this quality report ('Yes' or 'No') 	I confirm that I, Maree Thorne, am independent of: <ul style="list-style-type: none"> • the Training Package or Training Package components review (YES) • development and/or validation activities associated with the Case for Endorsement (YES) • undertaking the Equity and/or Editorial Reports for the training package products that are the subject of this quality report (YES)
Confirmation of the Training Packages or components thereof being compliant with the <i>Standards for Training Packages 2012</i>	Yes, I confirm that the Training Package components for endorsement are compliant with the <i>Standards for Training Packages 2012</i>
Confirmation of the Training Packages or components thereof being compliant with the <i>Training Package Products Policy</i>	Yes, I confirm that the Training Package components for endorsement are compliant with the <i>Training Package Products Policy</i>
Confirmation of the Training Packages or components thereof being compliant with the <i>Training Package Development and Endorsement Process Policy</i>	Yes, I confirm that the Training Package components for endorsement are compliant with the <i>Training Package Development and Endorsement Process Policy</i>

¹ When the number of training products is high the titles can be presented as an attached list.

Information required	Detail
<p>Panel member's view about whether:</p> <ul style="list-style-type: none"> the evidence of consultation and validation process being fit for purpose and commensurate with the scope estimated impact of the proposed changes is sufficient and convincing 	<p>It is the panel member's view that evidence, provided in the Cases for Endorsement (CfE) and verified on the Skills Impact project pages of the website, of the consultation and validation processes undertaken by the developer are fit for purpose and commensurate with the scope of the CfEs.</p> <p>It is the panel member's view that the estimated impact of the proposed changes is sufficient and convincing.</p> <p>Whilst there is a high volume of components proposed for endorsement, only four of the 19 qualifications and approximately 16% of the 139 revised units are determined to be not equivalent. Information in the implementation guide advises users of the changes and considerations for implementation where unit code changes may impact transition of existing enrolments.</p>
<p>Name of panel member completing Quality Report</p>	<p>Maree Thorne</p>
<p>Date of completion of the Quality Report</p>	<p>24 March 2021</p>

Section 2 – Compliance with the Standards for Training Packages 2012

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 1</p> <p>Training Packages consist of the following:</p> <ol style="list-style-type: none"> 1. AISC endorsed components: <ul style="list-style-type: none"> • qualifications • units of competency • assessment requirements (associated with each unit of competency) • credit arrangements 2. One or more quality assured companion volumes 	<p>Yes</p>	<p>The components of the FBP Food, Beverage and Pharmaceutical Training Package V6.0 proposed for endorsement in three Cases for Endorsement (CfE) (Food Processing, Flour Milling and High Volume Production Baking) meet the requirements of Standard 1, with the Training Package components consisting of:</p> <ul style="list-style-type: none"> • 19 revised qualifications. Four qualifications have been reviewed; with unit codes updated and new units added to elective banks supported by the IRC in an additional 14 qualifications • 27 new, 138 revised and one IRC supported change to recode prerequisite, units of competency, each with associated assessment requirements. <p>The FBP V6.0 Companion Volume Implementation Guide (CVIG) Part 1, page 8 states that there are currently no nationally applicable credit arrangements between any Skills Impact training package qualification and higher education qualification.</p> <p>The FBP Food, Beverage and Pharmaceutical Training Package CVIG comprises two parts:</p> <ul style="list-style-type: none"> • Part 1 provides implementation advice and has been updated and quality assured in this process. • Part 2 includes component details and mapping information has been reviewed and quality assured in this process.

<p>Standard 2</p> <p>Training Package developers comply with the <i>Training Package Products Policy</i></p>	<p>Yes</p>	<p>Skills Impact has complied with the requirements of the <i>Standards for Training Packages 2012</i> for the 19 revised qualifications, as well as the 27 new and 139 revised units of competency and their associated assessment requirements.</p> <p>Supporting evidence includes:</p> <ul style="list-style-type: none"> • Compliance with coding and titling of qualifications and units of competency. Where units of competency have undergone review with changes to performance criteria, knowledge or performance evidence or assessment conditions, codes have been changed to reflect, with minor changes to six units reflected in release versions • Determination of equivalence or not of the revised components was confirmed in quality assurance, and addressed in the CfEs • Pre-requisite units have been minimised with prerequisite units removed from six revised units of competency. Only one new unit of competency (FBPFSY4004 Provide accurate food allergen information to consumers) has a prerequisite requirement • The CfE confirms that units proposed for deletion meet the December 2019 updated Training Package Products Policy (TPPP) that the skills and knowledge are not required by industry (TPPP 5.2.1) and that processes have been undertaken per 12.6 TPDEPP to confirm there are no enrolments in components proposed for deletion • Packaging rules in the qualifications are clear and meet the requirements of the <i>Training Package Products Policy</i>, including imported units and use of elective groups, including specialisations. The CfEs indicate industry confirmation that the competencies are sufficient for a broad range of typical jobs in the industry sectors represented by the qualifications • The CVIG Part 1 includes information about access and equity including reasonable adjustment to accommodate learners with disabilities or particular needs • The CVIG Part 1 outlines how Foundation Skills have been addressed in units of competency and emphasises that RTOs must consider them as part of the training and assessment for each unit • Information about pathways, and qualification and unit mapping to inform users of changes to both equivalent and not equivalent units and new products is clearly provided in the CVIG • The availability of six new skill sets developed in the Food Processing (four) and Flour Milling (two) projects provide additional flexibility and pathway options for individuals and industry.
<p>Standard 3</p>	<p>Yes</p>	<p>Each of the three CfEs in this quality assurance process provide detailed information about Skills</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Training Package developers comply with the AISC <i>Training Package Development and Endorsement Process Policy</i></p>		<p>Impact's development and endorsement processes of the draft components, including alignment to and compliance with ASIC's Activity Orders, and comprise three areas of project activity:</p> <ul style="list-style-type: none"> • Food Processing (20-09) • Flour Milling (21-10) • High Volume Production Baking (21-11) <p>The CfEs outline details of consultation undertaken and communication strategies with evidence of contributing personnel listed in Appendices. The CfEs identify impacts to face to face consultation and validation strategies during the development process such as travel restrictions, but support evidence of alternative processes via website, direct provision of components for feedback and direct telephone contact and individual consultation. The CfEs show evidence of efforts made to ensure national state/territory participation.</p> <p>Establishment of Subject Matter Expert Working Groups (SMEWG) for each project to initiate workforce functional analyses, site visits and face to face consultation where possible in the early project stages, as well as subsequent engagement with stakeholders via newsletters, emails and opportunities for web conferences is comprehensively detailed in the CfEs.</p> <p>Detailed summaries of feedback, responses and actions for two of the three projects were available on the Skills Impact website and were examined in the quality assurance process to validate stakeholder participation and agreement.</p>
<p>Standard 4</p> <p>Units of competency specify the standards of performance required in the workplace</p>	<p>Yes</p>	<p>All 166 units of competency were reviewed. Skills Impact confirmed industry validated support for components where feedback provided in the quality assurance process was not adopted.</p> <p>The standards of performance required in the workplace are presumed to be confirmed through industry consultation during development.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 5</p> <p>The structure of units of competency complies with the unit of competency template</p>	<p>Yes</p>	<p>This quality report confirms that Editorial Report findings that:</p> <p>The structure of the 166 units (new, revised and IRC updates) complies with the unit of competency template specified in the Training Package Products Policy.</p> <ul style="list-style-type: none"> • The coding and titling of the units comply with the unit of competency template and policy: <ul style="list-style-type: none"> • the revised units have new codes and, in many cases, revised titles • 8 units with minor changes retain the same code and are listed as Release 2 • All units include a statement in the Application field relating to legislative and regulatory requirements. No occupational licensing or certification applies to any unit submitted • Foundation skills are described in the appropriate field utilising skills described in the Australian Core Skills Framework (ACSF). • The equivalence of each unit to the previous version is stated in the unit mapping information table. <p>A prerequisite unit is also included appropriately in one unit of competency as required by the template.</p>
<p>Standard 6</p> <p>Assessment requirements specify the evidence and required conditions for assessment</p>	<p>Yes</p>	<p>All Assessment requirements associated with the units of competency specify the performance evidence and knowledge evidence to be demonstrated for assessment, along with required conditions for assessment.</p> <p>Reference to frequency and volume (number of occasions etc) of Performance Evidence is stated, as are Assessment Conditions in relation to how evidence may be gathered and provision of necessary resources for meeting assessment requirements.</p> <p>Summary of Feedback in the CfEs (Food Processing and High Volume Production Baking) by employers identified requirement to ensure 'numbers included in Performance Evidence are reasonable and achievable' with developer's action/response that the 'detail in units and assessment requirements (was) refined until approved by employer'.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 7</p> <p>Every unit of competency has associated assessment requirements. The structure of assessment requirements complies with the assessment requirements template</p>	<p>Yes</p>	<p>This quality report confirms that Editorial Report findings that:</p> <p>All units of competency submitted for review have associated assessment requirements, which comply with the assessment requirements template.</p> <p>The assessment requirements have consistent breadth and depth across the suite of units. The performance evidence reflects workplace tasks and includes a volume and frequency requirement. Many units refer to completing a 'batch' of products. Detailed advice related to this is provided in the FBP Companion Volume Implementation Guide (FBP CVIG v6.0).</p> <p>The knowledge evidence specifies what the individual must know to perform the work tasks and the assessment condition field clearly specifies the conditions for gathering evidence.</p>
<p>Standard 8</p> <p>Qualifications comply with the Australian Qualifications Framework specification for that qualification type</p>	<p>Yes</p>	<p>The QA process confirmed qualifications clearly specify packaging requirements to ensure AQF outcomes for qualifications can be met by the specified packaging rules and elective selection, with flexible elective selection prescribed by the wording:</p> <p>'Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.'</p>
<p>Standard 9</p> <p>The structure of the information for the Australian Qualifications Framework qualification complies with the qualification template</p>	<p>Yes</p>	<p>This quality report confirms the Editorial Report's comments that:</p> <p>The 19 qualifications (4 revised and 15 IRC updates) comply with the qualification template with all mandatory fields completed.</p> <ul style="list-style-type: none"> • Coding and titling and the qualification description are appropriate. • One IRC updated qualification contains entry requirements. • The packaging rules are clearly articulated with electives grouped to indicate focus areas in many qualifications and the option of utilising 'specialisations' available in five qualifications at Certificate III and IV. <p>The mapping table describes equivalence using wording outlined in the updated Training Package Products Policy (Dec. 2019).</p>
<p>Standard 10</p> <p>Credit arrangements existing between Training Package qualifications and Higher Education qualifications are listed in a format that complies with the credit arrangements template</p>	<p>Yes</p>	<p>The FBP CVIG Part 1 indicates that no national credit arrangements exist at this time for the proposed qualifications.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 11</p> <p>A quality assured companion volume implementation guide produced by the Training Package developer is available at the time of endorsement and complies with the companion volume implementation guide template.</p>	<p>Yes</p>	<p>The training package components in this submission are accompanied by the FBP Food, Beverage and Pharmaceutical Training Package Companion Volume Implementation Guide (CVIG) Version 6.0 in two parts: Part 1: <i>Overview and Implementation</i> Part 2: <i>Component Details</i></p> <p>The FBP CVIG V6.0 complies with the companion volume implementation guide template included in the 2012 Standards and was reviewed in this QA process, including for alignment to the CfEs and with the proposed endorsed components.</p>
<p>Standard 12</p> <p>Training Package developers produce other quality assured companion volumes to meet the needs of their stakeholders as required.</p>	<p>Not applicable</p>	

Section 3 – Compliance with the training package quality principles

Note: *not all training package quality principles might be applicable to every training package or its components. Please provide a supporting statement/evidence of compliance or non-compliance against each principle.*

Quality principle 1. Reflect identified workforce outcomes

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance/non compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Driven by industry's needs	Yes	<p>The components for endorsement for the Food Processing, Flour Milling and High Volume Baking projects align to the Case(s) for Change approved by the AISC, and subsequent amendments approved and detailed in the CfEs.</p> <p>The CfEs provide detailed information about the extent of industry consultation and stakeholder engagement and narrative about the rationales for changes that occurred in the development of the revised qualifications and units. They outline involvement of the range of industry and other stakeholders, and detail changes made throughout the project to meet needs of those stakeholders.</p>
<p>Compliant and responds to government policy initiatives</p> <p>Training package component responds to the COAG Industry and Skills Council's (CISC) training package-related initiatives or directions, in particular the 2015 training package reforms. Please specify which of the following CISC reforms are relevant to the training product and identify supporting evidence:</p> <ul style="list-style-type: none"> • ensure obsolete and superfluous qualifications are removed from the system • ensure that more information about industry's expectations of training delivery is available to training providers to improve their delivery and to consumers to enable more informed course choices • ensure that the training system better supports individuals to move easily 	Yes	<p>The proposed components for endorsement respond to the COAG Industry and Skills Council's (CISC) training package reforms, specifically:</p> <ul style="list-style-type: none"> • foster greater recognition of skill sets • ensure that the training system better supports individuals to move easily from one related occupation to another • ensure obsolete and superfluous qualifications are removed from the system <p>The endorsed components will be supported by six new skill sets:</p> <ul style="list-style-type: none"> • four in the Food Processing project and • two in the Flour Milling project. <p>In the Food Processing project, five qualifications have been merged into three, with specialisations for specific occupational outcomes, but which enable individuals to move between related occupations within the broader industry of food/beverage processing.</p> <p>One qualification is proposed for deletion in the Flour Milling project due to industry preference for an existing internationally recognised (non-VET) qualification at this level.</p> <ul style="list-style-type: none"> • improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors

<p>from one related occupation to another</p> <ul style="list-style-type: none"> • improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors • foster greater recognition of skill sets 		<p>The proposed qualifications import units of competency from other training packages (HLT, SIR, BSB, TLI, MSS, MSM) to avoid sector specific duplication.</p> <p>A number of units (for example, FBPOPR2093 Operate an automated cutting process) have been made less specific to a particular industry segment to enable application in a broader range of applications. This includes Assessment Conditions specifying 'a workplace' but enabling flexibility as to the nature of the workplace to enable application of units across a broader range of environments.</p> <ul style="list-style-type: none"> • ensure that more information about industry's expectations of training delivery is available to training providers to improve their delivery and to consumers to enable more informed course choices <p>Components have been reviewed and updated to be inclusive of current industry emergent issues such as allergen management, clarification of terminologies (for example, contaminants) and industry standards and to add volume/frequency and assessment conditions to clarify the expectations of industry for users.</p>
<p>Reflect contemporary work organisation and job profiles incorporating a future orientation</p>	<p>Yes</p>	<p>Detailed information in the CfEs about drivers for the projects, discussions and decisions made by industry during development confirm new and revised components reflect contemporary job profiles and industry work, and components incorporate future orientation for these industries, including skills for emerging technologies and automation.</p>

Quality principle 2: Support portability of skills and competencies including reflecting licensing and regulatory requirements

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
<p>Support movement of skills within and across organisations and sectors</p>	<p>Yes</p>	<p>Packaging rules in the qualifications enable flexibility in the selection of elective units to suit specific organisation or broader industry applications. Options to import units from other training packages enable movement within organisations, within each industry sector, and through inclusion of import units, to other sectors.</p> <p>Endorsed components will be supported by six new skill sets to provide entry, upskilling and skill movements within and across industry sectors.</p>

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Promote national and international portability	Yes	<p>The CfEs indicate national consensus in the development of the components, which would support promotion of national portability of the components within and across these industries.</p> <p>Reference is made in the CfE that units have been developed to include national food safety legislation, codes of practice and standards and international standards including Good Manufacturing Practice (GMP) and relevant ANZ standards.</p>
Reflect regulatory requirements and licensing	Yes	<p>The CfEs indicate that there are no specific occupational licensing requirements for the Training Package components in these projects.</p> <p>As required by component templates, the following information is included in components to guide users: <i>No licensing, legislative or certification requirements apply to this unit [qualification/ skill set/unit of competency] at the time of publication</i> Or <i>Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.</i></p>

Quality principle 3: Reflect national agreement about the core transferable skills and core job-specific skills required for job roles as identified by industry

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Reflect national consensus	Yes	<p>The CfEs for the three projects detail the consultation that was conducted, and the changes made throughout the project to accommodate stakeholder views.</p> <p>The CfEs all evidence a national consultation process providing stakeholders, including specific recognition of stakeholders from regional/remote areas, with a range of opportunities to participate via a number of communication channels (SMEWG, email and online, including for extended periods, direct engagement via site visits, newsletter alerts inviting feedback) to capture input on the endorsed components throughout the duration of the review.</p> <p>The CfEs detail the range of national respondent stakeholders including industry participants, government representatives and training advisory associations, industry /content expert and training practitioners. The Summary of Feedback published for the projects, and letters of support provided in the CfEs from stakeholders across various states/territories support achievement of consensus for the validated components.</p>
Recognise convergence and connectivity of skills	Yes	<p>Units listed in the qualifications include imported units from other nationally endorsed training packages including from the AHC, BSB, FSK, HLT, MSL, MSM, MSS, SIR, TAE, and TLI Training Packages. Qualifications in each industry sector also include FBP units from other sectors and qualification levels.</p>

Quality principle 4: Be flexible to meet the diversity of individual and employer needs including the capacity to adapt to changing job roles and workplaces

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Meet the diversity of individual and employer needs	Yes	<p>All qualifications include a wide range of elective options, and options to import from any other training packages or accredited courses, suitable to vocational requirements and context – which ensures that each qualification can be packaged to suit different settings and a range of employer and individual needs.</p> <p>As stated in the Equity Report and confirmed in the quality assurance process:</p> <ul style="list-style-type: none"> • The qualifications submitted for endorsement include key skills and knowledge in the core that are applicable and transferable to a range of food processing sectors (for example: food safety, good manufacturing practice, traceability, work health and safety). • Many qualifications have electives grouped to indicate relevant areas of focus to assist with the selection of electives. Five qualifications provide the option of utilising 'specialisations' and detailed advice is provided in the FBP CVIG about choosing electives for specialisations in these qualifications. • The assessment requirements in the units specify that assessment must take place in a [relevant] workplace (i.e. food processing, high volume production bakery, grain processing) or an environment that accurately represents workplace conditions. This flexibility allows the assessment to occur in a range of different contexts. Detailed advice is provided in the FBP CVIG to support assessment in different contexts.
Support equitable access and progression of learners	Yes	<p>The FBB CVIG includes a section that outlines the multiple pathways to gain qualifications and diagrams showing the possible pathways into, and from qualifications. Pathways into and skill advancement from qualifications is also supported by six new skill sets.</p> <p>Only one of the 27 new units of competency has a prerequisite requirement, and prerequisites have been removed from a number of other units in the review process. The code of one prerequisite unit in a non-reviewed unit was updated to ensure the most current version, a change supported by the IRC.</p> <p>As noted in the Equity Report, the inclusion of imported units is utilised in most qualifications to provide flexible options for workplaces and individuals. The packaging rules allow for additional units from other training packages to be imported as elective units.</p> <p>The use of FBP units across several sectors also allows for mobility across different food processing sectors.</p>

Quality principle 5: Facilitate recognition of an individual's skills and knowledge and support movement between the school, vocational education and higher education sectors

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support learner transition between education sectors	Yes	Evidence demonstrating pathways and transition from entry level to higher qualifications is detailed in the Equity Report and the CVIG and confirmed in this Quality Report. In the CfEs, qualifications recommended by the FBP IRCs as suitable for for apprenticeship or traineeship delivery are specified, whilst the FBP CVIG also identifies qualifications proposed as suitable for VET for secondary students. The CVIG specifies that there are no national credit arrangements between the revised qualifications and Higher Education qualifications at the time of endorsement. The six new skill sets provide opportunities to add to specialist skills to top up existing qualifications or enable induction to the industry and pathways into qualifications.

Quality principle 6: Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support implementation across a range of settings	Yes	Industry advice about delivery implementation, including access and equity issues and training pathways, is provided via the FBP CVIG V6.0 CVIG Part 1, which has been quality assured in this process and is ready for publication at the same time as the Training Package components. The Equity Report confirms that the CVIG provides guidance around how Foundation Skills frameworks are applied by the developer and notes that all new and revised units have been updated to reflect Skills Impact's current policy to reference the Australian Core Skills Framework (ACSF) only. Foundation Skills are included in the units of competency reviewed for endorsement where skills are not explicit in the performance criteria, and industry support for the validated components expressed in the feedback summaries and CfEs imply that they do not exceed foundation skills required in the workplace.
Support sound assessment practice	Yes	The draft Units of Competency and associated Assessment Requirements include reference to volume and frequency of Performance Evidence and include Assessment Conditions specifying how evidence must be gathered. The assessment requirements are clearly written and align to the unit of competency elements and performance criteria.

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support implementation	Yes	The training package components provided for quality assurance were presented in full, and in a format required to comply with the National Register requirements for publication. The Editorial Report confirms that editorial suggestions made were incorporated or explained, and recommendations made in this quality assurance process have been similarly addressed by the developer, or where not, were confirmed to be supported by industry validation. Components contain links as required by the templates to the FBP CVIG 6.0 which has been updated to include all components being endorsed, has been quality assured in this process and is ready for publication at the same time as the Training Package components.

Attachment 1 – Training Package Components

Revised Qualifications - 19

*IRC supported changes to update unit codes of core and/or elective units and add new units to elective banks - 14

FBP10121 Certificate I in Food Processing
FPB10221 Certificate I in Baking*
FBP20121 Certificate II in Food Processing
FBP20221 Certificate II in Baking*
FPB20521 Certificate II in Wine Industry Operations*
FPB30121 Certificate III in Food Processing*
FBP30321 Certificate III in Cake and Pastry*
FPB30421 Certificate III in Bread Baking*
FPB30521 Certificate III in Baking*
FPB30721 Certificate III in Rice Processing*
FBP30921 Certificate III in Wine Industry Operations*
FBP31121 Certificate III in High Volume Baking*
FPB40221 Certificate IV in Baking*
FPB40321 Certificate IV in Food Processing*
FBP40421 Certificate IV in Food Science and Technology*
FBP40621 Certificate IV in Artisan Fermented Products*
FBP50121 Diploma of Food Science and Technology*
FBP50221 Diploma of Food Safety Auditing*
FBP50321 Diploma of Artisan Cheesemaking*

New Units of Competency – 27

FBPBEV3005 Operate and monitor juice processing
FBPBEV3006 Control and monitor fruit and/or vegetable washing and milling
FBPDPR3003 Control batch processing for powdered milk products
FBPFSY3004 Participate in traceability activities
FBPFSY4003 Perform an allergen risk review
FBPFSY4004 Provide accurate food allergen information to consumers
FBPFSY4005 Conduct a traceability exercise
FBPFSY5002 Develop an allergen management program
FBPFSY5003 Design a traceability system for food products
FBPFSY5004 Plan to mitigate food fraud
FBPGRA3030 Operate and monitor a reduction system
FBPHVB3008 Operate and monitor a batter production process
FBPHVB3009 Operate and monitor a non laminated pastry production process
FBPHVB3010 Operate and monitor a pastry baking process
FBPHVB3011 Operate and monitor the production of fillings
FBPHVB3012 Operate and monitor a biscuit dough make up process
FBPHVB3013 Operate and monitor a baking process
FBPHVB3014 Finish baked products
FBPOIL3009 Clean and mill olives
FBPOIL3010 Operate and monitor a malaxer
FBPOIL3011 Operate and monitor an olive oil separation process
FBPOIL3012 Operate and monitor storage of virgin olive oil
FBPOPR2096 Follow procedures to maintain good manufacturing practice in food processing
FBPOPR3020 Plan, conduct and monitor equipment maintenance
FBPOPR3021 Apply good manufacturing practice requirements in food processing
FBPTEC3005 Work with bakery ingredients, their functions and interactions
FBPTEC3006 Work with flours and baking additives

Revised Units of Competency – 139

* IRC supported change to update code of prerequisite unit

FBPBEV2004 Identify key stages and beer production equipment in a brewery

Flour Milling Case for Endorsement

FBPBEV3001 Operate and monitor a wort production process
FBPBEV3002 Prepare and monitor beer yeast propagation processes
FBPBEV3003 Operate and monitor a brewery fermentation process
FBPBEV3004 Operate and monitor a beer filtration process
FBPBEV3007 Operate and monitor a beer maturation process
FBPBEV3008 Manufacture roast and ground coffee
FBPBPG1001 Pack or unpack product manually
FBPBPG2009 Operate a beverage packaging process
FBPBPG2010 Operate a case packing process
FBPBPG2011 Operate a fill and seal process
FBPBPG2012 Operate a packaging process
FBPBPG3010 Operate and monitor a carbonated beverage filling process
FBPBPG3011 Operate and monitor a high speed wrapping process
FBPBPG3012 Operate and monitor a form, fill and seal process
FBPCHE3003 Conduct cheese making operations
FBPCHE3004 Carry out processing for a range of artisan cheeses
FBPCHE3005 Operate and monitor a cheese pressing and moulding process
FBPCON2010 Operate an enrobing process
FBPCON2011 Operate a chocolate tempering process
FBPCON3001 Operate a complex chocolate depositing process
FBPCON3002 Operate and monitor a boiled confectionery process
FBPCON3003 Operate and monitor a chocolate conching process
FBPCON3004 Operate and monitor a confectionery depositing process
FBPCON3005 Operate and monitor a granulation and compression process
FBPCON3006 Operate and monitor a panning process
FBPCON3007 Operate and monitor a chocolate refining process
FBPCON3008 Operate and monitor a starch moulding process
FBPDPR2007 Operate a cooling and hardening process
FBPDPR3001 Operate and monitor a curd production and cutting process
FBPDPR3002 Operate and monitor a fermentation process
FBPDPR3004 Operate and monitor a butter churning process
FBPDPR3005 Operate and monitor a butter oil process
FBPEGG2003 Work on an egg grading floor
FBPEGG2004 Operate egg grading and packing floor equipment
FBPFAV2002 Apply hydro-cooling processes to fresh produce
FBPFAV3003 Conduct chemical wash for fresh produce
FBPFAV3004 Program fresh produce grading equipment
FBPFSY1002 Follow work procedures to maintain food safety
FBPFSY2002 Apply food safety procedures
FBPFSY2003 Maintain food safety when loading, unloading and transporting food
FBPFSY3002 Participate in a HACCP team (Release 2)
FBPFSY3003 Monitor the implementation of food safety and quality programs
FBPFSY3005 Control contaminants and allergens in food processing
FBPGRA3017 Operate and monitor a liquid, mash or block stock feed process
FBPGRA3018 Operate and monitor a pelleting process
FBPGRA3019 Prepare malted grain
FBPGRA3020 Blend and dispatch malt
FBPGRA3023 Operate and monitor grain conditioning
FBPGRA3024 Operate and monitor grain cleaning
FBPGRA3025 Receive and handle grain in a storage area
FBPGRA3026 Operate and monitor sifting and grading
FBPGRA3027 Monitor a purification system
FBPGRA3028 Monitor scratch and sizing
FBPGRA3029 Monitor a break roll
FBPGRA4005 Lead flour milling shift operations
FBPGRA4006 Control mill processes and performance
FBPGRA3021 Control batch processing for micronutrients or additives in stock feed
FBPGRA3022 Confirm feed product meets animal nutrition requirements
FBPGPS3001 Operate and monitor a creamed honey manufacture process
FBPHVB2001 Freeze and thaw dough

FBPHVB3001 Operate and monitor a cooling and wrapping process
FBPHVB3002 Operate and monitor a laminated pastry production process
FBPHVB3003 Operate and monitor a pastry forming and filling process
FBPHVB3004 Manufacture wafer products
FBPHVB3005 Operate and monitor a doughnut making process
FBPHVB3006 Operate and monitor a forming or shaping process
FBPHVB3007 Manufacture crisp breads
FBPHVB3015 Operate and monitor a griddle production process
FBPHVB3016 Operate and monitor a cooling, slicing and wrapping process
FBPHVB3017 Operate a bread dough mixing and development process
FBPHVB3018 Operate a final prove and bread baking process
FBPHVB3019 Operate a bread dough make up process
FBPOIL3001 Operate a degumming and neutralisation process
FBPOIL3002 Operate and monitor a bleaching process
FBPOIL3003 Operate and monitor a deodorising process
FBPOIL3004 Operate and monitor a flake preparation process
FBPOIL3005 Operate and monitor a complecting process
FBPOIL3006 Operate and monitor a soap splitting process
FBPOIL3007 Operate and monitor an interesterification process
FBPOIL3008 Operate and monitor a hydrogenation process
FBPOPR1011 Operate automated washing equipment
FBPOPR1012 Prepare basic mixes
FBPOPR1013 Operate basic equipment
FBPOPR1014 Monitor process operation
FBPOPR1015 Participate effectively in a workplace environment
FBPOPR1016 Take and record basic measurements
FBPOPR1017 Follow work procedures to maintain quality
FBPOPR2019 Fill and close product in cans (Release 2)
FBPOPR2070 Apply quality systems and procedures (Release 2)
FBPOPR2071 Provide and apply workplace information (Release 2)
FBPOPR2074 Carry out manual handling tasks
FBPOPR2075 Work effectively in the food processing industry
FBPOPR2076 Inspect and sort materials and product
FBPOPR2077 Operate a bulk dry goods transfer process
FBPOPR2078 Work in a freezer storage area
FBPOPR2079 Work with temperature controlled stock
FBPOPR2080 Operate a blending, sieving and bagging process
FBPOPR2081 Measure non-bulk ingredients
FBPOPR2082 Operate a mixing or blending process
FBPOPR2083 Operate a baking process
FBPOPR2084 Apply work procedures to maintain integrity of processed product
FBPOPR2085 Operate a grinding process
FBPOPR2086 Operate a frying process
FBPOPR2087 Operate a mixing or blending and cooking process
FBPOPR2088 Operate pumping equipment
FBPOPR2089 Operate a production process
FBPOPR2090 Operate a freezing process
FBPOPR2091 Operate a holding and storage process
FBPOPR2092 Operate a continuous freezing process
FBPOPR2093 Operate an automated cutting process
FBPOPR2094 Clean equipment in place
FBPOPR2095 Clean and sanitise equipment
FBPOPR2097 Operate a depositing process
FBPOPR3007 Operate a bulk liquid transfer process
FBPOPR3008 Load and unload tankers
FBPOPR3009 Participate in sensory analyses
FBPOPR3010 Operate and monitor a filtration process
FBPOPR3011 Operate and monitor a heat treatment process
FBPOPR3012 Operate and monitor a drying process
FBPOPR3013 Operate and monitor an homogenising process

FBPOPR3014 Operate and monitor a retort process
 FBPOPR3015 Pre-process raw materials
 FBPOPR3016 Operate and monitor a separation process
 FBPOPR3017 Prepare food products using basic cooking methods
 FBPOPR3018 Identify dietary, cultural and religious considerations for food production
 FBPOPR3019 Operate and monitor interrelated processes in a production or packaging system
 FBPOPR3022 Receive and store raw materials for food processing
 FBPOPR3023 Operate and monitor an evaporation process
 FBPOPR3024 Operate and monitor an extrusion process
 FBPPPL1001 Communicate workplace information
 FBPPPL2002 Work in a socially diverse environment
 FBPPPL3007 Support and mentor individuals and groups
 FBPPPL3008 Establish compliance requirements for work area
 FBPPPL4009 Optimise a work process*
 FBPRBK1001 Finish products (Release 2)
 FBPWHS1001 Identify safe work practices (Release 2)
 FBPWHS2001 Participate in work health and safety processes (Release 2)
 FBPWHS3001 Contribute to work health and safety processes (Release 2)

Editorial and Equity Report

(Note: this report addresses all 3 sections of the FBP Food, Beverage and Pharmaceutical Training Package Version 6.0 Case for Endorsement.)

Equity Report Template

Section 1 – Cover page

Information required	Detail
Training Package title and code	FBP Food, Beverage and Pharmaceutical Training Package (Version 6.0)
Number of new qualifications and their titles ¹	Nil
Number of revised qualifications and their titles	Total - 19 (plus 6 skill sets- non-endorsed products) Part 1 – Food processing - 3 (plus 4 skill sets) Part 2 – Flour milling – 0 (plus 2 skill sets) Part 3 – High volume production baking – 1 IRC supported changes - 15
Number of new units of competency and their titles	Total - 27 Part 1 – Food processing - 17 Part 2 – Flour milling - 1 Part 3 – High volume production baking - 9
Number of revised units of competency and their titles	Total - 139 Part 1 – Food processing - 114 Part 2 – Flour milling - 9 Part 3 – High volume production baking – 15 IRC supported changes - 1
Confirmation that the draft training package components meet the requirements in Section 2 <i>Equity checklist of draft training package components</i>	The draft components reviewed for the FBP Food, Beverage and Pharmaceutical Training Package V6.0 meet the requirements in Section 2 <i>Equity checklist of draft training package components</i> . This report covers qualifications and units developed in the following projects:

¹ When the number of training products is high the titles can be presented as an attached list.

Information required	Detail
	<ul style="list-style-type: none"> • Food processing (Part 1) • Flour milling (Part 2) • High volume production baking (Part 3).
Is the Equity Report prepared by a member of the Quality Assurance Panel? If 'yes' please provide the name.	Yes - Sue Hamilton is a member of the Quality Assurance Panel.
Date of completion of the report	8 March 2021

Section 2 – Equity checklist of draft training package components

Equity requirements	Equity reviewer comments Provide brief commentary on whether the draft endorsed components meet each of the equity requirements
<p>The training package component(s) comply with Standard 2 of the <i>Standards for Training Packages 2012</i>. The standard requires compliance with the <i>Training Package Products Policy</i>, specifically with the access and equity requirements:</p> <ul style="list-style-type: none"> • Training Package developers must meet their obligations under Commonwealth anti-discrimination legislation and associated standards and regulations. • Training Package developers must ensure that Training Packages are flexible and that they provide guidance and recommendations to enable reasonable adjustments in implementation. 	<p>The qualifications and units of competency comply with Standard 2 of the <i>Standards for Training Packages</i> and the Training Package Products Policy.</p> <p>The <i>FBP Companion Volume Implementation Guide, Version 6</i>. (FBP CVIG) includes guidance to ensure that learners are not discriminated against, and guidance about reasonable adjustment to accommodate learners with disabilities or particular needs. Reference has been made to <i>Disability Standards for Education, 2005</i>.</p>

Section 3 - Training Package Quality Principles

Quality Principle 4

Be **flexible** to meet the diversity of individual and employer needs, including the capacity to adapt to changing job roles and workplaces.

Key features

Do the units of competency meet the diversity of individual and employer needs and support equitable access and progression of learners?

What evidence demonstrates that the units of competency and their associated assessment requirements are clearly written and have consistent breadth and depth so that they support implementation across a range of settings?

Are there other examples that demonstrate how the key features of flexibility are being achieved?

Equity requirements	Equity reviewer comments
<p>1. What evidence demonstrates that the draft components provide flexible qualifications/units of competency that enable application in different contexts?</p>	<p>The qualifications are structured to provide essential units in the core and a wide range of electives.</p> <p>The qualifications submitted for endorsement include key skills and knowledge in the core that are applicable and transferable to a range of food processing sectors (for example: food safety, good manufacturing practice, traceability, work health and safety).</p> <p>Many qualifications have electives grouped to indicate relevant areas of focus to assist with the selection of electives. Five qualifications provide the option of utilising 'specialisations' and detailed advice is provided in the FBP CVIG about choosing electives for specialisations in these qualifications.</p>

Equity requirements	Equity reviewer comments
	The assessment requirements in the units specify that <i>assessment must take place in a [relevant] workplace (i.e. food processing, high volume production bakery, grain processing) or an environment that accurately represents workplace conditions</i> . This flexibility allows the assessment to occur in a range of different contexts. Detailed advice is provided in the FBP CVIG to support assessment in different contexts.
2. Is there evidence of multiple entry and exit points?	The FBP CVIG outlines pathway advice and succinct diagrams depicting the progression pathways between qualifications. The skill sets (non-endorsed components) provide pathways into several of the FBP qualifications.
3. Have prerequisite units of competency been minimised where possible?	One new unit submitted has a prerequisite requirement (<i>FBPFSY4004 Provide accurate food allergen information to consumers</i>). No other FBP units include prerequisites.
4. Are there other examples of evidence that demonstrate how the key features of the flexibility principle are being achieved?	The inclusion of imported units is utilised in most qualifications to provide flexible options for workplaces and individuals. The packaging rules allow for additional units from other training packages to be imported as elective units. The use of FBP units across several sectors also allows for mobility across different food processing sectors.

Quality Principle 5

Facilitate **recognition** of an individual's skills and knowledge and support movement between the school, vocational education and higher education sectors.

Key features

Support learner transition between education sectors.

Equity requirements	Equity reviewer comments
1. What evidence demonstrates pathways from entry and preparatory level as appropriate to facilitate movement between schools and VET, from entry level into work, and between VET and higher education qualifications?	The FBP qualifications submitted for endorsement cover Certificate I to Certificate III with pathways described in the FBP CVIG. Certificate I and II qualifications are appropriate for entry level workers and for delivery to secondary students. Users are advised to contact the relevant STA/TTA for advice for delivery to secondary school students. Advice relating to RPL and apprenticeship/traineeship pathways is provided in the Case for Endorsement and the FBP CVIG. <i>FBP20121 Certificate II in Food Processing</i> is recommended for delivery as a traineeship and <i>FBP30121 Certificate III in Food Processing</i> is recommended for delivery as an apprenticeship. The FBP CVIG states that: <i>There are currently no nationally applicable credit arrangements between any Skills Impact training package qualification and higher education qualification.</i>

Quality Principle 6

Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements.

Key features

Support implementation across a range of settings and support sound assessment practices.

Equity requirements	Equity reviewer comments
<p>1. Does the Companion Volume Implementation Guide include advice about:</p> <ul style="list-style-type: none"> • Pathways • Access and equity • Foundation skills? <p>(see Training Package Standard 11)</p>	<p>The <i>FBP CVIG, V6.0</i>, includes comprehensive information about access and equity issues and training pathway information. Guidance is provided to ensure that learners are not discriminated against, and about reasonable adjustment to accommodate learners with disabilities.</p> <p>The FBP CVIG also provides detailed information about Foundation Skills and the frameworks adopted, namely:</p> <ul style="list-style-type: none"> • the Australian Core Skills Framework (ACSF), and • the Core Skills for Work Developmental Framework (CSfW). <p>It is noted that the new and revised units have all had updates to the Foundation Skills mapping table to reflect Skills Impact’s current policy to include references to the ACSF only.</p>
<p>2. Are the foundation skills explicit and recognisable within the training package and do they reflect and not exceed the foundation skills required in the workplace?</p>	<p>The revised and new units include a table addressing foundation skills. The foundation skills identified provide industry specific descriptions tailored to the unit. They appear appropriate for and do not to exceed the skills required in the workplace.</p>

Attachment 1: FBP Training Package components

PART 1 FOOD PROCESSING

Qualifications

FBP revised qualifications (3)

FBP10121 Certificate I in Food Processing
FBP20121 Certificate II in Food Processing
FBP30121 Certificate III in Food Processing

Units of competency

FBP Units of Competency

New units (17)

Beverages (BEV) units (2)

FBPBEV3005 Operate and monitor juice processing
FBPBEV3006 Control and monitor fruit and/or vegetable washing and milling

Dairy Processing (DPR) units (1)

FBPDPR3003 Control batch processing for powdered milk products

Food Safety (FSY) units (7)

FBPFSY3004 Participate in traceability activities
FBPFSY4003 Perform an allergen risk review
FBPFSY4004 Provide accurate food allergen information to consumers
FBPFSY4005 Conduct a traceability exercise
FBPFSY5002 Develop an allergen management program
FBPFSY5003 Design a traceability system for food products
FBPFSY5004 Plan to mitigate food fraud

Edible Oils (OIL) units (4)

FBPOIL3009 Clean and mill olives
FBPOIL3010 Operate and monitor a malaxer
FBPOIL3011 Operate and monitor an olive oil separation process
FBPOIL3012 Operate and monitor storage of virgin olive oil

Operational (OPR) units (3)

FBPOPR2096 Follow procedures to maintain good manufacturing practice in food processing
FBPOPR3020 Plan, conduct and monitor equipment maintenance
FBPOPR3021 Apply good manufacturing practice requirements in food processing

Revised (114)

Beverages (BEV) units (7)

FBPBEV2004 Identify key stages and beer production equipment in a brewery
FBPBEV3001 Operate and monitor a wort production process
FBPBEV3002 Prepare and monitor beer yeast propagation processes
FBPBEV3003 Operate and monitor a brewery fermentation process
FBPBEV3004 Operate and monitor a beer filtration process
FBPBEV3007 Operate and monitor a beer maturation process
FBPBEV3008 Manufacture roast and ground coffee

Bottling & Packaging (BPG) units (8)

FBPBPG1001 Pack or unpack product manually
FBPBPG2009 Operate a beverage packaging process
FBPBPG2010 Operate a case packing process
FBPBPG2011 Operate a fill and seal process
FBPBPG2012 Operate a packaging process
FBPBPG3010 Operate and monitor a carbonated beverage filling process
FBPBPG3011 Operate and monitor a high speed wrapping process
FBPBPG3012 Operate and monitor a form, fill and seal process

Cheese (CHE) units (3)

FBPCHE3003 Conduct cheese making operations
FBPCHE3004 Carry out processing for a range of artisan cheeses
FBPCHE3005 Operate and monitor a cheese pressing and moulding process

FBP Units of Competency**Confectionery (CON) units (10)**

FBPCON2010 Operate an enrobing process
FBPCON2011 Operate a chocolate tempering process
FBPCON3001 Operate a complex chocolate depositing process
FBPCON3002 Operate and monitor a boiled confectionery process
FBPCON3003 Operate and monitor a chocolate conching process
FBPCON3004 Operate and monitor a confectionery depositing process
FBPCON3005 Operate and monitor a granulation and compression process
FBPCON3006 Operate and monitor a panning process
FBPCON3007 Operate and monitor a chocolate refining process
FBPCON3008 Operate and monitor a starch moulding process

Dairy Processing (DPR) units (5)

FBPDPR2007 Operate a cooling and hardening process
FBPDPR3001 Operate and monitor a curd production and cutting process
FBPDPR3002 Operate and monitor a fermentation process
FBPDPR3004 Operate and monitor a butter churning process
FBPDPR3005 Operate and monitor a butter oil process

Egg (EGG) units (2)

FBPEGG2003 Work on an egg grading floor
FBPEGG2004 Operate egg grading and packing floor equipment

Fruit and Vegetables (FAV) units (3)

FBPFAV2002 Apply hydro-cooling processes to fresh produce
FBPFAV3003 Conduct chemical wash for fresh produce
FBPFAV3004 Program fresh produce grading equipment

Food Safety (FSY) units (6)

FBPFSY1002 Follow work procedures to maintain food safety
FBPFSY2002 Apply food safety procedures
FBPFSY2003 Maintain food safety when loading, unloading and transporting food
FBPFSY3002 Participate in a HACCP team (Release 2)
FBPFSY3003 Monitor the implementation of food safety and quality programs
FBPFSY3005 Control contaminants and allergens in food processing

Grain Processing (GRA) units (6)

FBPGRA3017 Operate and monitor a liquid, mash or block stock feed process
FBPGRA3018 Operate and monitor a pelleting process
FBPGRA3019 Prepare malted grain
FBPGRA3020 Blend and dispatch malt
FBPGRA3021 Control batch processing for micronutrients or additives in stock feed
FBPGRA3022 Confirm feed product meets animal nutrition requirements

Grocery and Product Supplies (GPS) unit (1)

FBPGPS3001 Operate and monitor a creamed honey manufacture process

Edible Oils (OIL) units (8)

FBPOIL3001 Operate a degumming and neutralisation process
FBPOIL3002 Operate and monitor a bleaching process
FBPOIL3003 Operate and monitor a deodorising process
FBPOIL3004 Operate and monitor a flake preparation process
FBPOIL3005 Operate and monitor a complecting process
FBPOIL3006 Operate and monitor a soap splitting process
FBPOIL3007 Operate and monitor an interesterification process
FBPOIL3008 Operate and monitor a hydrogenation process

Operational (OPR) units (7+25+15=47)**OPR1 (7)**

FBPOPR1011 Operate automated washing equipment
FBPOPR1012 Prepare basic mixes
FBPOPR1013 Operate basic equipment
FBPOPR1014 Monitor process operation
FBPOPR1015 Participate effectively in a workplace environment
FBPOPR1016 Take and record basic measurements
FBPOPR1017 Follow work procedures to maintain quality

FBP Units of Competency**OPR 2 (25)**

FBPOPR2019 Fill and close product in cans Release 2
FBPOPR2070 Apply quality systems and procedures Release 2
FBPOPR2071 Provide and apply workplace information Release 2
FBPOPR2074 Carry out manual handling tasks
FBPOPR2075 Work effectively in the food processing industry
FBPOPR2076 Inspect and sort materials and product
FBPOPR2077 Operate a bulk dry goods transfer process
FBPOPR2078 Work in a freezer storage area
FBPOPR2079 Work with temperature controlled stock
FBPOPR2080 Operate a blending, sieving and bagging process
FBPOPR2081 Measure non-bulk ingredients
FBPOPR2082 Operate a mixing or blending process
FBPOPR2083 Operate a baking process
FBPOPR2084 Apply work procedures to maintain integrity of processed product
FBPOPR2085 Operate a grinding process
FBPOPR2086 Operate a frying process
FBPOPR2087 Operate a mixing or blending and cooking process
FBPOPR2088 Operate pumping equipment
FBPOPR2089 Operate a production process
FBPOPR2090 Operate a freezing process
FBPOPR2091 Operate a holding and storage process
FBPOPR2092 Operate a continuous freezing process
FBPOPR2093 Operate an automated cutting process
FBPOPR2094 Clean equipment in place
FBPOPR2095 Clean and sanitise equipment

OPR 3 (15)

FBPOPR3007 Operate a bulk liquid transfer process
FBPOPR3008 Load and unload tankers
FBPOPR3009 Participate in sensory analyses
FBPOPR3010 Operate and monitor a filtration process
FBPOPR3011 Operate and monitor a heat treatment process
FBPOPR3012 Operate and monitor a drying process
FBPOPR3013 Operate and monitor an homogenising process
FBPOPR3014 Operate and monitor a retort process
FBPOPR3015 Pre-process raw materials
FBPOPR3016 Operate and monitor a separation process
FBPOPR3017 Prepare food products using basic cooking methods
FBPOPR3018 Identify dietary, cultural and religious considerations for food production
FBPOPR3019 Operate and monitor interrelated processes in a production or packaging system
FBPOPR3022 Receive and store raw materials for food processing
FBPOPR3023 Operate and monitor an evaporation process

People, Planning and Logistics (PPL) units (4)

FBPPPL1001 Communicate workplace information
FBPPPL2002 Work in a socially diverse environment
FBPPPL3007 Support and mentor individuals and groups
FBPPPL3008 Establish compliance requirements for work area

Retail Baking (RBK) unit (1)

FBPRBK1001 Finish products Release 2

Work Health and Safety (WHS) units (3)

FBPWHS1001 Identify safe work practices Release 2
FBPWHS2001 Participate in work health and safety processes Release 2
FBPWHS3001 Contribute to work health and safety processes Release 2

Skill Sets**FBP Skill Sets (4)**

FBPSS00052 Manage allergens in food processing
FBPSS00053 Check traceability of food products
FBPSS00054 Food processing induction

FBP Skill Sets (4)

FBPSS00055 Introduction to food processing

PART 2 FLOUR MILLING**Qualifications****FBP qualifications**

- Nil

Units of competency**FBP Units of Competency****New unit (1)**

FBPGRA3030 Operate and monitor a reduction system

Revised units (9)

FBPGRA3023 Operate and monitor grain conditioning
 FBPGRA3024 Operate and monitor grain cleaning
 FBPGRA3025 Receive and handle grain in a storage area
 FBPGRA3026 Operate and monitor sifting and grading
 FBPGRA3027 Monitor a purification system
 FBPGRA3028 Monitor scratch and sizing
 FBPGRA3029 Monitor a break roll
 FBPGRA4005 Lead flour milling shift operations
 FBPGRA4006 Control mill processes and performance

Skill Sets**FBP Skill Sets (2)**

FBPSS00056 Supervised Food Processing Operator Skill Set

FBPSS00057 Food Processing Operator Skill Set

PART 3 HIGH VOLUME PRODUCTION BAKING**Qualifications****FBP revised qualification (1)**

FBP31121 Certificate III in High Volume Baking

Units of competency**FBP Units of Competency****New units (9)**

FBPHVB3008 Operate and monitor a batter production process
 FBPHVB3009 Operate and monitor a non laminated pastry production process
 FBPHVB3010 Operate and monitor a pastry baking process
 FBPHVB3011 Operate and monitor the production of fillings
 FBPHVB3012 Operate and monitor a biscuit dough make up process
 FBPHVB3013 Operate and monitor a baking process
 FBPHVB3014 Finish baked products
 FBPTec3005 Work with bakery ingredients, their functions and interactions
 FBPTec3006 Work with flours and baking additives

Revised units (15)

FBP Units of Competency

FBPHVB2001 Freeze and thaw dough
FBPHVB3001 Operate and monitor a cooling and wrapping process
FBPHVB3002 Operate and monitor a laminated pastry production process
FBPHVB3003 Operate and monitor a pastry forming and filling process
FBPHVB3004 Manufacture wafer products
FBPHVB3005 Operate and monitor a doughnut making process
FBPHVB3006 Operate and monitor a forming or shaping process
FBPHVB3007 Manufacture crisp breads
FBPHVB3015 Operate and monitor a griddle production process
FBPHVB3016 Operate and monitor a cooling, slicing and wrapping process
FBPHVB3017 Operate a bread dough mixing and development process
FBPHVB3018 Operate a final prove and bread baking process
FBPHVB3019 Operate a bread dough make up process
FBPOPR2097 Operate a depositing process
FBPOPR3024 Operate and monitor an extrusion process

IRC SUPPORTED UPDATES**FBP qualifications (15)**

FBP10221 Certificate I in Baking
FBP20221 Certificate II in Baking
FBP20521 Certificate II in Wine Industry Operations
FBP30321 Certificate III in Cake and Pastry
FBP30421 Certificate III in Bread Baking
FBP30521 Certificate III in Baking
FBP30721 Certificate III in Rice Processing
FBP30921 Certificate III in Wine Industry Operations
FBP40221 Certificate IV in Baking
FBP40321 Certificate IV in Food Processing
FBP40421 Certificate IV in Food Science and Technology
FBP40621 Certificate IV in Artisan Fermented Products
FBP50121 Diploma of Food Science and Technology
FBP50221 Diploma of Food Safety Auditing
FBP50321 Diploma of Artisan Cheesemaking

FBP Units of Competency

FBPPPL4009 Optimise a work process

Editorial Report Template

1. Cover page	
Information required	Detail
Training Package title and code	FBP Food, Beverage and Pharmaceutical Training Package (Version 6.0)
Number of new qualifications and their titles ⁴	Nil
Number of revised qualifications and their titles <i>Refer to Attachment 1 for full list</i>	Total - 19 (plus 6 skill sets- non-endorsed products) Part 1 - Food processing - 3 (plus 4 skill sets) Part 2 - Flour milling - 0 (plus 2 skill sets) Part 3 - High volume production baking - 1 IRC supported changes - 15
Number of new units of competency and their titles <i>Refer to Attachment 1 for full list</i>	Total - 27 Part 1 - Food processing - 17 Part 2 - Flour milling - 1 Part 3 - High volume production baking - 9
Number of revised units of competency and their titles <i>Refer to Attachment 1 for full list</i>	Total - 139 Part 1 - Food processing - 114 Part 2 - Flour milling - 9 Part 3 - High volume production baking - 15 IRC supported changes - 1
Confirmation that the draft training package components are publication-ready	The draft FBP Training Package components submitted for review will be ready for publication once endorsed..
Is the Editorial Report prepared by a member of the Quality Assurance Panel? If 'yes' please provide a name.	Yes - Sue Hamilton is a member of the Quality Assurance Panel.
Date of completion of the report	8 March 2021

⁴ When the number of training products is high the titles can be presented as an attachment.
Flour Milling Case for Endorsement

2. Content and structure

Units of competency

Editorial requirements	Comments
<p>Standard 5:</p> <ul style="list-style-type: none"> The structure of units of competency complies with the unit of competency template. 	<p>The structure of the 166 units (new, revised and IRC updates) complies with the unit of competency template specified in the Training Package Products Policy.</p> <ul style="list-style-type: none"> The coding and titling of the units comply with the unit of competency template and policy. <ul style="list-style-type: none"> the revised units have new codes and, in many cases, revised titles 8 units with minor changes retain the same code and are listed as Release 2 All units include a statement in the Application field relating to legislative and regulatory requirements. No occupational licensing or certification applies to any unit submitted. Foundation skills are described in the appropriate field utilising skills described in the Australian Core Skills Framework (ACSF). The equivalence of each unit to the previous version is stated in the unit mapping information table.
<p>Standard 7:</p> <ul style="list-style-type: none"> The structure of assessment requirements complies with the assessment requirements template. 	<p>All units of competency submitted for review have associated assessment requirements, which comply with the assessment requirements template.</p> <p>The assessment requirements have consistent breadth and depth across the suite of units.</p> <p>The performance evidence reflects workplace tasks and includes a volume and frequency requirement. Many units refer to completing a 'batch' of products. Detailed advice related to this is provided in the FBP Companion Volume Implementation Guide (FBP CVIG v6.0).</p> <p>The knowledge evidence specifies what the individual must know to perform the work tasks and the assessment condition field clearly specifies the conditions for gathering evidence.</p>

Qualifications

Editorial requirements	Comments by the editor
<p>Standard 9:</p> <ul style="list-style-type: none"> The structure of the information for qualifications complies with the qualification template. 	<p>The 19 qualifications (4 revised and 15 IRC updates) comply with the qualification template with all mandatory fields completed.</p> <ul style="list-style-type: none"> Coding and titling and the qualification description are appropriate. One IRC updated qualification contains entry requirements. The packaging rules are clearly articulated with electives grouped to indicate focus areas in many qualifications and the option of utilising 'specialisations' available in five qualifications at Certificate III and IV. The mapping table describes equivalence using

Editorial requirements	Comments by the editor
	wording outlined in the updated Training Package Products Policy (Dec. 2019).
Standard 10: <ul style="list-style-type: none"> Credit arrangements existing between Training Package qualifications and Higher Education qualifications are listed in a format that complies with the credit arrangements template. 	No specific credit arrangements with Higher Education apply for qualifications in the FBP Training Package. An appropriate statement is included in the FBP CVIG v6.0.

Companion Volumes

Editorial requirements	Comments by the editor
Standard 11: <ul style="list-style-type: none"> A quality assured companion volume implementation guide is available and complies with the companion volume implementation guide template. 	<p>The <i>FBP Food, Beverage and Pharmaceutical Training Package Companion Volume Implementation Guide, Version 6.0</i> complies with the companion volume implementation guide template included in the 2012 Standards. It is structured in two separate documents:</p> <ul style="list-style-type: none"> Part 1: Overview and Implementation Part 2: Component details <p>The FBP CVIG has been quality assured in line with Skills Impact's internal processes and this external editorial review.</p>

3. Proofreading

Editorial requirements	Comments by the editor
<ul style="list-style-type: none"> Unit codes and titles and qualification codes and titles are accurately cross-referenced throughout the training package product(s) including mapping information and packaging rules, and in the companion volume implementation guide. 	<p>The codes and titles have been proofread and cross-referenced throughout the documentation provided – qualifications, units and associated assessment requirements, skill sets, Case for Endorsement and FBP CVIG (Parts 1 and 2). Skills Impact addressed minor edits, noted during the editorial review.</p>
<ul style="list-style-type: none"> Units of competency and their content are presented in full. 	<p>The revised and new units of competency and their associated assessment requirements were presented in full.</p>
<ul style="list-style-type: none"> The author of the Editorial Report is satisfied with the quality of the training products, specifically with regard to: <ul style="list-style-type: none"> absence of spelling, grammatical and typing mistakes consistency of language and formatting logical structure and presentation of the document. compliance with the required templates 	<p>This editorial review has incorporated checking:</p> <ul style="list-style-type: none"> spelling, grammar and typing errors numbering (codes, performance criteria and packaging rules) checking acronyms consistency of language and terminology structure and presentation of documents compliance with templates. <p>Throughout this process, the Skills Impact team incorporated suggestions provided in an interim report during the editorial review, or clearly explained why aspects should remain as presented.</p>

Attachment 1: FBP Training Package components

PART 1 FOOD PROCESSING

Qualifications

FBP revised qualifications (3)

FBP10121 Certificate I in Food Processing
FBP20121 Certificate II in Food Processing
FBP30121 Certificate III in Food Processing

Units of competency

FBP Units of Competency

New units (17)

Beverages (BEV) units (2)

FBPB3005 Operate and monitor juice processing
FBPB3006 Control and monitor fruit and/or vegetable washing and milling

Dairy Processing (DPR) units (1)

FBPD3003 Control batch processing for powdered milk products

Food Safety (FSY) units (7)

FBPFSY3004 Participate in traceability activities
FBPFSY4003 Perform an allergen risk review
FBPFSY4004 Provide accurate food allergen information to consumers
FBPFSY4005 Conduct a traceability exercise
FBPFSY5002 Develop an allergen management program
FBPFSY5003 Design a traceability system for food products
FBPFSY5004 Plan to mitigate food fraud

Edible Oils (OIL) units (4)

FBPOIL3009 Clean and mill olives
FBPOIL3010 Operate and monitor a malaxer
FBPOIL3011 Operate and monitor an olive oil separation process
FBPOIL3012 Operate and monitor storage of virgin olive oil

Operational (OPR) units (3)

FBPOP2096 Follow procedures to maintain good manufacturing practice in food processing
FBPOP3020 Plan, conduct and monitor equipment maintenance
FBPOP3021 Apply good manufacturing practice requirements in food processing

Revised (114)

Beverages (BEV) units (7)

FBPB2004 Identify key stages and beer production equipment in a brewery
FBPB3001 Operate and monitor a wort production process
FBPB3002 Prepare and monitor beer yeast propagation processes
FBPB3003 Operate and monitor a brewery fermentation process
FBPB3004 Operate and monitor a beer filtration process
FBPB3007 Operate and monitor a beer maturation process
FBPB3008 Manufacture roast and ground coffee

Bottling & Packaging (BPG) units (8)

FBPBPG1001 Pack or unpack product manually
FBPBPG2009 Operate a beverage packaging process
FBPBPG2010 Operate a case packing process
FBPBPG2011 Operate a fill and seal process
FBPBPG2012 Operate a packaging process
FBPBPG3010 Operate and monitor a carbonated beverage filling process
FBPBPG3011 Operate and monitor a high speed wrapping process
FBPBPG3012 Operate and monitor a form, fill and seal process

Cheese (CHE) units (3)

FBPCHE3003 Conduct cheese making operations
FBPCHE3004 Carry out processing for a range of artisan cheeses
FBPCHE3005 Operate and monitor a cheese pressing and moulding process

FBP Units of Competency**Confectionery (CON) units (10)**

FBPCON2010 Operate an enrobing process
FBPCON2011 Operate a chocolate tempering process
FBPCON3001 Operate a complex chocolate depositing process
FBPCON3002 Operate and monitor a boiled confectionery process
FBPCON3003 Operate and monitor a chocolate conching process
FBPCON3004 Operate and monitor a confectionery depositing process
FBPCON3005 Operate and monitor a granulation and compression process
FBPCON3006 Operate and monitor a panning process
FBPCON3007 Operate and monitor a chocolate refining process
FBPCON3008 Operate and monitor a starch moulding process

Dairy Processing (DPR) units (5)

FBPDPR2007 Operate a cooling and hardening process
FBPDPR3001 Operate and monitor a curd production and cutting process
FBPDPR3002 Operate and monitor a fermentation process
FBPDPR3004 Operate and monitor a butter churning process
FBPDPR3005 Operate and monitor a butter oil process

Egg (EGG) units (2)

FBPEGG2003 Work on an egg grading floor
FBPEGG2004 Operate egg grading and packing floor equipment

Fruit and Vegetables (FAV) units (3)

FBPFAV2002 Apply hydro-cooling processes to fresh produce
FBPFAV3003 Conduct chemical wash for fresh produce
FBPFAV3004 Program fresh produce grading equipment

Food Safety (FSY) units (6)

FBPFSY1002 Follow work procedures to maintain food safety
FBPFSY2002 Apply food safety procedures
FBPFSY2003 Maintain food safety when loading, unloading and transporting food
FBPFSY3002 Participate in a HACCP team (Release 2)
FBPFSY3003 Monitor the implementation of food safety and quality programs
FBPFSY3005 Control contaminants and allergens in food processing

Grain Processing (GRA) units (6)

FBPGRA3017 Operate and monitor a liquid, mash or block stock feed process
FBPGRA3018 Operate and monitor a pelleting process
FBPGRA3019 Prepare malted grain
FBPGRA3020 Blend and dispatch malt
FBPGRA3021 Control batch processing for micronutrients or additives in stock feed
FBPGRA3022 Confirm feed product meets animal nutrition requirements

Grocery and Product Supplies (GPS) unit (1)

FBPGPS3001 Operate and monitor a creamed honey manufacture process

Edible Oils (OIL) units (8)

FBPOIL3001 Operate a degumming and neutralisation process
FBPOIL3002 Operate and monitor a bleaching process
FBPOIL3003 Operate and monitor a deodorising process
FBPOIL3004 Operate and monitor a flake preparation process
FBPOIL3005 Operate and monitor a complecting process
FBPOIL3006 Operate and monitor a soap splitting process
FBPOIL3007 Operate and monitor an interesterification process
FBPOIL3008 Operate and monitor a hydrogenation process

Operational (OPR) units (7+25+15=47)**OPR1 (7)**

FBPOPR1011 Operate automated washing equipment
FBPOPR1012 Prepare basic mixes
FBPOPR1013 Operate basic equipment
FBPOPR1014 Monitor process operation
FBPOPR1015 Participate effectively in a workplace environment
FBPOPR1016 Take and record basic measurements
FBPOPR1017 Follow work procedures to maintain quality

FBP Units of Competency**OPR 2 (25)**

FBPOPR2019 Fill and close product in cans Release 2
FBPOPR2070 Apply quality systems and procedures Release 2
FBPOPR2071 Provide and apply workplace information Release 2
FBPOPR2074 Carry out manual handling tasks
FBPOPR2075 Work effectively in the food processing industry
FBPOPR2076 Inspect and sort materials and product
FBPOPR2077 Operate a bulk dry goods transfer process
FBPOPR2078 Work in a freezer storage area
FBPOPR2079 Work with temperature controlled stock
FBPOPR2080 Operate a blending, sieving and bagging process
FBPOPR2081 Measure non-bulk ingredients
FBPOPR2082 Operate a mixing or blending process
FBPOPR2083 Operate a baking process
FBPOPR2084 Apply work procedures to maintain integrity of processed product
FBPOPR2085 Operate a grinding process
FBPOPR2086 Operate a frying process
FBPOPR2087 Operate a mixing or blending and cooking process
FBPOPR2088 Operate pumping equipment
FBPOPR2089 Operate a production process
FBPOPR2090 Operate a freezing process
FBPOPR2091 Operate a holding and storage process
FBPOPR2092 Operate a continuous freezing process
FBPOPR2093 Operate an automated cutting process
FBPOPR2094 Clean equipment in place
FBPOPR2095 Clean and sanitise equipment

OPR 3 (15)

FBPOPR3007 Operate a bulk liquid transfer process
FBPOPR3008 Load and unload tankers
FBPOPR3009 Participate in sensory analyses
FBPOPR3010 Operate and monitor a filtration process
FBPOPR3011 Operate and monitor a heat treatment process
FBPOPR3012 Operate and monitor a drying process
FBPOPR3013 Operate and monitor an homogenising process
FBPOPR3014 Operate and monitor a retort process
FBPOPR3015 Pre-process raw materials
FBPOPR3016 Operate and monitor a separation process
FBPOPR3017 Prepare food products using basic cooking methods
FBPOPR3018 Identify dietary, cultural and religious considerations for food production
FBPOPR3019 Operate and monitor interrelated processes in a production or packaging system
FBPOPR3022 Receive and store raw materials for food processing
FBPOPR3023 Operate and monitor an evaporation process

People, Planning and Logistics (PPL) units (4)

FBPPPL1001 Communicate workplace information
FBPPPL2002 Work in a socially diverse environment
FBPPPL3007 Support and mentor individuals and groups
FBPPPL3008 Establish compliance requirements for work area

Retail Baking (RBK) unit (1)

FBPRBK1001 Finish products Release 2

Work Health and Safety (WHS) units (3)

FBPWHS1001 Identify safe work practices Release 2
FBPWHS2001 Participate in work health and safety processes Release 2
FBPWHS3001 Contribute to work health and safety processes Release 2

Skill Sets**FBP Skill Sets (4)**

FBPSS00052 Manage allergens in food processing
FBPSS00053 Check traceability of food products
FBPSS00054 Food processing induction

FBP Skill Sets (4)

FBPSS00055 Introduction to food processing

PART 2 FLOUR MILLING**Qualifications****FBP qualifications**

- Nil

Units of competency**FBP Units of Competency****New unit (1)**

FBPGRA3030 Operate and monitor a reduction system

Revised units (9)

FBPGRA3023 Operate and monitor grain conditioning
 FBPGRA3024 Operate and monitor grain cleaning
 FBPGRA3025 Receive and handle grain in a storage area
 FBPGRA3026 Operate and monitor sifting and grading
 FBPGRA3027 Monitor a purification system
 FBPGRA3028 Monitor scratch and sizing
 FBPGRA3029 Monitor a break roll
 FBPGRA4005 Lead flour milling shift operations
 FBPGRA4006 Control mill processes and performance

Skill Sets**FBP Skill Sets (2)**

FBPSS00056 Supervised Food Processing Operator Skill Set
 FBPSS00057 Food Processing Operator Skill Set

PART 3 HIGH VOLUME PRODUCTION BAKING**Qualifications****FBP revised qualification (1)**

FBP31121 Certificate III in High Volume Baking

Units of competency**FBP Units of Competency****New units (9)**

FBPHVB3008 Operate and monitor a batter production process
 FBPHVB3009 Operate and monitor a non laminated pastry production process
 FBPHVB3010 Operate and monitor a pastry baking process
 FBPHVB3011 Operate and monitor the production of fillings
 FBPHVB3012 Operate and monitor a biscuit dough make up process
 FBPHVB3013 Operate and monitor a baking process
 FBPHVB3014 Finish baked products
 FBPTec3005 Work with bakery ingredients, their functions and interactions
 FBPTec3006 Work with flours and baking additives

Revised units (15)

FBP Units of Competency

FBPHVB2001 Freeze and thaw dough
FBPHVB3001 Operate and monitor a cooling and wrapping process
FBPHVB3002 Operate and monitor a laminated pastry production process
FBPHVB3003 Operate and monitor a pastry forming and filling process
FBPHVB3004 Manufacture wafer products
FBPHVB3005 Operate and monitor a doughnut making process
FBPHVB3006 Operate and monitor a forming or shaping process
FBPHVB3007 Manufacture crisp breads
FBPHVB3015 Operate and monitor a griddle production process
FBPHVB3016 Operate and monitor a cooling, slicing and wrapping process
FBPHVB3017 Operate a bread dough mixing and development process
FBPHVB3018 Operate a final prove and bread baking process
FBPHVB3019 Operate a bread dough make up process
FBPOPR2097 Operate a depositing process
FBPOPR3024 Operate and monitor an extrusion process

IRC SUPPORTED UPDATES**FBP qualifications (15)**

FBP10221 Certificate I in Baking
FBP20221 Certificate II in Baking
FBP20521 Certificate II in Wine Industry Operations
FBP30321 Certificate III in Cake and Pastry
FBP30421 Certificate III in Bread Baking
FBP30521 Certificate III in Baking
FBP30721 Certificate III in Rice Processing
FBP30921 Certificate III in Wine Industry Operations
FBP40221 Certificate IV in Baking
FBP40321 Certificate IV in Food Processing
FBP40421 Certificate IV in Food Science and Technology
FBP40621 Certificate IV in Artisan Fermented Products
FBP50121 Diploma of Food Science and Technology
FBP50221 Diploma of Food Safety Auditing
FBP50321 Diploma of Artisan Cheesemaking

FBP Units of Competency

FBPPPL4009 Optimise a work process

Attachment G: Copies of Letters of Support



Dear Susie,

It was a pleasure to have the opportunity to be involved as a subject matter expert in the recent review of flour milling training documents. We are pleased that this review took place and feel strongly that this version of the units of competency are far more focused and useful to industry than the existing units.

With respect to the qualification, the idea of a Milling Specialization in the Cert III in Food Processing is great. We hope this increases access for more individuals. For our site especially this will benefit certain staff and allow them to attain a qualification in milling that is relevant.

We also hope the fact that milling specific training documents at level three being available for use within Australia will support the milling industry and allow a solid pathway to the international NABIM certification, for those who wish to go further.

During the consultation periods our opinions were listened to and we are extremely pleased with the end results and the input we were allowed to have is invaluable as an industry. We, at Millers Foods in WA, fully support the materials developed as part of the Skills Impact Flour Milling Project.

We hope these are put on scope by local training providers, so we can reap the rewards in the near future.

If not, we will consider setting ourselves up as an RTO to facilitate this qualification

Sincerely

A handwritten signature in black ink, appearing to read "Chris Burton".

Chris Burton

Mill Manager

Millers Foods. ABN 88 088 015 123
7 Michael Street, Byford, Western Australia 6122
Mob 0428 276602
Ph 9550 6602
FAX 9550 6669

Byford Flour Mill Pty Ltd ABN 88 088 015 123 * PO Box 69, Armadale WA 6992
Phone: (08) 9550 6666 * Fax: (08) 9550 6669 * Email: accounts@byfordflour.com.au * Website: www.byfordflour.com.au



Susie Falk
Industry Skills Standards Specialist
Skills Impact

10TH March 2021

Dear Susie,

As National Head Miller for Allied Pinnacle, Australia, I would like to commend the team at Skills Impact for the manner in which they consulted with industry throughout the recent review of the Certificate IV in Flour Milling and associated milling units of competency. I was involved from the beginning as a Subject Matter Expert (SME), and attended all meetings of this group. In addition to the scheduled meetings, I had several in depth telephone conversations with the Flour Milling Project Team members to discuss the specifics within existing units, and I gave my expert opinion on all aspects of the new milling specialization.

The SME Working Group (SMEWG) consisted of experts from a range of mills in Australia and also representatives from the Australian Technical Millers Association and other industry bodies. The decision to remove the existing Certificate IV in Flour Milling from the system had unanimous support. The units of competency were completely reviewed and will now serve the industry as useful training frameworks. A new unit on Reduction was also created, this was something completely missing before this project.

I fully support all the components developed and reviewed in this project. The Milling specialization as part of the Certificate III in Food Processing will hopefully create opportunity for enrolments to increase. Though this is not a huge employer given the high tonnages we can now process, the industry is crucial to our food supply and food culture with the diverse products derived from our mills each and every day. I don't know about you, but for me it is difficult to imagine a day where I do not eat a flour-based product! From bread to meat pies, crackers to cakes, biscuits to pasta, donuts to gyoza, noodles to pancakes, pizzas to beer battered chips and everything in between. Having skilled millers and technicians is now more important than ever.

It is imperative that this level 3 industry training exists within Australia to provide a solid pathway to the international NABIM, Swiss Milling School or Kansas State University qualifications that are highly regarded worldwide.

Thanks Skills Impact team for your time and patience, thanks for taking on board all the opinions of the experts. Much appreciated.

Sincerely,



James Bunn
NATIONAL HEAD MILLER

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MANILDRA GROUP

100% AUSTRALIAN OWNED

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Phone: +61 2 6364 5003

Dear Skills Impact,

I am a Head Miller with Manildra Flour Mill (Manildra Group) which is a major flour manufacturer in Australia with several sites located throughout NSW.

I have had face to face consultation with the TAFE teacher (Helen Strik) in regards to the flour milling training available in the Food Processing package.

I recommend the two units *FBPGRA3003 Lead flour milling shift operations* and *FBPGRA3004 Control mill processes and performance* from the Food, Beverage and Pharmaceutical package, be retained in the package as these units represent the processes performed at Manildra Flour Mill (Manildra Group) well.

I would support the creation of specialisation within Certificate III food processing course, particularly if it included operational units specific to the flour milling sector as these will address the skill needs of my industry.

I agree with the proposal to delete the Certificate IV in Flour Milling.

Regards

Michael Douglas
Head Miller

Michael.douglas@manildra.com.au

ATMA Inc.
P.O. Box 423,
Buninyong, Vic, 3357
Phone: 0478 820230
Email: atma@atma.asn.au
Web: www.atma.asn.au



Julie Stratford
Industry Engagement Manager
Food, Beverage and Pharmaceuticals
Email: jstratford@skillsimpact.com.au

Dear Skills Impact,

In my role as Executive Officer of the Australian Technical Millers Association of Australia, I have participated in the consultation workshops with Skills Impact providing feedback to the Skills Impact Project Officers who were developing the Food Processing qualifications, skill sets and units of competency within the Food, Beverage and Pharmaceutical Training Package. This process involved consultation prior to work starting with MAURLanz, Allied Pinnacle, Manildra Flour Mills and Laucke Flour Mills to gauge the need for further industry training.

In review of feedback from the major Australian mills, and in consultation with ATMA's Training Sub-Committee, we have identified gaps in training availability at a Certificate III level. We believe the new proposals now fill this gap and offer additional steps in milling training, particularly for new employees.

When reviewing the quality of flour milling training currently available at a higher level, we believe that the proposed Certificate IV in Flour Milling Training that is proposed, should be deleted. It was widely agreed in the sessions that the course that has been utilized for the past 50 years is without doubt, the ultimate training resource at that level. This course is world recognized, developed over decades, run with quality expert tutors and delivered in a manner that utilizes both distance and online learning, virtual mill training experiences, Zoomed live from within AEGIC's Sydney training mill and co-ordinated by the main industry organization for flour mill training in Australia – ATMA Inc.

Proudly, ATMA students from Australia, New Zealand and the Pacific Islands have topped world results in flour milling training for the past 2 years in six out of seven modules. ATMA coordinated students have also taken out the Silver medal the last two years which is achieved by attaining the highest marks in the world by the person completing their Advanced Milling Certificate (all 7 modules). ATMA have spent considerable time and money in flour mill training over the past 4 years to ensure that Australian companies have access to the best training in flour milling possible. The Certificate III modules being proposed will complement the current training to ensure we continue to lead the world in milling expertise.

We believe we have represented the views of industry as expressed to us, to the best of our ability, and in the best long term interests of the Australian flour milling industry.

Please feel free to contact me should you wish to discuss further.

Best Regards,

Fiona Taylor
Executive Officer
ATMA Inc.
Ph: 0478 820 230
Email: atma.asn.au

Dear Skills Impact,

My name is Paul Martin, and I am the former Head Miller for Waterwheel Flour Mills (1991-2000) and Laucke Flour Mills (2000-2010). In my position as Head Miller, I was the direct Manager to the Flour milling division of the company and took control of the operations of the plant.

I was the direct contact for Miller Training for the company.

I am also the current (ATMA) Australian Technical Miller Association President of which I have been for the last 11 years. I have been a ATMA Member for 21 years.

I participated in a teleconference consultation workshop with Skills Impact held in October 2020 and participated by providing online feedback and had several email interchanges with the Skills Impact Project Officers who were developing Food Processing qualifications, skill sets and units of competency within the Food, Beverage and Pharmaceutical Training Package.

I agree with the proposal to delete the Certificate IV in Flour Milling and to create a specialisation within Certificate III in Food Processing.

The Certificate III modules, after careful discussion and collaboration with my peers, will now address the skill needs of my industry should anyone wish to use it in future.

Please feel free to contact me should you wish to discuss further.

Best Regards,



Paul Martin
ATMA Inc President.



Michael Hartman
CEO
SkillsImpact
559A Queensberry St
North Melbourne NSW 3051

24 February 2021

Dear Michael,

This letter is to support the changes made to the food processing qualifications and units that are included in the Food, Beverage and Pharmaceutical Training Package.

TAFE NSW is a Registered Training Organisation that delivers training in Certificate II & III Food Processing across NSW with general elective units and specialisations in brewing and flour milling. A significant amount of training delivered in the regions is in the workplace with large food processors.

SkillsImpact liaises with TAFE NSW regularly providing information about training package changes and updates. TAFE NSW through their Product Manager, Relationship Lead and Head Teachers in the food processing sector had discussions with Julie Stratford, Industry Engagement Manager and Danni MacDonald, Project Officer & Industry Skills Standards Manager, SkillsImpact regarding updates to the Food & Beverage training package.

TAFE NSW participated in the online consultation workshops for the Certificate I, II & III Food Processing Training package and provided feedback via the online editing process as well as emailing feedback. TAFE NSW was particularly pleased that their feedback regarding the two flour units (FBPGRA3004 & FBPGRA3003) led to these units being left in the training package. TAFE NSW provided feedback indicating these units were more appropriate for AQF4 particularly the FBPGRA3003 Lead Flour Milling Shift Operations. In the draft training package changes the flour units had been scheduled to be removed but as TAFE NSW deliver to Manildra a significant flour producer who requested these units be available for delivery in the Certificate III Food Processing qualification it is pleasing they have remained in the training package.

TAFE NSW also provided feedback regarding the need to include practical operational milling units that used to be included in the Certificate III Food Processing qualification many years ago. Again TAFENSW was really pleased to see the inclusion of the Group G – Milling units and the ability for learners to gain specialisation in Milling. These units work well at AQF3 as they reflect activity in the mill. TAFE NSW anticipates enrolments in these units soon after the updated qualification is released on TGA.

TAFE NSW is also pleased that the old FDF units will be updated and look forward to the new food specific Good Manufacturing Practice (GMP) units & skillset as well as the new allergens and traceability units/skillsets. These skillsets will provide opportunities for upskilling existing workers and provide skills to people looking to enter the industry.

TAFE NSW supports the proposed changes and looks forward to delivering the updated Training Package in the future.

Yours sincerely

Lani Houston
Industry Lead-Food & Beverages
TAFE NSW
m: 0439 245 857

Saroja Gurazada
Product Manager- Food & Beverages
TAFE NSW
m: 0439 421 825