# Case for endorsement

## FBP Food, Beverage and Pharmaceutical Training Package

### Version 1.0

Submitted by Skills Impact
on behalf of
Food, Beverage and Pharmaceutical IRC

September 2017

# Contents

# A. Administrative details

## Organisational details

Skills Impact Ltd, is submitting this Case for Endorsement on behalf of the Food, Beverage and Pharmaceutical Industry Reference Committee (IRC).

Skills Impact Ltd is the Skills Service Organisation (SSO) supporting this submission.

## Component details

The Case for Endorsement comprises of 14 qualifications, 3 skill sets and 197 units of competency and their associated assessment requirements as part of *the FBP Food, Beverage and Pharmaceutical Training Package*.

As part of the review of the *FDF10 Food Processing Training Package*, to more accurately reflect the broad coverage of the Training Package, the IRC determined the name of the new Training Package to be *FBP Food, Beverage and Pharmaceutical Training Package*.

In addition all units in the previous *FDF 10 Food Processing Training Package*, excluding those that have been listed in 2017-2018 Activity Orders and project work, have been reviewed to ensure compliance to the *Standards for Training Packages 2012.*

A list of components proposed for endorsement appears in **Appendix 1 Components for Endorsement**. These components in this case for endorsement represent approximately 60% of the future *FBP Food, Beverage and Pharmaceutical Training Package*. The remainder of the Training Package will be submitted for endorsement mid 2018.

| Project | Materials |
|---|---|
| Transitioning of *FDF10 Food Processing* qualifications and units of competency to meet the *Standards for Training Packages 2012* (Transitioning) | 7 qualifications in food processing and flour milling and 152 units of competency |
| Retail Baking | 6 baking qualifications, 3 skill sets and 32 units of competency |
| Rice Processing | 1 rice processing qualification and 13 units of competency |
| Poultry | 10 units of competency moved to the AMP Australian Meat Processing Training Package |

## Activity order details

### Transitioning of *FDF10 Food Processing Training Package* to the 2012 *Standards for Training Packages*

The Activity Order *AA/2015-16/001* was approved on 20 June 2016 for *FDF10 Food Processing Training Package*.

Activity start date:          20 June 2016

Activity finish date:          30 June 2018

The requirements set by the AISC in relation to the *FDF10 Food Processing Training Package* development work were to:

- address independent QA concerns with the design of the Certificate IV in Food Processing and Diploma of Food Processing qualifications

- address non-compliance with *Standard 6 Assessment requirements specify the evidence and required conditions for assessment* and *Standard 8 Qualifications comply with the Australian Qualifications Framework specification for that qualification type.*

- develop the retail baking component, and validate with industry the proposed changes.

## Retail Baking

The Activity Order *Skills Impact/TPD/2016-17/007* was approved on 17 November 2016.

Activity start date: 1 January 2017

Activity finish date: 31 October 2017

The requirements set by the Australian Industry and Skills Committee (AISC) in relation to the training package development work were to:

- review 5 qualifications

- review 39 units of competency

- develop 8 new units, together with other units identified as a result of the review

- develop 1 new skill set, any additional skill sets which may be identified as a result of the review.

## Rice Processing

The Activity Order *Skills Impact/TPD/2016-17/005* was approved on 17 November 2016

Activity start date: 1 January 2017

Activity finish date: 31 October 2017

The requirement set by the Australian Industry Skills Committee was to develop new training package components to address current skills gaps in the Rice Processing industry as outlined in the Food, Beverage and Pharmaceutical Manufacturing IRC Workplan for 2016-19. This included:

- review of 3 qualifications

- review of 20 units of competency

- Development of up to 2 skill sets.

## Poultry

To better reflect outcomes, the following units from the Poultry sector are being relocated to the AMP Australian Meat Processing Training Package. Users are encouraged to check the status of these units on training.gov.au prior to using them. Detailed mapping information regarding these changes will be made available once the final transition has been made.

Units moving from FDF10v4.1 Food Processing Training Package to AMP Australian Meat Processing Training Package:

FDFPO2001A Operate a dicing, stripping or mincing process

FDFPO2002A Operate an evisceration process

FDFPO2003A Grade carcass

FDFPO2004A Harvest edible offal

FDFPO2005A Operate a marinade injecting process

FDFPO2006A Operate a washing and chilling process

FDFPO2007A Operate the bird receival and hanging process

FDFPO2008A Operate a stunning, killing and defeathering process

FDFPO3001A Operate a chickway system

FDFPO3002A Debone and fillet product (manually)


# B. Description of work and request for approval

This work undertaken in this Case for Endorsement is the result of three separate projects:

- Complete the transitioning of the *FDF10 Food Processing Training Package* to the 2012 *Standards for Training Packages*

- Reviewing 5 qualifications, 39 units of competency to support training for the Retail Baking industry sector

- Development of new training package components to address current skills gaps in the Rice Processing Industry in response to the *ZRG00 Rice Growers' Cooperative Limited Training Package* no longer available in the system.


## Transitioning *FDF10 Food Processing Training Package* to 2012 *Standards for Training Packages*

The Activity Order for the *FDF Food Processing Training Package* stated that specific changes were required to address non-compliance with Standards 6 and 8, address quality assurance concerns with design of the Certificate IV and Diplomas in Food Processing, and undertake a full review of the retail baking components.

The following changes have been made to seven qualifications and 152 units of competency.

- All changes made by the AgriFoods Industry Skills Council to the above components have been reviewed to ensure that components meet the *Standards for Training Packages 2012*. In units of competency, foundation skills mapping has been completed.

- Assessment requirements including performance evidence, knowledge evidence and assessment conditions have been reviewed to ensure compliance with Standard 6

- Packaging rules in qualifications have been checked to address non-compliances with Standard 8

- In qualifications, all units of competency, including imported units, have been checked and elective banks have been updated, where required.

During the transitioning project it was identified that the content of some qualifications and units of competency required a full review, rather than being modified in accordance with the changes outlined above. The following components are not part of this Case for Endorsement as the AISC has included them in the 2017- 2018 National Schedule as approved projects with the expectation that they will be part of a separate Case for Endorsement submitted in 2018.

- Food, Science and Technology: Review of the *Certificate IV in Food Processing, Certificate IV in Food Science and Technology, Diploma of Food Processing* and *Diploma of Food Science and Technology* and some associated units of competency

- Pharmaceuticals: Review of the *Certificate I in Pharmaceutical Manufacturing, Certificate II in Pharmaceutical Manufacturing, Certificate III in Pharmaceutical Manufacturing, Certificate IV in Pharmaceutical Manufacturing* and *Diploma of Pharmaceutical Manufacturing* along with associated units of competency and the development of units to support good manufacturing principles in the pharmaceutical industry

- Wine: Review of the *Certificate II in Wine Industry Operations and Certificate III in Wine Industry Operations* along with associated units of competency.

## Retail Baking

During 2015 the *FDF10 Food Processing Training Package* was reviewed to meet the *Standards for Training Packages 2012* by the AgriFoods Industry Skills Council. Although a review of retail baking components was undertaken, there were unresolved issues at the time the training package was submitted for endorsement, resulting in the retail baking components being excluded from the submission.

The AISC considered the *FDF Food Processing Training Package* for endorsement on 21 March 2016. The AISC did not endorse the Training Package as it was not satisfied that consultation had been adequate and there was concern that key components (i.e. retail bakery) that had been removed.

The Food, Beverage and Pharmaceutical IRC submitted a Business Case to review and redevelop the retail baking components separately from the remainder of the Training Package as these components had not undergone significant change since 2003 and did not address the needs of the industry. The Business Case recommended a review of five qualifications and their associated Baking (FDFBK) and Retail Baking (FDFRB) units of competency to:

- determine more effective construction of units, including combining or deleting units

- more clearly defining the expected outcomes of the units

- reviewing units within qualifications to ensure more effective alignment with job outcomes

- reviewing qualification packaging rules

- identifying and developing new units and skills sets to ensure alignment with current industry skill needs.

As well as the above requirements the project ensured that all components (qualifications, skills sets and units of competency) met the *Standards for Training Packages 2012*.

The project was guided by a Technical Advisory Committee (TAC) made up of industry representatives from across Australia. The advice of TAC members, together with wide industry feedback, has resulted in a suite of qualifications, skill sets and units of competency that reflect contemporary job roles and that are flexible enough to cater for workforce mobility and new and emerging roles. The new *Certificate IV in Baking* provides greater flexibility and opportunity to choose specific electives to achieve specialised outcomes. The final results from the review include:

- five revised qualifications

- a new *Certificate I in Baking* qualification in response to industry advice that indicated a need for:

  - baking-specific training at this AQF level as an alternative to the more generic *Certificate I in Food Processing* that has a limited range of retail baking units

- a qualification that caters for learners from Indigenous backgrounds and learners who experience learning difficulties and who could not undertake an AQF level two qualification.

- three new skill sets

- 28 revised units of competency

- four new units of competency

- four units of competency identified for deletion:
  - two units in the elective bank in the existing *FDF40811 Certificate IV in Advanced Baking* that no longer meet industry needs
  - outcomes of two electives in the existing *FDF40811 Certificate IV in Advanced Baking* can be achieved by importing similar units from other training packages.

It should be noted that after reviewing the seven FDFBK (Baking) units of competency, industry advice indicated that these units were no longer relevant to the retail baking qualifications; the units are retained in the Training Package as they are included in other qualifications reviewed in the transition project for the *FDF10 Food Processing Training Package.*

## Rice Processing

The *ZRG00 Rice Growers' Cooperative Limited Training Package,* released in October 2000, was an enterprise training package developed by the Rice Growers Cooperative to build skills and knowledge needed for the rice processing sector.

SunRice commenced a re-endorsement process of the training package in 2005, but this was not completed. The Commonwealth Government as part of the COAG VET Reform Agenda initiated a project to identify whether there was still a need for enterprise training packages with the intent of removing all enterprise training packages from the system. If there was still a need for the training package, then a review would occur and components moved into a national training package. After consultation with SunRice it was determined that a qualification and units of competency were required to support the workforce.

The AISC commissioned a project to review and update the 2005 draft rice processing qualifications and units, and include these in the *FBP Food, Beverage and Pharmaceutical Training Package.* The project reviewed 17 units of competency and the following three qualifications:

- *ZRG10100 Certificate I in Rice Processing*

- *ZRG20100 Certificate II in Rice Processing*

- *ZRG30100 Certificate III in Rice Processing.*

SunRice is the only rice processor in Australia making it the key single stakeholder in the project. SunRice provided access to the draft *ZRG05 Rice Growers Cooperative Limited Training Package*, and its rice processing plants and personnel to assist with the project.

The review and development of the training package components (qualifications and units) was undertaken with assistance from an Expert Working Group with representatives from SunRice and Riverina TAFE in NSW. Draft materials were released for broader stakeholder feedback which was used to inform the final draft.

Industry advice has resulted in the redevelopment of:

- one qualification - *Certificate III in Rice Processing*

- 13 units of competency redeveloped to better align against a AQF level three qualification, to reflect the complexity of the work performed and the breadth of responsibility of rice processing workers.

During the project, and based on industry feedback it was determined the following components would not be redeveloped:

- Certificates I and II in Rice Processing as outcomes from these two certificates could be achieved through the Certificates I and II in Food Processing.

Four units of competency were not redeveloped based on the advice from the working group which indicated the work functions covered by three of these units were no longer required in the industry and the outcomes of one unit were covered by two existing food processing units of competency.

# Decision being sought

This submission puts forward the Case for Endorsement for the proposed components of the *FBP Food, Beverage and Pharmaceutical Training Package Version 1*

The draft components submitted for consideration and endorsement by the AISC are:

## Transitioning to *FDF10 Food Processing Training Package* to 2012 *Standards for Training Package*

- 7 qualifications (7 updated and 2 deleted)
- 152 units of competency.

## Retail Baking

- 6 qualifications (5 updated and 1 new)
- 3 skill sets (3 new)
- 32 units of competency (28 updated, 4 new and 4 deleted).

## Rice Processing

- 1 qualification (1 updated and 2 deleted)
- 13 units of competency.

The proposed 14 qualifications, 3 skill sets and 197 units of competencies Training Package components are listed in **Appendix 1: Components for Endorsement**.

# C. Evidence of Industry support

This section provides evidence that the *FBP Food, Beverage and Pharmaceutical Training Package Version 1* is supported by industry.

## Support by IRC(s)

The Food, Beverage and Pharmaceutical IRC is responsible for the *FBP Food, Beverage and Pharmaceutical Training Package.* IRC members support the proposed training package products being submitted to the AISC for endorsement. Please refer to **Section I. IRC support** for written evidence of support.

## Consultation with stakeholders

### Transitioning to *FDF10 Food Processing Training Package* to 2012 *Standards for Training Package*

The Activity Order for the *FDF Food Processing Training Package* outlined specific requirements to be addressed. For those components that had not been included in other projects, the issues to be addressed were non-compliance with Standards 6 and 8. Suitably qualified individuals addressed the non-compliance issues. Where clarification on issues was required, advice was sought from industry representatives.

A range of communication strategies were used for consultation with stakeholders during development of the retail baking and rice processing training package products. They include:

- A project page was set up on the Skills Impact website at the start of the project with information about the project together with progress updates. The project page remained on the website throughout the project. Visitors were invited to register their interest to receive email alerts about the project including notification and registration for public consultation workshops and opportunities to provide feedback on draft materials. http://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/retail-baking/ and http://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/rice-project/

- Emails and newsletters were sent to state and territory training authorities (STAs/TTAs), VET regulators, industry training advisory bodies (ITABs) and other stakeholders to keep them informed of the project's progress.

- Draft materials were hosted on the Skills Impact website for a four-week period, with an additional two-week period for validation of final drafts. Stakeholders provided feedback via online questionnaires, emails or telephone calls.

A meeting was held with the Victorian Curriculum Maintenance Manager to discuss draft materials. In addition to the above the retail baking and rice projects had additional specific strategies.

### Retail Baking
- Meetings, both face-to-face and teleconference, were held with the Technical Advisory Committee (TAC) members.

- Six public face-to-face consultation workshops were held in Melbourne, Hobart, Brisbane, Sydney, Darwin, Perth and Adelaide, to enable as many industry stakeholders as possible to review and comment on qualifications and units of competency.

- Four consultation webinars were promoted via Skills Impacts, to cater for people who could not attend face-to-face consultation workshops.

### Rice Processing
- Meetings, both face-to-face and via teleconference were held with Working Group members.

Please refer to **Appendix 2: Industry support** for the names of Technical Advisory Committee members, Working Group members, a list of activities conducted, together with organisations and individuals consulted.

## State/Territory and key stakeholder engagement

Skills Impact has a stakeholder database containing the details of stakeholders (from industry and RTOs) relevant to the food processing industry. All stakeholders were notified of the project via email and invited to participate in face-to-face consultation workshops, consultation webinars and to provide feedback on draft materials.

Consideration was given to deleting the *FDF40811 Certificate IV in Advanced Baking*. Feedback during the consultation workshops including emails from stakeholders, particularly from Victoria and South Australia, led to the qualification being redesigned as a more robust Certificate IV in Baking with two clear technical baking streams.

Some feedback received from Victoria and South Australia on the newly redesigned Certificate IV suggested that there should be a business stream available at the Certificate IV level. After broader industry consultation it was determined that a number of qualifications are available at this level in management and small business and that where required, industry could access these qualification, skill sets and units of competency.

During the consultation and validation stages of the project, the Victoria State Training Authority (STA) raised concerns that some of the performance and knowledge evidence requirements of some nominal AQF level three and four units were too prescriptive and onerous. A meeting was held with a representative of the STA to clarify the concerns. This led to a thorough review of the evidence requirements of these units.

Industry advice is that the demonstration of the prescribed skills and knowledge are both appropriate and essential to perform effectively in the industry, and that the qualifications and units are designed to equip a person with the broad and deep range of baking skills necessary in the industry.

The project has resulted in four units of competency being deleted from the National Register. It was initially proposed to delete six units, but after feedback from industry, two have been retained.

# Report by exception

There is one Report by Exception for work undertaken on the suite of materials related to retail baking. The organisation that has raised concerns on issues that have not been able to be resolved to their complete satisfaction is Bakers Delight Holdings.

**Bakers Delight Holdings (BDH)**

Bakers Delight Holdings (BDH), is a franchise baking organisation with a head office located in Victoria. There are 587 stores across Australia with a small number being company owned and run. The remaining stores are franchises. During the consultation process, feedback was received from the organisation and its franchisees as follows:

- Bakers Delight's Head Office contacted Skills Impact directly via email, telephone and face-to-face meetings

- Bakers Delight corporate staff and franchisees participated in national consultation workshops

- Two franchisees via the online survey during consultation. (Note - one of the franchisee supported Bakers Delight's comments and the other did not)

- A Bakers Delight Franchisee was a member of the Technical Advisory Committee (TAC).

Bakers Delight's Head Office has provided extensive feedback on the Certificate III in Bread as this is the only qualification relevant to their operations. Their main concerns raised related to:

1. All training towards Certificate III in Bread Baking at Bakers Delight bakeries is undertaken on site. The Bakers Delight business model does not allow for any training to be undertaken at an RTO as it is too costly to release workers.

2. Some of the skills and knowledge in the proposed Certificate III in Bread Baking are not relevant to Bakers Delight as their bakeries do not make the full suite of products covered in some of the units of competency in the proposed new qualifications.

Meetings and telephone conversations were held with representatives from Bakers Delight's Head Office to discuss and identify solutions to resolve the issues raised by Bakers Delight without impacting adversely on the desired outcomes and job role defined by the broader industry.

At conclusion of the project, Bakers Delight considered that the above two issues remain unresolved. Discussion with broader industry reaffirmed that there was an expectation that a person who achieved this qualification would have a broad and deep range of baking skills to enable them to work with a range of bakery enterprises and would not be specific to any particular business model.

# D. Industry expectations about training delivery

## Training delivery

Information about training pathways, access and equity considerations, foundation skills, key legislative requirements and other training and assessment advice can be found in the *FBP Food, Beverage and Pharmaceutical Training Package Implementation Guide*.

### Retail Baking

Significant changes have occurred in Retail Baking units and in particular the Assessment Requirements, to ensure people undertaking these units are equipped with a broad and deep range of baking skills to enable them to work across a range of bakeries. In the Assessment Requirements, the Performance Evidence clearly specifies volume and frequency. The Assessment Conditions specify equipment and materials that must be available when assessment of skills is being undertaken. These materials and equipment are considered to be commonly used across the bakery industry and should not pose any significant barrier to delivery.

The Implementation Guide provides a brief glossary of baking product terminology and suggestions for RTOs on how training could be provided if the apprentice does not have access to some of the required equipment in their current workplace.

### Rice Processing

Industry advises that the training and assessment of the redesigned Rice Processing units of competency and their related Assessment Requirements should occour in a Rice Processing workplace, preferably via an apprenticeship pathway. The main reasons for this inlcude:

- The assessemnt requirements specify the need for industrial scale plant and equipment to undertake the assessment of skills. This would be difficult to simulate in an RTO enivironment.

- The rice processing units cover the operation of several interrelated processes and their related equipment to process commercial quantities of rice.

- The benefits of learning on the job from experienced operators.

More information on training and assessment of Rice Processing units is provided in the *FBP Food, Beverage and Pharmaceutical Training Package Implementation Guide*.

# Delivery as apprenticeship/traineeship

The Food, Beverage and Pharmaceutical IRC considers that the following qualifications could be suitable for delivery as apprenticeships/traineeships:

- FBP20117 Certificate II in Food Processing
- FBP20217 Certificate II in Baking
- FBP20317 Certificate II in Food Processing (Sales)
- FBP30117 Certificate III in Food Processing
- FBP30217 Certificate III in Plant Baking
- FBP30317 Certificate III in Cake and Pastry
- FBP30417 Certificate III in Bread Baking
- FBP30517 Certificate III in Baking
- FBP30617 Certificate III in Food Processing (Sales)
- FBP30817 Certificate III in Rice Processing
- FBP40117 Certificate IV in Flour Milling.

Note:

1. State or Territory Training Authorities (STAs/TTAs) are responsible for determining funding and other arrangements for delivery of apprenticeships and traineeships in its jurisdiction.

2. Industry and occupation awards and enterprise agreements may specify conditions of employment for apprentices/trainees.

# E. Implementation of the training package components

## How training package components meet occupation and licensing requirements

There are no licensing requirements for the native units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package, Version 1.*

Some units in the Training Package have the following statement in the Application section of the unit:

"All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace."

Based upon industry, this statement has been added to advise Training Package users that legislative and regulatory requirements apply to workers in these sectors and these requirements vary across jurisdictions. It is the responsibility of employers, operators of food premises and RTOs to check with their local authorities for requirements that apply to the work being undertaken.

## Implementation issues and management strategies

During the review of the Retail Baking sector qualifications, Skills Impact was made aware of barriers to entry level training in some communities related to cultural issues and barriers related to language, literacy and numeracy, especially in indigenous communities. *FBP10217 Certificate I in Baking* was developed to provide an alternative entry point in to the Retail Baking industry for such learners.

**Potential implementation barriers**

Some stakeholders raised potential implementation barriers, with the Victorian State Training Authority, about the revised Performance Evidence section of the following units of competency:

- FBPRBK3012 Schedule and produce bread production
- FBPRBK3013 Schedule and produce cake and pastry production
- FBPRBK3015 Schedule and produce bakery production.

The main concerns relate to the product range requirements and the requirement to produce the products over a period of four shifts. There are concerns that some bakeries may not produce the mandated product range and that the mandated scheduling requirements and additional facilities and equipment will incur significant costs to RTOs and small bakeries.

## Further implementation advice

Discussions have been held with representative from the State Training Authority in Victoria who has responsibility for providing the nominal hours listed in the *Victorian Purchasing Guide* for this Training Package. The authority has been advised that the training and assessment requirements for the redesigned retail baking units have increased and therefore a review of the nominal hours for these components may be needed.

It should be noted that the *FDF10 Food Processing Training Package* will remain live on Training.gov.au while additional projects to review the remaining components of the current training package are in progress. To assist training organisations during this time, units of competency that are currently in *FDF10 Food Processing Training Package* and are also imported into *FBP Food, Beverage and Pharmaceutical Training Package* are identified clearly in the *FBP Food, Beverage and Pharmaceutical Training Package Implementation Guide.*

# F. Quality assurance reports

Skills Impact declares that the proposed components of the *FBP Food, Beverage and* Pharmaceutical *Training Package Version 1* meet the requirements of the *Standards for Training Packages 2012* and the *Training Package Development and Endorsement Process Policy*.

The table below provides a statement of evidence that the components meet the Training Package Quality Principles.

| Principle | Evidenced by: |
|---|---|
| 1. Reflect identified workforce outcomes | Changes demonstrate a clear link back to relevant AISC decisions commissioning the work and the Case for Change<br><br>Training package components are compliant with the *Standards for Training Packages 2012*, the *Training Package Products Policy* and the *Training Package Development and Endorsement Process Policy*<br><br>Open and inclusive consultation and validation commensurate with scope and impact has been conducted |
| 2. Support portability of skills and competencies including reflecting licensing and regulatory requirements | Packaging rules, qualifications framework, and pathways support movement within and across sectors<br><br>Included skill sets respond to client needs |
| 3. Reflect national agreement about the core transferable skills and core job-specific skills required for job roles as identified by industry | Active engagement across industry has occurred to achieve a national consensus about the advice being provided to the AISC<br><br>Best use is made of cross-industry and work and participation bank units |
| 4. Be flexible to meet the diversity of individual and employer needs, including the capacity to adapt to changing job roles and workplaces | Provides flexible qualifications that enable application in different contexts<br><br>Provides multiple entry and exit points<br><br>Pre-requisite units of competency are used only when required |
| 5. Facilitate recognition of an individual's skills and knowledge and support movement between the school, vocational education and higher education sectors | Provides pathways from entry and preparatory level to facilitate movement between schools, VET and higher education qualifications |
| 6. Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements | Industry advice about delivery is provided via the Implementation Guide ready for publication at the same time as the Training Package<br><br>Units of competency and their associated assessment requirements are clearly written and have consistent breadth and depth within each sector<br><br>Compliance with the TGA / National Register requirements for publication<br><br>Implementation advice is provided in the Implementation Guide that is ready for publication at the same time as the Training Package |

The declaration and statement of evidence is confirmed by the independent Quality Report which is provided in Appendix **3: Quality Report**.

*FBP Food, Beverage and Pharmaceutical Training Package Implementation Guide* has been quality assured through Skills Impact's quality processes and is available.

# G. Implementation of COAG Industry Skills Council reforms to training packages

The decision being sought from the AISC supports the COAG Industry and Skills Council reforms to training packages. Completion of training package development work, together with extensive consultation with relevant stakeholders, confirms that the submission:

- does not duplicate existing qualifications or units of competency

- the Certificates I and II Rice Processing qualifications have been deleted based on industry agreement that the outcomes of these qualifications can be achieved using the existing Certificates I and II Food Processing qualifications

- four retail baking sector units of competency have been deleted based on industry advice that they are no longer required or the outcomes could be achieved using existing units

- four rice processing units of competency have been deleted based on industry advice that they are no longer required or the outcomes could be achieved using existing units

- creation of a new Certificate I in Baking to provide an alternative entry point to baking particularly for learners from Indigenous backgrounds and learners who experience learning difficulties who could not successfully undertake the AQF level two qualification

- redesign of several retail baking sector units of competency that are relevant to other *FBP Food, Beverage and Pharmaceutical* and *SIT Tourism, Travel and Hospitality* qualifications

- inclusion of several *SIT Tourism, Travel and Hospitality* units in the Certificate III baking qualifications that will enable learners to gain credit transfer into *SIT Tourism, Travel and Hospitality* qualifications

- three new post trade skills sets created for baking to enable existing bakers and pastry cooks to broaden their technical skills.

# H. Evidence of completion

Skills Impact confirms that the proposed components of the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* have been completed according to the work assigned by the AISC.

The developed Training Package components are listed in **Appendix 1: Components for Endorsement**. Full copies of the listed Training Package components are provided with this Case for Endorsement.

## Evidence that training package component(s) are prepared for publication.

The Quality Report provides confirmation that the draft components meet the *Standards for Training Packages 2012*.

All components have been created to comply with the National Register requirements for publication. The **Mapping Summary** and **Training Package Modification History** provided in **Appendix 1 Components for endorsement** provide details of the changes to the training package components that are required to allow them to be published on the National Register.

# I. IRC support

The Food, Beverage and Pharmaceutical IRC supports the submission of the training package components detailed in this Food, Beverage and Pharmaceutical IRC by its appointed Chair.

Name of Chair:          Anne Astin

Signature of Chair:

Date:                   17th November 2017

# Appendix 1: Components for endorsement

## a. List of qualification titles and codes

| Qualifications in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
|---|---|
| **Code** | **Title** |
| FBP10117 | Certificate I in Food Processing |
| FDF10217 | Certificate I in Baking |
| FBP20117 | Certificate II in Food Processing |
| FBP20217 | Certificate II in Baking |
| FBP20317 | Certificate II in Food Processing (Sales) |
| FBP30117 | Certificate III in Food Processing |
| FBP30217 | Certificate III in Plant Baking |
| FBP30317 | Certificate III in Cake and Pastry |
| FBP30417 | Certificate III in Bread Baking |
| FBP30517 | Certificate III in Baking |
| FBP30617 | Certificate III in Food Processing (Sales) |
| FBP30717 | Certificate III in Rice Processing |
| FBP40117 | Certificate IV in Flour Milling |
| FBP40217 | Certificate IV in Baking |

## b. List of unit titles and codes and associated assessment requirements

| Units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
| --- | --- |
| **Code** | **Title** |
| FBPBEV2001 | Operate a deaeration, mixing and carbonation process |
| FBPBEV2002 | Manufacture roast and ground coffee |
| FBPBEV2003 | Operate an ice manufacturing process |
| FBPCHE3001 | Conduct cheese making operations |
| FBPCHE3002 | Carry out processes for a range of artisan cheeses |
| FBPCON2001 | Examine raw ingredients used in confectionery |
| FBPCON2002 | Operate a boiled confectionery process |
| FBPCON2003 | Operate a chocolate conching process |
| FBPCON2004 | Operate a chocolate depositing or moulding process |
| FBPCON2005 | Operate a confectionery depositing process |
| FBPCON2006 | Operate a granulation and compression process |
| FBPCON2007 | Operate a panning process |
| FBPCON2008 | Operate a chocolate refining process |
| FBPCON2009 | Operate a starch moulding process |
| FBPDPR2001 | Operate a butter churning process |
| FBPDPR2002 | Operate a butter oil process |
| FBPDPR2003 | Operate a curd production and cutting process |
| FBPDPR2004 | Operate a cooling and hardening process |
| FBPDPR2005 | Operate a cheese pressing and moulding process |
| FBPDPR2006 | Operate a fermentation process |
| FBPEGG2001 | Work on an egg grading floor |
| FBPEGG2002 | Operate egg grading and packing floor equipment |
| FBPFAV2001 | Apply hydro-cooling processes to fresh produce |
| FBPFAV3001 | Conduct chemical wash for fresh produce |

| Units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
|---|---|
| **Code** | **Title** |
| FBPFAV3002 | Program fresh produce grading equipment |
| FBPFSY1001 | Follow work procedures to maintain food safety |
| FBPGPS2001 | Operate a bleaching process |
| FBPGPS2002 | Operate a complecting process |
| FBPGPS2003 | Operate a deodorising process |
| FBPGPS2004 | Operate a flake preparation process |
| FBPGPS2005 | Operate a fractionation process |
| FBPGPS2006 | Operate a hydrogenation process |
| FBPGPS2007 | Operate an interesterification process |
| FBPGPS2008 | Operate a neutralisation process |
| FBPGPS2009 | Operate a soap splitting process |
| FBPGPS2010 | Operate a winterisation process |
| FBPGPS2011 | Operate a creamed honey manufacture process |
| FBPGRA2001 | Operate a liquid, mash or block stockfeed process |
| FBPGRA2002 | Recognise mill operations and technologies |
| FBPGRA2003 | Operate a grain conditioning process |
| FBPGRA2004 | Operate a grain cleaning process |
| FBPGRA2005 | Operate a purification process |
| FBPGRA2006 | Operate a scalping and grading process |
| FBPGRA2007 | Operate a scratch and sizing process |
| FBPGRA2008 | Operate a break roll process |
| FBPGRA2009 | Operate a pelleting process |
| FBPGRA2010 | Handle grain in a storage area |
| FBPGRA2011 | Receive grain for malting |
| FBPGRA2012 | Prepare malted grain |
| FBPGRA2013 | Blend and dispatch malt |

| Units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
|---|---|
| **Code** | **Title** |
| FBPGRA2014 | Operate a rice vitamin enrichment process |
| FBPGRA3001 | Work with micronutrients or additions in stockfeed manufacturing processes |
| FBPGRA3002 | Apply knowledge of animal nutrition principles to stockfeed product |
| FBPGRA3003 | Lead flour milling shift operations |
| FBPGRA3004 | Control mill processes and performance |
| FBPGRA3005 | Conduct rice harvest receivals |
| FBPGRA3006 | Implement a paddy receival and grain cleaning process |
| FBPGRA3007 | Implement a rice blending and cleaning process |
| FBPGRA3008 | Implement a rice colour sorting process |
| FBPGRA3009 | Implement a rice flour break process |
| FBPGRA3010 | Implement a rice flour grading process |
| FBPGRA3011 | Implement a rice grading process |
| FBPGRA3012 | Implement a rice hulling and separation process |
| FBPGRA3013 | Implement a rice product manufacturing process |
| FBPGRA3014 | Implement a rice seed preparation and storage system |
| FBPGRA3015 | Implement a rice whitening process |
| FBPGRA3016 | Implement a rice flour blending process |
| FBPGRA4001 | Control power and automation for milling processes |
| FBPGRA4002 | Supervise testing processes for wheat and flour |
| FBPGRA4003 | Manage mill logistics and support services |
| FBPGRA4004 | Establish and supervise dust control procedures in a grain processing enterprise |
| FBPOPR1001 | Pack or unpack product manually |
| FBPOPR1002 | Operate automated washing equipment |
| FBPOPR1003 | Communicate workplace information |
| FBPOPR1004 | Prepare basic mixes |

| | Units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* |
|---|---|
| **Code** | **Title** |
| FBPOPR1005 | Operate basic equipment |
| FBPOPR1006 | Monitor process operation |
| FBPOPR1007 | Participate effectively in a workplace environment |
| FBPOPR1008 | Take and record basic measurements |
| FBPOPR1009 | Follow work procedures to maintain quality |
| FBPOPR2001 | Work effectively in the food processing industry |
| FBPOPR2002 | Inspect and sort materials and product |
| FBPOPR2003 | Prepare and monitor beer yeast propagation processes |
| FBPOPR2004 | Operate a beer packaging process |
| FBPOPR2005 | Operate a beer filling process |
| FBPOPR2006 | Operate a bulk dry goods transfer process |
| FBPOPR2007 | Work in a freezer storage area |
| FBPOPR2008 | Operate a bulk liquid transfer process |
| FBPOPR2009 | Load and unload tankers |
| FBPOPR2010 | Work with temperature controlled stock |
| FBPOPR2011 | Identify key stages and beer production equipment in a brewery |
| FBPOPR2012 | Maintain food safety when loading, unloading and transporting food |
| FBPOPR2013 | Operate a bright beer tank process |
| FBPOPR2014 | Participate in sensory analyses |
| FBPOPR2015 | Operate a beer filtration process |
| FBPOPR2016 | Operate a beer maturation process |
| FBPOPR2017 | Operate a blending, sieving and bagging process |
| FBPOPR2018 | Operate a case packing process |
| FBPOPR2019 | Fill and close product in cans |
| FBPOPR2020 | Operate a form, fill and seal process |

| Units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
|---|---|
| **Code** | **Title** |
| FBPOPR2021 | Operate a fill and seal process |
| FBPOPR2022 | Operate a high speed wrapping process |
| FBPOPR2023 | Operate a packaging process |
| FBPOPR2024 | Operate a cooling, slicing and wrapping process |
| FBPOPR2025 | Manufacture extruded and toasted products |
| FBPOPR2026 | Operate a forming or shaping process |
| FBPOPR2027 | Dispense non-bulk ingredients |
| FBPOPR2028 | Operate a mixing or blending process |
| FBPOPR2029 | Operate a baking process |
| FBPOPR2030 | Operate a brewery fermentation process |
| FBPOPR2031 | Operate a coating application process |
| FBPOPR2032 | Apply work procedures to maintain integrity of product |
| FBPOPR2033 | Operate a depositing process |
| FBPOPR2034 | Operate an evaporation process |
| FBPOPR2035 | Operate an enrobing process |
| FBPOPR2036 | Operate an extrusion process |
| FBPOPR2037 | Operate a filtration process |
| FBPOPR2038 | Operate a grinding process |
| FBPOPR2039 | Operate a frying process |
| FBPOPR2040 | Operate a heat treatment process |
| FBPOPR2041 | Operate a mixing or blending and cooking process |
| FBPOPR2042 | Operate a drying process |
| FBPOPR2043 | Operate an homogenising process |
| FBPOPR2044 | Operate a retort process |
| FBPOPR2045 | Operate pumping equipment |
| FBPOPR2046 | Operate a production process |

| Units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
|---|---|
| **Code** | **Title** |
| FBPOPR2047 | Operate a portion saw |
| FBPOPR2048 | Pre-process raw materials |
| FBPOPR2049 | Operate a reduction process |
| FBPOPR2050 | Operate a separation process |
| FBPOPR2051 | Operate a spreads production process |
| FBPOPR2052 | Operate a chocolate tempering process |
| FBPOPR2053 | Operate a washing and drying process |
| FBPOPR2054 | Operate a water purification process |
| FBPOPR2055 | Freeze dough |
| FBPOPR2056 | Operate a freezing process |
| FBPOPR2057 | Operate a membrane process |
| FBPOPR2058 | Operate a holding and storage process |
| FBPOPR2059 | Operate a continuous freezing process |
| FBPOPR2060 | Operate an automated cutting process |
| FBPOPR2061 | Operate a wort production process |
| FBPOPR3001 | Control contaminants and allergens in the workplace |
| FBPOPR3002 | Prepare food products using basic cooking methods |
| FBPOPR3003 | Identify cultural, religious and dietary considerations for food production |
| FBPPBK2001 | Operate a cooling and slicing process |
| FBPPBK2002 | Operate a pastry forming and filling process |
| FBPPBK2003 | Manufacture rye crisp breads |
| FBPPBK2004 | Manufacture wafer products |
| FBPPBK2005 | Operate a doughnut making process |
| FBPPBK2006 | Operate a griddle production process |
| FBPPBK2007 | Operate a pastry production process |

| Units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
|---|---|
| **Code** | **Title** |
| FBPPBK3001 | Operate a dough mixing process |
| FBPPBK3002 | Operate a final prove and baking process |
| FBPPBK3003 | Operate a dough make up process |
| FBPPPL3001 | Support and mentor individuals and groups |
| FBPPPL3002 | Establish compliance requirements for work area |
| FBPPPL4001 | Manage people in the work area |
| FBPPPL4002 | Plan and coordinate production equipment maintenance |
| FBPPPL4003 | Schedule and manage production |
| FBPPPL4004 | Optimise a work process |
| FBPPPL4005 | Manage supplier agreements and contracts |
| FBPPPL4006 | Manage a work area within budget |
| FBPRBK1001 | Finish products |
| FBPRBK2001 | Assist non laminated pastry production |
| FBPRBK2002 | Use food preparation equipment to prepare fillings |
| FBPRBK2003 | Assist sponge cake production |
| FBPRBK2004 | Assist basic bread production |
| FBPRBK2005 | Maintain ingredient stores |
| FBPRBK3001 | Produce laminated pastry products |
| FBPRBK3002 | Produce non laminated pastry products |
| FBPRBK3003 | Produce specialist pastry products |
| FBPRBK3004 | Produce meringue products |
| FBPRBK3005 | Produce basic bread products |
| FBPRBK3006 | Produce savoury bread products |
| FBPRBK3007 | Produce specialty flour bread products |
| FBPRBK3008 | Produce sponge cake products |
| FBPRBK3009 | Produce biscuit and cookie products |

| Units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
|---|---|
| **Code** | **Title** |
| FBPRBK3010 | Produce cake and pudding products |
| FBPRBK3011 | Produce frozen dough products |
| FBPRBK3012 | Schedule and produce bread production |
| FBPRBK3013 | Schedule and produce cake and pastry production |
| FBPRBK3014 | Produce sweet yeast products |
| FBPRBK3015 | Schedule and produce bakery production |
| FBPRBK3016 | Control and order bakery stock |
| FBPRBK3017 | Operate plant baking processes |
| FBPRBK3018 | Produce basic artisan products |
| FBPRBK4001 | Produce artisan bread products |
| FBPRBK4002 | Develop advanced artisan bread methods |
| FBPRBK4003 | Produce gateaux, tortes and entremets |
| FBPRBK4004 | Develop baked products |
| FBPRBK4005 | Apply advanced finishing techniques for specialty cakes |
| FBPRBK4006 | Coordinate baking operations |
| FBPRBK4007 | Assess and evaluate bread products |
| FBPRBK4008 | Apply bread baking science |
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| Units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
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| **Code** | **Title** |
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| Units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
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| **Code** | **Title** |
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| FBPWHS1001 | Identify safe work practices |
| FBPWHS4001 | Identify, assess and control work health and safety risk in own work |
| FBPWHS5001 | Manage work health and safety processes |

## Skill sets (not for endorsement)

| Skill sets in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
|---|---|
| **Code** | **Title** |
| FBPSS000001 | Advanced baking skill set |
| FBPSS000002 | Bread baking for pastry cooks skill set |
| FBPSS000003 | Cake and pastry baking for bread bakers skill set |
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| Skill sets in the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
|---|---|
| **Code** | **Title** |
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# c. Mapping information

**Qualifications from FDF10 to FBP**

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 Mapping of qualifications | | | |
|---|---|---|---|
| **Code and title (previous version)** | **Code and title (current version)** | **Comments** | **Equivalence statement** |
| FDF10111 Certificate I in Food Processing | FBP10117 Certificate I in Food Processing | Updated to meet Standards for Training Packages Packaging Rules clarified to reflect delivery of this qualification for processing of food for non-human and human consumption Imported units updated or deleted | Equivalent qualification |
| | FBP10217 Certificate I in Baking | New | No equivalent qualification |
| FDF11012 Certificate I in Sugar Milling Industry Operations | N/A | Deleted | N/A |
| FDF20111 Certificate II in Food Processing | FBP20117 Certificate II in Food Processing | Updated to meet Standards for Training Packages Packaging rules clarified to reflect delivery of this qualification for processing of food for non-human and human consumption Imported units updated or deleted | Equivalent qualification |
| FDF20510 Certificate II in Retail Baking Assistance | FBP20217 Certificate II in Baking | Redesigned. Units added and removed from the core and electives | No equivalent qualification |
| FDF20911 Certificate II in Food Processing (Sales) | FBP20317 Certificate II in Food Processing (Sales) | Updated to meet Standards for Training Packages Packaging rules clarified to reflect delivery of this qualification for processing of food for non-human and human consumption. Imported units updated or deleted | Equivalent qualification |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 Mapping of qualifications | | | |
|---|---|---|---|
| **Code and title (previous version)** | **Code and title (current version)** | **Comments** | **Equivalence statement** |
| FDF21012 Certificate II in Sugar Milling Industry Operations | N/A | deleted | N/A |
| FDF30111 Certificate III in Food Processing | FBP30117 Certificate III in Food Processing | Updated to meet Standards for Training Packages Packaging rules clarified Imported units updated or deleted | Equivalent qualification |
| FDF30310 Certificate III in Plant Baking | FBP30217 Certificate III in Plant Baking | Updated to meet Standards for Training Packages Imported units updated or deleted | Equivalent qualification |
| FDF30510 Certificate III in Retail Baking (Cake and Pastry) | FBP30317 Certificate III in Cake and Pastry | Redesigned. Units added and removed from the core and electives | No equivalent qualification |
| FDF30610 Certificate III in Retail Baking (Bread) | FBP30417 Certificate III in Bread Baking | Redesigned. Units added and removed from the core and electives | No equivalent qualification |
| FDF30710 Certificate III in Retail Baking (Combined) | FBP30517 Certificate III in Baking | Redesigned. Units added and removed from the core and electives | No equivalent qualification |
| FDF30910 Certificate III in Food Processing (Sales) | FBP30617 Certificate III in Food Processing (Sales) | Updated to meet Standards for Training Packages Imported units updated or deleted | Equivalent qualification |
| FDF41012 Certificate IV in Flour Milling | FBP40117 Certificate IV in Flour Milling | Updated to meet Standards for Training Packages Imported units updated or deleted | Equivalent qualification |
| FDF40811 Certificate IV in Advanced Baking | FBP40217 Certificate IV in Baking | Redesigned. Units added and removed from the core and electives. Baking business operations stream removed. | No equivalent qualification |

**Qualifications from ZRG00 to FBP**

The table below shows the relationship between qualifications from the *ZRG00 Ricegrowers' Cooperative Limited Training Package* to the *FBP Food, Beverage and Pharmaceutical Training Package 1.0*

| *FBP Food, Beverage and Pharmaceutical Training Package 1.0* **Mapping of qualifications** | | | |
|---|---|---|---|
| **Code and title (previous version)** | **Code and title (current version)** | **Comments** | **Equivalence statement** |
| ZRG10100 Certificate I Rice Processing | N/A | Not redeveloped. Qualification outcomes can be achieved by undertaking FBP10117 Certificate I in Food Processing | N/A |
| ZRG20100 Certificate II Rice Processing | N/A | Not redeveloped. Qualification outcomes can be achieved by undertaking FBP20117 Certificate II in Food Processing | N/A |
| ZRG30100 Certificate III Rice Processing | FBP30817 Certificate III in Rice Processing | Redesigned qualification. Units added to core and electives. Four specialist streams created. | No equivalent qualification |

**Skill sets**

| *FBP Food, Beverage and Pharmaceutical Training Package 1.0* **Mapping of skill sets** | | | |
|---|---|---|---|
| **Code and title (previous version)** | **Code and title (current version)** | **Comments** | **Equivalence statement** |
| NA | FBPSS000001 Advanced baking skill set | New | No equivalent Skill Set |
| NA | FBPSS000002 Bread baking for pastry cooks skill set | New | No equivalent Skill Set |
| NA | FBPSS000003 Cake and pastry baking for bread bakers skill set | New | No equivalent Skill Set |
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| FBP Food, Beverage and Pharmaceutical Training Package 1.0 Mapping of skill sets | | | |
|---|---|---|---|
| Code and title (previous version) | Code and title (current version) | Comments | Equivalence statement |
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**Units of competency FDF10 to FBP**

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFBV2001A Operate a deaeration, mixing and carbonation process | FBPBEV2001 Operate a deaeration, mixing and carbonation process | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFBV2002A Manufacture coffee (roast and ground) | FBPBEV2002 Manufacture roast and ground coffee | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFBV2003A Operate an ice manufacturing process | FBPBEV2003 Operate an ice manufacturing process | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFCH3001A Coordinate cheese making operations | FBPCHE3001 Conduct cheese making operations | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFCH3002A Carry out processes for a range of artisan cheeses | FBPCHE3002 Carry out processes for a range of artisan cheeses | Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity | Equivalent unit |
| FDFCON2001A Examine raw ingredients used in confectionery | FBPCON2001 Examine raw ingredients used in confectionery | Updated to meet Standards for Training Packages Changes to Elements and Performance Criteria for clarity | Equivalent unit |
| FDFCON2002A Operate a boiled confectionery process | FBPCON2002 Operate a boiled confectionery process | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFCON2003A Operate a chocolate conching process | FBPCON2003 Operate a chocolate conching process | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFCON2004A Operate a chocolate depositing or moulding process | FBPCON2004 Operate a chocolate depositing or moulding process | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFCON2005A Operate a confectionery depositing process | FBPCON2005 Operate a confectionery depositing process | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFCON2006A Operate a granulation and compression process | FBPCON2006 Operate a granulation and compression process | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFCON2007A Operate a panning process | FBPCON2007 Operate a panning process | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFCON2008A Operate a chocolate refining process | FBPCON2008 Operate a chocolate refining process | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFCON2009A Operate a starch moulding process | FBPCON2009 Operate a starch moulding process | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFDP2001A Operate a butter churning process | FBPDPR2001 Operate a butter churning process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFDP2002A Operate a butter oil process | FBPDPR2002 Operate a butter oil process | Updated to meet Standards for Training Packages One prerequisite removed as skills in butter churning are not required Assessment requires demonstration of process using both melted butter and cream | No equivalent unit |
| FDFDP2003A Operate a curd production and cutting process | FBPDPR2003 Operate a curd production and cutting process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFDP2004A Operate a cooling and hardening process | FBPDPR2004 Operate a cooling and hardening process | Updated to meet Standards for Training Packages | Equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFDP2005A Operate a cheese pressing and moulding process | FBPDPR2005 Operate a cheese pressing and moulding process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFDP2006A Operate a fermentation process | FBPDPR2006 Operate a fermentation process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFFS1001A Follow work procedures to maintain food safety | FBPFSY1001 Follow work procedures to maintain food safety | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFFV2001A Apply hydro-cooling processes to fresh produce | FBPFAV2001 Apply hydro-cooling processes to fresh produce | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFFV3001A Conduct chemical wash for fresh produce | FBPFAV3001 Conduct chemical wash for fresh produce | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFFV3002A Program fresh produce grading equipment | FBPFAV3002 Program fresh produce grading equipment | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGPS2001A Operate a bleaching process | FBPGPS2001 Operate a bleaching process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGPS2002A Operate a complecting process | FBPGPS2002 Operate a complecting process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGPS2003A Operate a deodorising process | FBPGPS2003 Operate a deodorising process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGPS2004A Operate a flake preparation process | FBPGPS2004 Operate a flake preparation process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGPS2005A Operate a fractionation process | FBPGPS2005 Operate a fractionation process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGPS2006A Operate a hydrogenation process | FBPGPS2006 Operate a hydrogenation process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGPS2007A Operate an interesterification process | FBPGPS2007 Operate an interesterification process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGPS2008A Operate a neutralisation process | FBPGPS2008 Operate a neutralisation process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGPS2009A Operate a soap splitting process | FBPGPS2009 Operate a soap splitting process | Updated to meet Standards for Training Packages | Equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFGPS2010A Operate a winterisation process | FBPGPS2010 Operate a winterisation process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGPS2011A Operate a creamed honey manufacture process | FBPGPS2011 Operate a creamed honey manufacture process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2001A Operate a liquid, mash or block stockfeed process | FBPGRA2001 Operate a liquid, mash or block stockfeed process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2002A Understand mill operations and technologies | FBPGRA2002 Recognise mill operations and technologies | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2003A Operate a grain conditioning process | FBPGRA2003 Operate a grain conditioning process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2004A Operate a grain cleaning process | FBPGRA2004 Operate a grain cleaning process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2005A Operate a purification process | FBPGRA2005 Operate a purification process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2006A Operate a scalping and grading process | FBPGRA2006 Operate a scalping and grading process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2007A Operate a scratch and sizing process | FBPGRA2007 Operate a scratch and sizing process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2008A Operate a break roll process | FBPGRA2008 Operate a break roll process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2009A Operate a pelleting process | FBPGRA2009 Operate a pelleting process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2010A Handle grain in a storage area | FBPGRA2010 Handle grain in a storage area | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2011A Receive grain for malting | FBPGRA2011 Receive grain for malting | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2012A Prepare malted grain | FBPGRA2012 Prepare malted grain | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR2013A Blend and dispatch malt | FBPGRA2013 Blend and dispatch malt | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR3001A Work with micronutrients or additions in stockfeed | FBPGRA3001 Work with micronutrients or additions in stockfeed | Updated to meet Standards for Training Packages | Equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 Mapping of units of competency | | | |
|---|---|---|---|
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| manufacturing processes | manufacturing processes | | |
| FDFGR3002A Demonstrate knowledge of animal nutrition principles | FBPGRA3002 Apply knowledge of animal nutrition principles to stockfeed product | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR3003A Lead flour milling shift operations | FBPGRA3003 Lead flour milling shift operations | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR3004A Control mill processes and performance | FBPGRA3004 Control mill processes and performance | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR4001A Control power and automation for milling processes | FBPGRA4001 Control power and automation for milling processes | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR4002A Supervise testing processes for wheat and flour | FBPGRA4002 Supervise testing processes for wheat and flour | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR4003A Manage mill logistics and support services | FBPGRA4003 Manage mill logistics and support services | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFGR4004A Establish and supervise dust control procedures in a grain processing enterprise | FBPGRA4004 Establish and supervise dust control procedures in a grain processing enterprise | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP1001A Pack or unpack product manually | FBPOPR1001 Pack or unpack product manually | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP1002A Operate automated washing equipment | FBPOPR1002 Operate automated washing equipment | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP1004A Prepare basic mixes | FBPOPR1004 Prepare basic mixes | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP1005A Operate basic equipment | FBPOPR1005 Operate basic equipment | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP1006A Monitor process operation | FBPOPR1006 Monitor process operation | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP1007A Participate effectively in a workplace environment | FBPOPR1007 Participate effectively in a workplace environment | Updated to meet Standards for Training Packages | Equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
| --- | --- | --- | --- |
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFOP1008A Take and record basic measurements | FBPOPR1008 Take and record basic measurements | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP1009A Follow work procedures to maintain quality | FBPOPR1009 Follow work procedures to maintain quality | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP1010A Communicate workplace information | FBPOPR1003 Communicate workplace information | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2001A Work effectively in the food processing industry | FBPOPR2001 Work effectively in the food processing industry | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2002A Inspect and sort materials and product | FBPOPR2002 Inspect and sort materials and product | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2006A Operate a bulk dry goods transfer process | FBPOPR2006 Operate a bulk dry goods transfer process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2007A Work in a freezer storage area | FBPOPR2007 Work in a freezer storage area | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2008A Operate a bulk liquid transfer process | FBPOPR2008 Operate a bulk liquid transfer process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2009A Load and unload tankers | FBPOPR2009 Load and unload tankers | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2010A Work with temperature controlled stock | FBPOPR2010 Work with temperature controlled stock | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2012A Maintain food safety when loading, unloading and transporting food | FBPOPR2012 Maintain food safety when loading, unloading and transporting food | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2014A Participate in sensory analyses | FBPOPR2014 Participate in sensory analyses | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2017A Operate a blending, sieving and bagging process | FBPOPR2017 Operate a blending, sieving and bagging process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2018A Operate a case packing process | FBPOPR2018 Operate a case packing process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2019A Fill and close product in cans | FBPOPR2019 Fill and close product in cans | Updated to meet Standards for Training Packages | Equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFOP2020A Operate a form, fill and seal process | FBPOPR2020 Operate a form, fill and seal process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2021A Operate a fill and seal process | FBPOPR2021 Operate a fill and seal process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2022A Operate a high speed wrapping process | FBPOPR2022 Operate a high speed wrapping process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2023A Operate a packaging process | FBPOPR2023 Operate a packaging process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2024A Operate a cooling, slicing and wrapping process | FBPOPR2024 Operate a cooling, slicing and wrapping process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2025A Manufacture extruded and toasted products | FBPOPR2025 Manufacture extruded and toasted products | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2026A Operate a forming or shaping process | FBPOPR2026 Operate a forming or shaping process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2027A Dispense nonbulk ingredients | FBPOPR2027 Dispense non-bulk ingredients | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2028A Operate a mixing or blending process | FBPOPR2028 Operate a mixing or blending process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2029A Operate a baking process | FBPOPR2029 Operate a baking process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2031A Operate a coating application process | FBPOPR2031 Operate a coating application process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2033A Operate a depositing process | FBPOPR2033 Operate a depositing process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2034A Operate an evaporation process | FBPOPR2034 Operate an evaporation process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2035A Operate an enrobing process | FBPOPR2035 Operate an enrobing process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2036A Operate an extrusion process | FBPOPR2036 Operate an extrusion process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2037A Operate a filtration process | FBPOPR2037 Operate a filtration process | Updated to meet Standards for Training Packages | Equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 Mapping of units of competency | | | |
|---|---|---|---|
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFOP2038A Operate a grinding process | FBPOPR2038 Operate a grinding process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2039A Operate a frying process | FBPOPR2039 Operate a frying process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2040A Operate a heat treatment process | FBPOPR2040 Operate a heat treatment process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2041A Operate a mixing or blending and cooking process | FBPOPR2041 Operate a mixing or blending and cooking process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2042A Operate a drying process | FBPOPR2042 Operate a drying process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2043A Operate an homogenising process | FBPOPR2043 Operate an homogenising process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2044A Operate a retort process | FBPOPR2044 Operate a retort process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2045A Operate pumping equipment | FBPOPR2045 Operate pumping equipment | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2046A Operate a production process | FBPOPR2046 Operate a production process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2047A Operate a portion saw | FBPOPR2047 Operate a portion saw | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2048A Preprocess raw materials | FBPOPR2048 Pre-process raw materials | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2049A Operate a reduction process | FBPOPR2049 Operate a reduction process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2050A Operate a separation process | FBPOPR2050 Operate a separation process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2051A Operate a spreads production process | FBPOPR2051 Operate a spreads production process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2052A Operate a chocolate tempering process | FBPOPR2052 Operate a chocolate tempering process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2053A Operate a washing and drying process | FBPOPR2053 Operate a washing and drying process | Updated to meet Standards for Training Packages | Equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFOP2054A Operate a water purification process | FBPOPR2054 Operate a water purification process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2055A Freeze dough | FBPOPR2055 Freeze dough | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2056A Operate a freezing process | FBPOPR2056 Operate a freezing process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2057A Operate a membrane process | FBPOPR2057 Operate a membrane process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2058A Operate a holding and storage process | FBPOPR2058 Operate a holding and storage process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2059A Operate a continuous freezing process | FBPOPR2059 Operate a continuous freezing process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2060A Operate an automated cutting process | FBPOPR2060 Operate an automated cutting process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2062A Apply work procedures to maintain integrity of product | FBPOPR2032 Apply work procedures to maintain integrity of product | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2066A Operate a wort production process | FBPOPR2061 Operate a wort production process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2067A Operate a brewery fermentation process | FBPOPR2030 Operate a brewery fermentation process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2068A Operate a beer maturation process | FBPOPR2016 Operate a beer maturation process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2069A Operate a beer filtration process | FBPOPR2015 Operate a beer filtration process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2070A Operate a bright beer tank process | FBPOPR2013 Operate a bright beer tank process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2071A Identify key stages and beer production equipment in a brewery | FBPOPR2011 Identify key stages and beer production equipment in a brewery | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2072A Operate a beer filling process | FBPOPR2005 Operate a beer filling process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP2073A Operate a beer packaging process | FBPOPR2004 Operate a beer packaging process | Updated to meet Standards for Training Packages | Equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFOP2074A Prepare and monitor beer yeast propagation processes | FBPOPR2003 Prepare and monitor beer yeast propagation processes | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP3001A Control contaminants and allergens in the workplace | FBPOPR3001 Control contaminants and allergens in the workplace | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP3005A Prepare food products using basic cooking methods | FBPOPR3002 Prepare food products using basic cooking methods | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFOP3006A Identify cultural, religious and dietary considerations for food production | FBPOPR3003 Identify cultural, religious and dietary considerations for food production | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFPO2009A Work in an egg grading floor | FBPEGG2001 Work on an egg grading floor | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFPO2010A Operate egg grading and packing floor equipment | FBPEGG2002 Operate egg grading and packing floor equipment | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity. | Equivalent unit |
| FDFPPL3003A Support and mentor individuals and groups | FBPPPL3001 Support and mentor individuals and groups | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFPPL3006A Establish compliance requirements for work area | FBPPPL3002 Establish compliance requirements for work area | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFPPL4001A Manage people in the work area | FBPPPL4001 Manage people in the work area | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFPPL4002A Plan and coordinate maintenance | FBPPPL4002 Plan and coordinate production equipment maintenance | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFPPL4003A Schedule and manage production | FBPPPL4003 Schedule and manage production | Updated to meet Standards for Training Packages Minor Changes to PCs for clarity | Equivalent unit |
| FDFPPL4004A Optimise a work process | FBPPPL4004 Optimise a work process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFPPL4006A Manage a work area within budget | FBPPPL4006 Manage a work area within budget | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFPPL4007A Manage supplier agreements and contracts | FBPPPL4005 Manage supplier agreements and contracts | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity | Equivalent unit |
| FDFBK2001A Operate a cooling and slicing process | FBPPBK2001 Operate a cooling and slicing process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFBK2002A Operate a pastry forming and filling process | FBPPBK2002 Operate a pastry forming and filling process | Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity | Equivalent unit |
| FDFBK2003A Manufacture rye crisp breads | FBPPBK2003 Manufacture rye crisp breads | Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity | Equivalent unit |
| FDFBK2004A Manufacture wafer products | FBPPBK2004 Manufacture wafer products | Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity | Equivalent unit |
| FDFBK2005A Operate a doughnut making process | FBPPBK2005 Operate a doughnut making process | Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity | Equivalent unit |
| FDFBK2006A Operate a griddle production process | FBPPBK2006 Operate a griddle production process | Updated to meet Standards for Training Packages Minor changes to | Equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| | | performance criteria for clarity | |
| FDFBK2007A Operate a pastry production process | FBPPBK2007 Operate a pastry production process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFPB3001A Operate a dough mixing process | FBPPBK3001 Operate a dough mixing process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFPB3002A Operate a final prove and baking process | FBPPBK3002 Operate a final prove and baking process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFPB3003A Operate a dough make up process | FBPPBK3003 Operate a dough make up process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFRB1001A Finish products | FBPRBK1001 Finish products | Updated to meet standards for training packages Changes to elements and performance criteria to increase clarity | Equivalent unit |
| FDFRB2001A Form and fill pastry products | FBPRBK3001 Produce laminated pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3002 Produce non laminated pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3003 Produce specialist pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| FDFRB2002A Prepare fillings | FBPRBK2002 Use food preparation equipment to prepare filings | Updated to meet standards for training packages Changes to food preparation equipment and techniques. | No equivalent unit |
| | FBPRBK3001 Produce laminated pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3002 Produce non laminated pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3003 Produce specialist pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFRB2003A Produce meringue-based products | FBPRBK3004 Produce meringue products | Redesigned units with significant changes to Elements and PCs. AQF level changed to reflect the added variety and complexity of the unit's outcomes. | No equivalent unit |
| FDFRB2004A Provide production assistance for bread products | FBPRBK2004 Assist basic bread production | Updated to meet standards for training packages Minor changes to elements and performance criteria to increase clarity | Equivalent unit |
| FDFRB2005A Provide assistance in cake, pastry and biscuit production | FBPRBK2001 Assist non laminated pastry production | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK2003 Assist sponge cake production | Redesigned unit that includes content from previous unit | No equivalent unit |
| NA | FBPRBK2005 Maintain ingredient stores | New unit | No equivalent unit |
| FDFRB3001A Produce pastry | FBPRBK3001 Produce laminated pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3002 Produce non laminated pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3003 Produce specialist pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| FDFRB3002A Produce bread dough | FBPRBK3005 Produce basic bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3006 Produce savoury bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3007 Produce specialty flour bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| FDFRB3003A Produce sponge, cake and cookie batter | FBPRBK3008 Produce sponge cake products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3009 Produce biscuit and cookie products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3010 Produce cake and pudding products | Redesigned unit that includes content from previous unit | No equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFRB3004A Decorate cakes and cookies | FBPRBK3008 Produce sponge cake products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3009 Produce biscuit and cookie products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3010 Produce cake and pudding products | Redesigned unit that includes content from previous unit | No equivalent unit |
| FDFRB3005A Bake bread | FBPRBK3005 Produce basic bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3006 Produce savoury bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3007 Produce specialty flour bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| FDFRB3006A Bake sponges, cakes and cookies | FBPRBK3008 Produce sponge cake products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3009 Produce biscuit and cookie products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3010 Produce cake and pudding products | Redesigned unit that includes content from previous unit | No equivalent unit |
| FDFRB3007A Bake pastry products | FBPRBK3001 Produce laminated pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3002 Produce non laminated pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3003 Produce specialist pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| FDFRB3008A Store, handle and use frozen dough | FBPRBK3011 Produce frozen dough products | Supersedes and replaces FDFRB3008A. Elements and performance criteria added that include mixing and par baking of frozen dough. | No equivalent unit |
| FDFRB3009A Retard dough | FBPRBK3005 Produce basic bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3006 Produce savoury bread products | Redesigned unit that includes content from previous unit | No equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 Mapping of units of competency | | | |
|---|---|---|---|
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFRB3010A Process dough | FBPRBK3005 Produce basic bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3006 Produce savoury bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3007 Produce specialty flour bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| FDFRB3011A Diagnose and respond to product and process faults (bread) | FBPRBK3005 Produce basic bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3006 Produce savoury bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3007 Produce specialty flour bread products | Redesigned unit that includes content from previous unit | No equivalent unit |
| FDFRB3012A Diagnose and respond to product and process faults (pastry, cake and cookies) | FBPRBK3001 Produce laminated pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3002 Produce non laminated pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3003 Produce specialist pastry products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK3010 Produce cake and pudding products | Redesigned unit that includes content from previous unit | No equivalent unit |
| | FBPRBK4003 Produce gateaux, tortes and entremets | Redesigned unit that includes content from previous unit | No equivalent unit |
| FDFRB3013A Produce artisan breads | FBPRBK4001 Produce artisan bread products | Redesigned unit that includes content from previous unit Code changed to reflect AQF alignment | No equivalent unit |
| FDFRB3014A Produce sweet yeast products | FBPRBK3014 Produce sweet yeast products | Redesigned unit that includes content from previous unit Element on finishing sweet yeast products added | No equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 Mapping of units of competency | | | |
|---|---|---|---|
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFRB3015A Produce and decorate gateaux and tortes | FBPRBK4003 Produce gateaux, tortes and entremets | Redesigned unit that includes content from previous unit Code changed to reflect AQF alignment | No equivalent unit |
| FDFRB3016A Plan and schedule production for retail bakery | FBPRBK3012 Schedule and produce bread production | Redesigned unit that includes content from the previous unit Production of baked items added to the unit | No equivalent unit |
| | FBPRBK3013 Schedule and produce cake and pastry production | Redesigned unit that includes content from the previous unit Production of baked items added to the unit | No equivalent unit |
| | FBPRBK3015 Schedule and produce bakery production | Redesigned unit that includes content from the previous unit Production of baked items added to the unit | No equivalent unit |
| FDFRB3017A Participate in product development | FBPRBK4004 Develop baked products | Redesigned unit that includes content from the previous unit | No equivalent unit |
| NA | FBPRBK3016 Control and order bakery stock | New unit | No equivalent unit |
| NA | FBPRBK3017 Operate plant baking processes | New unit | No equivalent unit |
| FDFRB4001A Apply marketing principles to retail bakery | NA | Deleted | |
| FDFRB4002A Control bakery operations to meet quality and production requirements | FBPRBK4006 Coordinate baking operations | Redesigned unit that includes content from previous unit | Equivalent unit |
| FDFRB4003A Apply baking science to work practices | FBPRBK4008 Apply bread baking science | Redesigned unit with a focus on bread products incorporating content from previous unit | No equivalent unit |
| FDFRB4004A Produce sourdough products | FBPRBK4001 Produce artisan bread products | Redesigned unit that includes content from previous unit. Preparation of artisan bread fillings and pre baking finish added to the unit. | No equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFRB4005A Apply advanced finishing techniques for specialty cakes and desserts | FBPRBK4005 Apply advanced finishing techniques for specialty cakes | Redesigned unit incorporating content from previous unit, excluding desserts | Equivalent unit |
| FDFRB4006A Explore and apply baking techniques to develop new products | FBPRBK4004 Develop baked products | Redesigned unit that includes content from the previous unit | No equivalent unit |
| FDFRB4007A Evaluate and assess bakery product | FBPRBK4007 Assess and evaluate bread products | Redesigned unit with a focus on bread products incorporating content from previous unit | No equivalent unit |
| FDFRB4008A Set up sustainable baking operations | NA | Deleted | |
| FDFRB4009A Coordinate material supply for baking processes | NA | Deleted | |
| FDFRB4010A Prepare plated sweets and desserts | NA | Deleted | |
| N/A | FBPRBK4002 Develop advanced artisan bread methods | New unit | No equivalent unit |
| N/A | FBPRBK3018 Produce basic artisan products | New unit | No equivalent unit |
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| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
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| Mapping of units of competency | | | |
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| FBP Food, Beverage and Pharmaceutical Training Package 1.0 Mapping of units of competency | | | |
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| FDFOHS1001A Work safely | FBPWHS1001 Identify safe work practices | Updated to meet Standards for Training Packages Changes to Performance Criteria to align with competency standards | Equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 Mapping of units of competency | | | |
|---|---|---|---|
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| FDFOHS4001A Identify, assess and control OHS risk in own work | FBPWHS4001 Identify, assess and control work health and safety risk in own work | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Minor change to title to reflect current industry terminology | Equivalent unit |
| FDFOHS5001A Manage OHS processes | FBPWHS5001 Manage work health and safety processes | Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Minor change to title to reflect current industry terminology | Equivalent unit |

**Qualifications from ZRG00 to FBP**

The table below shows the relationship between units of competency from the *ZRG00 Ricegrowers' Cooperative Limited Training Package* to the *FBP Food, Beverage and Pharmaceutical Training Package 1.0*

| **FBP Food, Beverage and Pharmaceutical Training Package 1.0**<br>Mapping of units of competency | | | |
|---|---|---|---|
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| ZRGRPVE2A Operate a rice vitamin enrichment process | FBPGRA2014 Operate a rice vitamin enrichment process | Updated to meet Standards for Training Packages Minor changes to performance criteria | Equivalent unit |
| ZRGRPRH3A Conduct rice harvest receivals | FBPGRA3005 Conduct rice harvest receivals | Updated to meet Standards for Training Packages Minor changes to performance criteria | Equivalent unit |
| ZRGRPSP3A Operate a rice seed preparation and storage system | FBPGRA3006 Implement a paddy receival and grain cleaning process | Updated to meet Standards for Training Packages Changes to title, elements and performance criteria | Equivalent unit |
| ZRGRPBC2A Operate a rice blending and cleaning process | FBPGRA3007 Implement a rice blending and cleaning process | Updated to meet Standards for Training Packages Code changed to reflect AQF alignment Changes to the title, elements and performance criteria | No equivalent unit |
| ZRGRPCS2A Operate a rice colour sorting process | FBPGRA3008 Implement a rice colour sorting process | | No equivalent unit |
| ZRGRPDC1A  Locate industry and company products and processes | N/A | Deleted | N/A |
| ZRGRPFB2A Operate a rice flour break process | FBPGRA3009 Implement a rice flour break process | Updated to meet Standards for Training Packages Code changed to reflect AQF alignment Changes to the title, elements and performance criteria | No equivalent unit |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| ZRGRPFG2A Operate a rice flour grading process | FBPGRA3010 Implement a rice flour grading process | Updated to meet Standards for Training Packages Change of coding to reflect revised AQF level Changes to the Title, Elements and Performance Criteria | No equivalent unit |
| ZRGRPOS3A Operate a system (Rice processing) | | Deleted | N/A |
| ZRGRPRG2A Operate a rice grading process | FBPGRA3011 Implement a rice grading process | Updated to meet Standards for Training Packages Code changed to reflect AQF alignment Changes to the title, elements and performance criteria | No equivalent unit |
| N/A | FBPGRA3012 Implement a rice hulling and separation process | Updated to meet Standards for Training Packages Code changed to reflect AQF alignment Changes to title, elements and performance criteria | No equivalent unit |
| ZRGRPHS2A Operate a hulling and separation process | FBPGRA3013 Implement a rice product manufacturing process | Updated to meet Standards for Training Packages Code changed to reflect AQF alignment Changes to title, elements and performance criteria | No equivalent unit |
| ZRGRPRR1A Receive raw materials | N/A | Deleted | N/A |
| ZRGRPRD2A Operate a rice drying process | N/A | Deleted | N/A |

| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | | | |
|---|---|---|---|
| Mapping of units of competency | | | |
| Code and title (previous version) | Code and title (previous version) | Code and title (previous version) | Code and title (previous version) |
| ZRGRPSP3A Operate a rice seed preparation and storage system | FBPGRA3014 Implement a rice seed preparation and storage system | Updated to meet Standards for Training Packages Changes to title, elements and performance criteria | No equivalent unit |
| ZRGRPRW2A Operate a rice whitening process | FBPGRA3015 Implement a rice whitening process | Updated to meet Standards for Training Packages Code changed to reflect AQF alignment Changes to the title, elements and performance criteria | No equivalent unit |
| ZRGRPRB2Aprocess Operate a rice flour blending | FBPGRA3016 Implement a rice flour blending process | Updated to meet Standards for Training Packages Code changed to reflect AQF alignment Changes to the title, elements and performance criteria | No equivalent unit |

# d. Credit arrangements

| Credit arrangements for the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | | |
|---|---|---|
| **Qualification Code** | **Qualification Title** | **Credit Arrangement Details**. |
| FBP10117 | Certificate I in Food Processing | At the time of endorsement of this training package, no national credit arrangements exist |
| FDF10217 | Certificate I in Baking | At the time of endorsement of this training package, no national credit arrangements exist |
| FBP20117 | Certificate II in Food Processing | At the time of endorsement of this training package, no national credit arrangements exist |
| FBP20217 | Certificate II in Baking | At the time of endorsement of this training package, no national credit arrangements exist |
| FBP20317 | Certificate II in Food Processing (Sales) | At the time of endorsement of this training package, no national credit arrangements exist |
| FBP30117 | Certificate III in Food Processing | At the time of endorsement of this training package, no national credit arrangements exist |
| FBP30217 | Certificate III in Plant Baking | At the time of endorsement of this training package, no national credit arrangements exist |
| FBP30317 | Certificate III in Cake and Pastry | At the time of endorsement of this training package, no national credit arrangements exist |
| FBP30417 | Certificate III in Bread Baking | At the time of endorsement of this training package, no national credit arrangements exist |
| FBP30517 | Certificate III in Baking | At the time of endorsement of this training package, no national credit arrangements exist |
| FBP30617 | Certificate III in Food Processing (Sales) | At the time of endorsement of this training package, no national credit arrangements exist |

| | Credit arrangements for the *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* | |
|---|---|---|
| **Qualification Code** | **Qualification Title** | **Credit Arrangement Details**. |
| FBP30717 | Certificate III in Rice Processing | At the time of endorsement of this training package, no national credit arrangements exist |
| FBP40117 | Certificate IV in Flour Milling | At the time of endorsement of this training package, no national credit arrangements exist |
| FBP40217 | Certificate IV in Baking | At the time of endorsement of this training package, no national credit arrangements exist |

# Appendix 2: Industry support

## Retail Baking Technical Advisory Committee

| Name | Organisation |
|------|--------------|
| Andrew O'Hara | Phillippa's Bakery |
| Ben Thompson | Woolworths |
| Brett Noy | Uncle Bob's Bakery |
| Duane Neill | Workplace Training Strategies |
| Janet Blythman | Ellebee Exports |
| Mark Dennien | National Baking Industry Association |
| Nathan Merritt | Bakers Delight |
| Martin MacLennan | Laucke Flour Mills |
| Melissa Wortman | NSW Agrifood Industry Training Advisory Board |
| Robert Schwerdt | Charles Darwin University |
| Tony Smith | Baking Association of Australia |

## Summary of consultative activities

Seventy stakeholders attended the consultation workshops in person. Consultation workshops were held at the following locations:

## Retail Baking Consultation workshop participants

| Workshop | Participants | State |
|----------|--------------|-------|
| Melbourne Consultation Workshop 27-Mar-17 10 participants | Amanda Sekic, Coles Supermarkets<br>Andrew O'Hara, Phillippa's Bakery<br>Frederick Money, Kangan Institute<br>Kim Banfield, Goulburn Ovens Institute of TAFE<br>Luke Farrell, Baker's Delight Holdings Limited<br>Matthew Miles, Baxter Institute<br>Paul Saunders, Higher Education and Skills Group, Victoria<br>Ross Graham, Goulburn Ovens Institute of TAFE<br>Stephen Pinnuck, Goulburn Ovens Institute of TAFE<br>Wayne Chrimes, Box Hill Institute | VIC |
| Hobart Consultation Workshop 04-Apr-17 1 participant | Eric Ortmann, TasTAFE | TAS |
| Brisbane Consultation Workshop | Amie Stewart, On the Rise Bakery<br>Brett Noy, Uncle Bobs Bakery | QLD |

| Workshop | Participants | State |
|---|---|---|
| 29-Mar-18<br>18 participants | Cassy Baker, TAFE QLD<br>David Tscheinig, All About Bakery Equipment<br>David Tscheinig, All About Bakery Equipment<br>Dean Musgrave, Jacobs Bakery<br>John Dabrowski, Rainforest Bakery<br>John Reminis, Bakehouse Delights<br>Justin Gravestein, All About Bakery Equipment<br>Malcolm Coward, Creative Crust<br>Mark Dennien, National Baking Industry Association<br>Mark McDonald, Bakers Delight<br>Marty Mason, Bakers Delight Holdings<br>Michael Wheeler, TAFE QLD<br>Nigel Krieger, Brusserie Bread<br>Rodney Phelon, Phelon's Bakery<br>Sam Nicolosi, Queensland Manuafacturing Institute Solutions<br>Tony Robinson, Ferny Way Bakery<br>Troy Smith, Allied Mills | |
| Sydney Consultation Workshop<br>30-Mar-17<br>11 participants | Anthony Adam, Woolworths<br>Janet Aislabie, TAFE NSW<br>Jason Wiltshire, Brasserie Bread<br>Joanna Harrington, Bakers Delight / Baking Assciation of Australia<br>John Reminis, Bakehouse Delights<br>Kathy Roser, TAFE NSW<br>Lodewijk de Winter, TAFE NSW<br>Lynley Houghton, TAFE NSW<br>Pete Hood, TAFE NSW<br>Tjalke Bouma, TAFE NSW<br>Tracy Nickl, Gumnut Patisserie | NSW |
| Darwin Consultation Workshop<br>03-Apr-17<br>17 participants | Antonio Tjung, Charles Darwin University<br>Bill Dennis, Charles Darwin University<br>David Barker, Charles Darwin University<br>Elliot Wilson, Wilsons Pastries<br>Jason Wilkes, Charles Darwin University<br>Jay Timney, Outback Bakery<br>Judy Goodwin, Charles Darwin University<br>Matt Cook, Charles Darwin University<br>Michelle Irvine, Charles Darwin University<br>Minoushka Hesketh<br>Patrick Muller, Brumby's Hibiscus<br>Robert Schwerdt, Charles Darwin University<br>Shane Ortis, Ruby's Continental & Bakery<br>Tim Modra, Outback Bakery<br>Tracy Poelsma, Charles Darwin University<br>TY Lee, Charles Darwin University<br>Yvonne Webb, Industry Skills Advisory Council, Northern Territory | NT |
| Perth Consultation Workshop<br>04-Apr-17 | Brian Wilkinson, South Metropolitan TAFE<br>Nathan Merrett, Bakers Delight | WA |

| Workshop | Participants | State |
|---|---|---|
| 3 participants | Paul Etheredge, Food, Fibre and Timber Industries Training Council | |
| Adelaide Consultation Workshop<br>05-Apr-17<br>10 participants | Adrien Juers, Bakers Delight Holdings<br>Fee Lee, TAFE SA<br>Heather Bitter, Northern Adelaide State Secondary Schools' Alliance Sam Pearse, Department for Education and Child Development, South Australia<br>Jim Ralph, TAFE SA<br>Michelle Povey, Birdwood High School<br>Paul Antonello, Manildra Group<br>Paul Triglau, Paolo's Artisan Bakery<br>Toff West, Home Grain Bakery<br>Tracey Kavanagh, TAFE SA | SA |
| Consultation Webinar (National)<br>12-Apr-17<br>3 participants | Kiriakos Metaxotos, TAFE NSW<br>Robert Schwerdt, Charles Darwin University<br>Sophie Halias, Brasserie Bread | N/A |

**Retail Baking: Certificates 1 to 3 Consultation draft respondents**

| Name | Organisation | State |
|---|---|---|
| Adrian Juers | Bakers Delight Holdings (handwritten in the workshop) | SA |
| Andrew Pajic and Luke Farrell | Bakers Delight Holdings | VIC |
| Angela Tsimiklis | William Angliss Institute | VIC |
| Anonymous | Bakers Delight | NSW |
| Bryan Seears | Palmerston Bakery | NT |
| Cassy Baker | TAFE Brisbane | QLD |
| Cindy and Glenn Stewart | Bakers Delight Ballarat City | VIC |
| Dean Tilden | TAFE NSW | NSW |
| Elliot Wilson | Wilsons Pastries | WA |
| Enzo Perry | Perry's Bakery | SA |
| Eric Ortmann | TasTAFE | TAS |
| Fee Lee | TAFE SA | SA |
| Frederick Money | Kangan Institute | VIC |
| Greg O'Shea and Warren Guest | Holmesglen TAFE | VIC |
| Ian McIvor | TAFE NSW | NSW |

| Name | Organisation | State |
|------|-------------|-------|
| Irina Ferouleva | Department of State Development (STA) | SA |
| Justin Gravestein and David Tscheinig | All about bakery equipment | QLD |
| Kim Banfield and Paul Saunders | Baking Training Network | VIC |
| Lee Carter | Department of Education and Training (STA) | VIC |
| Nathan McMurdo | North Metropolitan TAFE | WA |
| Paul Antonello | Manildra Group (handwritten in the workshop) | SA |
| Paul Triglau | TAFESA | SA |
| Peter Hood & Pierre Masse | Wollongong TAFE | VIC |
| Toff West | Home Grain Bakery | SA |
| Tracy Nickl | Gumnut Patisserie | NSW |
| Troy Hanson | Baxter Institute | VIC |
| Wayne Chrimes | Box Hill Institute | VIC |

## Retail Baking: Certificates 1 to 3 Validation draft respondents

| Name | Organisation | State |
|------|-------------|-------|
| Ben Murphy | Ganmain | NSW |
| Brian Wilkinson | South Metropolitan TAFE | WA |
| Bryan Seers | Palmerston Bakery | NT |
| David Barker | Charles Darwin University | NT |
| David Tscheinig | All About Bakery Equipment | QLD |
| Enzo Perry | Perry's Bakery | SA |
| George Akkerman | GWS Food Services | SA |
| Irina Ferouleva | Department of State Development | SA |
| Jason Grant (via CDU) | Brumby's Northlakes | NT |
| Jayme Davey | Orange Spot Bakery | SA |
| Jimmy Carter | Peninsular Bakery | NT |
| John Dabrowski | Rainforest Bakery | QLD |
| Ken Houghton (via CDU) | Parap Bakery | NT |
| Kim Banfield | Baking Training Network of Victoria | VIC |
| Lee Carter | Department of Education and Training | VIC |
| Lester Hamilton (via CDU) | Brumby's Alice Springs | NT |
| Luke Farrell | Bakers Delight Holdings | NT |

| Name | Organisation | State |
|------|-------------|-------|
| Mark Dennien | Baking Industry Association Queensland (BIAQ) | QLD |
| Melvin Chan | Muratti Cakes and Gateaux | SA |
| Paul Saunders | Baking Training Network of Victoria | VIC |
| Paul Triglau | Paolo's Bakery | SA |
| Recco O'Connor | SoiBoii | SA |
| Robert Schwerdt | Charles Darwin University | NT |
| Tim Modra (via CDU) | Outback Bakery | NT |
| Yvonne Webb | Industry Skills Advisory Council | NT |

## Retail Baking: Certificate IV Consultation draft respondents

| Name | Organisation | State |
|------|-------------|-------|
| Adam Hill | Coles | National |
| Angela Tsimiklis | William Angliss Institute | VIC |
| Brian Wilkinson | South Metropolitan TAFE | WA |
| David Barker | Charles Darwin University | NT |
| Irina Ferouleva | Department of State Development (STA) | SA |
| Lee Carter | Department of Education and Training (STA) | VIC |
| Megan Edwards | TAFE NSW | NSW |

## Retail Baking: Certificate IV Validation draft respondents

| Name | Organisation | State |
|------|-------------|-------|
| Alison Harvey | Baking Industry Training Australia | QLD |
| Anthony Adam | Woolworths | NSW |
| Ashley Schmidt | TAFE SA | SA |
| Ben Haslett | Fairmont Hotels | China |
| Ben Thompson | Woolworths | National |
| Brendon O'Donnell | O'Donnells Bakery | QLD |
| Brett Noy | Uncle Bobs Bakery | QLD |
| Brian Wilkinson | South Metropolitan TAFE | WA |
| Brian Wilkinson | South Metropolitan Tafe | WA |
| Bryan Seears | Palmerston Bakery | NT |
| Chris Hurford | Homestyle Bake | QLD |
| David Barker | Charles Darwin University | NT |
| Dean Swindells | Baking Industry Training Australia | QLD |
| Dean Tilden | TAFE NSW | NSW |

| Name | Organisation | State |
|------|-------------|-------|
| Deb Trebilcock | Ex-student of Charles Darwin University | NT |
| Enzo Perry | Perry's Bakery | SA |
| Erez Leeouver | Common Ground Bakery | NSW |
| Fee Lee | TAFE SA | SA |
| Irina Ferouleva | Department of State Development (STA) | SA |
| John Dabrowsksi | Rainforest Bakery | QLD |
| Laurie Heinemann | Heniemanns Country Bakery | QLD |
| Lee Carter | Department of Education and Training (STA) | VIC |
| Lester Hamilton | Brumby's Alice Springs | NT |
| Malcolm Coward | Creative Crust | Qld |
| Matthew Thorpe | Baker's Treat Baking School | SA |
| Melvin Chan | Muratti Cakes and Gateaux | SA |
| Michael Wilkins | TAFESA | SA |
| Paul Antonello | Manildra Group | SA |
| Paul Triglau | Regency TAFE SA | SA |
| Renee Christensen | Britts Danish Delights | QLD |
| Robert Schwerdt | Charles Darwin University | NT |
| Scott Coward | Creative Crusts Pty Ltd | Qld |
| Tim Modra | Outback Bakery | NT |

## Rice Processing Working Group

| Name | Organisation |
|------|-------------|
| Ben Harrison | SunRice |
| Darren Rutter | SunRice |
| Derek Liu | SunRice |
| Glenn Newman | SunRice |
| Joe Trevaskis | SunRice |
| Maria Ryan | SunRice |
| Sharon Bloomfield | SunRice |
| Virginia Franco | Riverina TAFE,NSW |

## Appendix 3: Quality assurance report

# FBP Quality Report

## Section 1 – Details of draft training package components

| Information required | Detail |
|---|---|
| Training Package title and code | **FBP Food, Beverage and Pharmaceutical Training Package Version 1** |
| Number of new or revised qualifications | Total of 14 qualifications, consisting of : <br><br> • 1 new <br><br> • 13 revised |
| Number of new or revised units | 238 units of competency, consisting of: <br><br> • 4 new <br><br> • 237 revised |
| Confirmation that the draft endorsed components meet the *Standards for Training Packages 2012* | Yes |
| Name of panel member completing Quality Report | Anna Henderson, Business Skill Viability |

| Information required | Detail |
|---|---|
| Statement that the panel member<br><br>• is independent of development and/or validation activities associated with the *Case for Endorsement*<br><br>• has not undertaken the *Equity* and/or *Editorial Report*<br><br>• is independent of the Training Package or Training Package components being reviewed. | Anna Henderson is independent of development and/or validation activities associated with the FBP Training Package.<br><br>Skills Impact has undertaken to address the minor edits noted during the quality review. |
| Date completed | 25/10/2018 |

## Section 2 – Compliance with the standards for training packages

| Standards for Training Packages | | Standard met – yes or no | Comments (including any relevant comments from the Equity and Editorial Reports) |
|---|---|---|---|
| Standard 1 | Training Packages consist of the following:<br><br>1. AISC endorsed components:<br><br>• units of competency<br><br>• assessment requirements (associated with each unit of competency)<br><br>• qualifications<br><br>• credit arrangements.<br><br>2. One or more quality assured companion volumes. | Yes | Draft Training Package components submitted for review include:<br><br>• 238 units of competency and associated assessment requirements<br><br>• 14 qualifications<br><br>• 17 skill sets<br><br>• FBP Companion Volume Implementation Guide<br><br>• Credit arrangements, which have been specified in the FBP Companion Volume Implementation Guide (no credit arrangements exist between any Skills Impact training package qualification and higher education qualification). |

| Standards for Training Packages | Standard met – yes or no | Comments (including any relevant comments from the Equity and Editorial Reports) |
|---|---|---|
| Standard 2 — Training Package developers comply with the AISC *Training Package Products Policy*. | Yes | The Draft Training Package components comply with the following:<br><br>• **Coding and titling –**: The FBP training package, qualifications and units of competency comply with the coding and titling policy.<br><br>• **Foundation Skills** -: a minimalist process has been adopted. Foundation skills which are not explicit in the unit of competency, are identified in a table and described against the Australian Core Skills Framework (ACSF) and 3 skill clusters from the Core Skills for Work (CSfW) Framework in each unit. The five skills from the *ACSF* are identified separately with descriptions identifying how the skill underpins the performance criteria.<br><br>• **Imported units** –: Current codes for imported units listed in FBP qualifications have been checked and updated where required.<br><br>• **Mapping** - the mapping tables found in the Companion Volume Implementation Guide for the FBP qualifications and units of competency include equivalence status of the endorsed components.<br><br>• **Qualifications -:** the rules are clear and practical and allow for packaging for a range of job roles and contexts.<br><br>• **Entry requirements**-: there are no requirements for the FBP qualifications, except in the case of Certificate IV in Baking as it is a post trade qualification.<br><br>• **Packaging rules** are clear and practical and allow for packaging for a range of job roles and contexts. Prerequisite units are listed in the qualifications.<br><br>• **Pathway advice** is included in the Companion Volume Implementation Guide.<br><br>• **Skill sets –** 17 skill sets are included with FBP components submitted for review. |

| Standards for Training Packages | Standard met – yes or no | Comments (including any relevant comments from the Equity and Editorial Reports) |
|---|---|---|
| Standard 3 | Training Package developers comply with the AISC *Training Package Development and Endorsement Process Policy.* | Yes | The work undertaken for this submission, as part of Skills Impact's approved Schedule of Work is based on the following:<br><br>• Completing the transitioning of the FDF10 Food Processing Training Package to the 2012 Standards for Training Packages as a takeover from the previous Agrifood Industry Skills Council<br><br>• Reviewing 5 qualifications, 39 units of competency for the Retail Baking industry sector<br><br>• Development of new training package components to address current skills gaps in the Rice Processing Industry in response to the ZRG00 Rice Growers' Cooperative Limited.<br><br>The Case for Endorsement (CfE) details how the developers have complied with the Training Package Development and Endorsement Process Policy:<br><br>• A project page on the Skills Impact website that provided progress updates.<br><br>• Emails and newsletters were sent to state and territory training authorities (STAs/TTAs), VET regulators, industry training advisory bodies (ITABs) and other stakeholders to keep them informed of the project's progress.<br><br>• Consultation on draft materials were hosted on the Skills Impact website for a four-week period, with an additional two-week period for validation of final drafts.<br><br>• Regular meetings with Technical Advisory Committee and Working Group members<br><br>• Six public face to face consultation workshops in capital cities for feedback on draft components. |
| Standard 4 | Units of competency specify the standards of performance required in the workplace. | Yes | • The proposed units of competency specify the standards of performance required in the workplace. |

| Standards for Training Packages | | Standard met – yes or no | Comments (including any relevant comments from the Equity and Editorial Reports) |
|---|---|---|---|
| Standard 5 | The structure of units of competency complies with the unit of competency template. | Yes | • The structure of the 238 draft units complies with the unit of competency template.<br><br>• The Foundation skills are described in the appropriate section for each unit, against skills identified in the ACSF and the CSfW Framework, highlighting skills that are not explicit in the elements and performance criteria.<br><br>• Issues regarding duplicated units discussed in the Editorial Report have been resolved – Skills Impact have withdrawn three sugar units that were found to be duplicated. |
| Standard 6 | Assessment requirements specify the evidence and required conditions for assessment. | Yes | • **The assessment requirements** specify the performance evidence (including references to volume and frequency) and knowledge evidence to be demonstrated for assessment, along with required conditions for assessment as per the appropriate template.<br><br>• **The assessment conditions** are clearly specified in all 238 units.<br><br>• **The Case for Endorsement** provides background information and outlines the process and industry engagement. |
| Standard 7 | Every unit of competency has associated assessment requirements. The structure of assessment requirements complies with the assessment requirements template. | Yes | • All 238 proposed units of competency have associated assessment requirements, which comply with the assessment requirements template and the Standards for Training Packages 2012. |
| Standard 8 | Qualifications comply with the Australian Qualifications Framework specification for that qualification type. | Yes | • All qualifications, comply with the AQF specification for qualification type. |
| Standard 9 | The structure of the information for the Australian Qualifications Framework qualification complies with the qualification template. | Yes | • The 14 qualifications comply with the template from the Standards for Training Packages 2012. |

| Standards for Training Packages | Standard met – yes or no | Comments (including any relevant comments from the Equity and Editorial Reports) |
|---|---|---|
| Standard 10 Credit arrangements existing between Training Package qualifications and Higher Education qualifications are listed in a format that complies with the credit arrangements template. | Yes | • This submission includes a listing of credit arrangements in the appropriate format.<br>• As noted against Standard 1, currently no credit arrangements exist between no credit arrangements exist between any Skills Impact training package qualification and higher education qualification. |
| Standard 11 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. | Yes | • The Training Package components in this submission are accompanied by the FBP Companion Volume Implementation Guide.<br>• The guide complies with the companion volume implementation guide template included in the 2012 Standards. It will be made available on the VETNet site, https://vetnet.education.gov.au/Pages/TrainingPackages.aspx, at the time of endorsement. |
| Standard 12 Training Package developers produce other quality assured companion volumes to meet the needs of their stakeholders as required. | Yes | • The FBP Companion Volume Implementation Guide has an Appendix that details version control and modification history and qualification, unit and skill set mapping. |

# Section 3 – Comments on how the draft training package components meet the quality principles

## 1. Reflect identified workforce outcomes

| Key features | Examples of evidence | Met: Yes / No | Comments/ other evidence demonstrated Provide brief commentary on how the draft endorsed components meet the Quality Principles with specific reference to the evidence provided, including any evidence provided by the Equity and Editorial Reports |
|---|---|---|---|
| Driven by industry's needs | • Changes demonstrate a clear link back to relevant AISC decisions commissioning the work, the IRC Skills Forecast and Proposed Schedule of Work, National Review Schedule and/or Case for Change, or demonstrate other evidence of industry needs | Yes | The CfE demonstrates a clear link to relevant AISC reasons for commissioning the work and the manner in which industry needs were met.<br><br>**Transitioning FDF10 Food Processing Training Package to 2012 Standards for Training Package**<br>The Activity Order for the *FDF Food Processing Training Package* outlined specific requirements to be addressed. For those components that had not been included in other projects, the issues to be addressed were non-compliance with Standards 6 and 8. Non-compliance issues were addressed and industry advice was sought from industry representatives.<br><br>Industry consultation confirmed that two qualifications proposed by the AgriFoods Industry Skills Council for deletion should be deleted from the Training Package. *FDF11012 Certificate I in Sugar Milling Industry Operations* and *FDF21012 Certificate II in Sugar Milling Industry Operations* have not been submitted for endorsement.<br><br>**Retail Baking**<br>• Many industry meetings were conducted. Meetings with the Technical Advisory Committee (TAC) were both face-to-face and teleconference.<br><br>• Six public face-to-face consultation workshops were held in Melbourne, Hobart, Brisbane, Sydney, Darwin, Perth and Adelaide, to enable as many |

| Key features | Examples of evidence | Met: Yes / No | Comments/ other evidence demonstrated<br>Provide brief commentary on how the draft endorsed components meet the Quality Principles with specific reference to the evidence provided, including any evidence provided by the Equity and Editorial Reports |
| --- | --- | --- | --- |
| | | | industry stakeholders as possible to review and comment on qualifications and units of competency. |
| | | | • Four consultation webinars were promoted via Skills Impacts, to cater for people who could not attend face-to-face consultation workshops. |
| | | | • **Rice Processing** |
| | | | Meetings, both face-to-face and via teleconference were held with Working Group members. SunRice is the only rice processor in Australia making it the key single stakeholder in the project. SunRice provided access to the draft *ZRG05 Rice Growers Cooperative Limited Training Package*, and its rice processing plants and personnel to assist with the project. |
| | | | The review and development of the training package components (qualifications and units) was undertaken with assistance from an Expert Working Group with representatives from SunRice and Riverina TAFE in NSW. Draft materials were released for broader stakeholder feedback which was used to inform the final draft. |
| | | | • |
| | | | **Poultry**<br>To better reflect outcomes, the following units from the Poultry sector are being relocated to the AMP Australian Meat Processing Training Package. Users are encouraged to check the status of these units on training.gov.au prior to using them. Detailed mapping information regarding these changes will be made available once the final transition has been made. |
| | | | **Overall** |

| Key features | Examples of evidence | Met: Yes / No | Comments/ other evidence demonstrated<br>Provide brief commentary on how the draft endorsed components meet the Quality Principles with specific reference to the evidence provided, including any evidence provided by the Equity and Editorial Reports |
|---|---|---|---|
| | | | Appendix 2 of the CfE lists the names of Technical Advisory Committee members, Working Group members, a list of activities conducted, together with organisations and individuals consulted.<br><br>National consultation is discussed in Standard 3. Dissenting views expressed during consultation, were handled professionally:<br>• During the consultation and validation stages of the project, the Victoria State Training Authority (STA) raised concerns that some of the performance and knowledge evidence requirements of some nominal AQF level three and four units were too prescriptive and onerous. A meeting was held with a representative of the STA to clarify the concerns. This led to a thorough review of the evidence requirements of these units. The project has resulted in four units of competency being deleted from the National Register. It was initially proposed to delete six units, but after feedback from industry, two have been retained.<br>• The Report by exception from Bakers Delight Holdings voiced the following concerns:<br> · all training towards Certificate III in Bread Baking at Bakers Delight bakeries is undertaken on site. The Bakers Delight business model does not allow for any training to be undertaken at an RTO as it is too costly to release workers.<br> · Some of the skills and knowledge in the proposed Certificate III in Bread Baking are not relevant to Bakers Delight as their bakeries do not make |

| Key features | Examples of evidence | Met: Yes / No | Comments/ other evidence demonstrated<br>Provide brief commentary on how the draft endorsed components meet the Quality Principles with specific reference to the evidence provided, including any evidence provided by the Equity and Editorial Reports |
|---|---|---|---|
| | | | the full suite of products covered in some of the units of competency in the proposed new qualifications.<br><br>Although at the end of the project Bakers Delight considered the issue to unresolved, discussion with broader industry reaffirmed that there was an expectation that a person who achieved this qualification would have a broad and deep range of baking skills to enable them to work with a range of bakery enterprises and would not be specific to any particular business model. |
| Compliant and respond to government broad policy initiatives | • Training package components are compliant with the Standards for Training Packages 2012, the Training Package Products Policy and the Training Package Development and Endorsement Process Policy<br><br>• Evidence that the training package components respond to Ministers' policy initiatives, in particular the 2015 training package reforms | Yes | The Draft Training Package components comply with the following:<br><br>• **Coding and titling –**: The FBP training package, qualifications and units of competency comply with the coding and titling policy.<br><br>• **Foundation Skills** -: a minimalist process has been adopted. Foundation skills which are not explicit in the unit of competency, are identified in a table and described against the Australian Core Skills Framework (ACSF) and 3 skill clusters from the Core Skills for Work (CSfW) Framework in each unit. The five skills from the *ACSF* are identified separately with descriptions identifying how the skill underpins the performance criteria.<br><br>• **Imported units** –: Current codes for imported units listed in FBP qualifications have been checked and updated where required.<br><br>• **Mapping** - the mapping tables found in the Companion Volume Implementation Guide for the FBP qualifications and units of competency include equivalence status of the endorsed components.<br><br>• **Qualifications -:** the rules are clear and practical and allow for packaging for a range of job roles and contexts.<br><br>• **Access and equity- : the qualification packaging rules enable open access** |

| Key features | Examples of evidence | Met: Yes / No | Comments/ other evidence demonstrated<br>Provide brief commentary on how the draft endorsed components meet the Quality Principles with specific reference to the evidence provided, including any evidence provided by the Equity and Editorial Reports |
|---|---|---|---|
| | | | **and equitable practices**<br>• **Entry requirements-**: there are no requirements for the FBP qualifications, except in the case of Certificate IV in Baking as it is a post trade qualification.<br>• **Packaging rules** are clear and practical and allow for packaging for a range of job roles and contexts. Prerequisite units are listed in the qualifications.<br>• **Pathway advice** is included in the Companion Volume Implementation Guide.<br>• **Skill sets –** 17 skill sets are included with FBP components submitted for review. |
| Reflect contemporary work organisation and job profiles incorporating a future orientation | • Open and inclusive consultation and validation commensurate with scope and impact has been conducted | Yes | The FBP V1 Training Package reflects contemporary work organisation and job profiles. National consultation is discussed in The Case for Endorsement, which describes the following:<br>• IRC guidance<br>• project focus<br>• public national consultation workshops<br>• website project updates<br>• online feedback on draft training package components at various stages throughout the projects, and for validation at the end of the development stage. |

| Driven by industry's needs | • Changes demonstrate a clear link back to relevant AISC decisions commissioning the work, the IRC Skills Forecast and Proposed Schedule of Work, National Review Schedule and/or Case for Change, or demonstrate other evidence of industry needs | Yes | The CfE demonstrates a clear link to relevant AISC reasons for commissioning the work and the manner in which industry needs were met. |
|---|---|---|---|

**Transitioning FDF10 Food Processing Training Package to 2012 Standards for Training Package**

The Activity Order for the *FDF Food Processing Training Package* outlined specific requirements to be addressed. For those components that had not been included in other projects, the issues to be addressed were non-compliance with Standards 6 and 8. Non-compliance issues were addressed and industry advice was sought from industry representatives.

Industry consultation confirmed that two qualifications proposed by the AgriFoods Industry Skills Council for deletion should be deleted from the Training Package. *FDF11012 Certificate I in Sugar Milling Industry Operations* and *FDF21012 Certificate II in Sugar Milling Industry Operations* have not been submitted for endorsement.

**Retail Baking**

• Many industry meetings were conducted. Meetings with the Technical Advisory Committee (TAC) were both face-to-face and teleconference.

• Six public face-to-face consultation workshops were held in Melbourne, Hobart, Brisbane, Sydney, Darwin, Perth and Adelaide, to enable as many industry stakeholders as possible to review and comment on qualifications and units of competency.

• Four consultation webinars were promoted via Skills Impacts, to cater for people who could not attend face-to-face consultation workshops.

• **Rice Processing**

Meetings, both face-to-face and via teleconference were held with Working Group members. SunRice is the only rice processor in Australia making it the key single stakeholder in the project. SunRice provided access to the draft *ZRG05 Rice Growers Cooperative Limited Training Package*, and its rice processing plants and personnel to assist with the project.

The review and development of the training package components (qualifications and units) was undertaken with assistance from an Expert Working Group with representatives from SunRice and Riverina TAFE in NSW. Draft materials were released for broader stakeholder feedback which was used to inform the final draft.

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**Poultry**

To better reflect outcomes, the following units from the Poultry sector are being relocated to the AMP Australian Meat Processing Training Package. Users are encouraged to check the status of these units on training.gov.au prior to using them. Detailed mapping information regarding these changes will be made available once the final transition has been made.

**Overall**

Appendix 2 of the CfE lists the names of Technical Advisory Committee members, Working Group members, a list of activities conducted, together with organisations and individuals consulted.

National consultation is discussed in Standard 3. Dissenting views expressed during consultation, were handled professionally:

- During the consultation and validation stages of the project, the Victoria State Training Authority (STA) raised concerns that some of the performance and knowledge evidence requirements of some nominal AQF level three and four units were too prescriptive and onerous. A meeting was held with a representative of the STA to clarify the concerns. This led to a thorough review of the evidence requirements of these units. The project has resulted in four units of competency being deleted from the National Register. It was initially proposed to delete six units, but after feedback from industry, two have been retained.

- The Report by exception from Bakers Delight Holdings voiced the following concerns:

  · all training towards Certificate III in Bread Baking at Bakers Delight bakeries is undertaken on site. The Bakers Delight business model does not allow for any training to be undertaken at an RTO as it is too costly to release workers.

  · Some of the skills and knowledge in the proposed Certificate III in Bread Baking are not relevant to Bakers Delight as their bakeries do not make the full suite of products covered in some of the units of competency in the proposed new qualifications.

| | | | Although at the end of the project Bakers Delight considered the issue to unresolved, discussion with broader industry reaffirmed that there was an expectation that a person who achieved this qualification would have a broad and deep range of baking skills to enable them to work with a range of bakery enterprises and would not be specific to any particular business model. |
|---|---|---|---|
| Compliant and respond to government broad policy initiatives | • Training package components are compliant with the Standards for Training Packages 2012, the Training Package Products Policy and the Training Package Development and Endorsement Process Policy<br><br>• Evidence that the training package components respond to Ministers' policy initiatives, in particular the 2015 training package reforms | Yes | The Draft Training Package components comply with the following:<br><br>• **Coding and titling** –: The FBP training package, qualifications and units of competency comply with the coding and titling policy.<br><br>• **Foundation Skills** -: a minimalist process has been adopted. Foundation skills which are not explicit in the unit of competency, are identified in a table and described against the Australian Core Skills Framework (ACSF) and 3 skill clusters from the Core Skills for Work (CSfW) Framework in each unit. The five skills from the *ACSF* are identified separately with descriptions identifying how the skill underpins the performance criteria.<br><br>• **Imported units** –: Current codes for imported units listed in FBP qualifications have been checked and updated where required.<br><br>• **Mapping** - the mapping tables found in the Companion Volume Implementation Guide for the FBP qualifications and units of competency include equivalence status of the endorsed components.<br><br>• **Qualifications -:** the rules are clear and practical and allow for packaging for a range of job roles and contexts.<br><br>• **Access and equity- : the qualification packaging rules enable open access and equitable practices**<br><br>• **Entry requirements**-: there are no requirements for the FBP qualifications, except in the case of Certificate IV in Baking as it is a post trade qualification.<br><br>• **Packaging rules** are clear and practical and allow for packaging for a range of job roles and contexts. Prerequisite units are listed in the qualifications.<br><br>• **Pathway advice** is included in the Companion Volume Implementation Guide.<br><br>• **Skill sets –** 17 skill sets are included with FBP components submitted for review. |

| Reflect contemporary work organisation and job profiles incorporating a future orientation | • Open and inclusive consultation and validation commensurate with scope and impact has been conducted | Yes | The FBP V1 Training Package reflects contemporary work organisation and job profiles. National consultation is discussed in The Case for Endorsement, which describes the following:<br>• IRC guidance<br>• project focus<br>• public national consultation workshops<br>• website project updates<br>• online feedback on draft training package components at various stages throughout the projects, and for validation at the end of the development stage. |

## 2. Support portability of skills and competencies including reflecting licensing and regulatory requirements

| Key features | Examples of evidence | Met: Yes / No | Comments/ other evidence demonstrated<br>Provide brief commentary on how the draft endorsed components meet the Quality Principles with specific reference to the evidence provided, including any evidence provided by the Equity and Editorial Reports |
|---|---|---|---|
| Support movement of skills within and across organisations and sectors | Packaging rules, qualifications framework, and pathways support movement within and across sectors Identification of skill sets that respond to client needs | Yes | • The qualifications, packaging rules and the pathways advice and diagram in the Companion Volume Implementation Guide demonstrates flexible qualifications.<br>• There are no entry requirements for the FBP qualifications. |

| Key features | Examples of evidence | Met: Yes / No | Comments/ other evidence demonstrated<br>Provide brief commentary on how the draft endorsed components meet the Quality Principles with specific reference to the evidence provided, including any evidence provided by the Equity and Editorial Reports |
|---|---|---|---|
| Promote national and international portability | Other national and international standards for skills are considered | Yes | • In the consultation process detailed in the FBP CfE, it is evident that various national and international standards for skills were considered, including standards that relate to the following: food processing, baking, and rice processing. Skills Impact consulted widely and took account of international societal trends relating to safe, environmentally sound and healthy food processing operations.<br><br>• The macro forces that challenge the food beverage and pharmaceutical product manufacturing industry are discussed in the FBP Implementation Guide Companion Volume. |
| Reflect regulatory requirements and licensing | Solutions to incorporate licensing and regulatory requirements are brokered and there is clear evidence of support from licensing and industry regulatory bodies | Yes | • Most of the FBP qualifications and units of competency state that *"All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace."*<br><br>• Details about State/Territory health and safety regulatory bodies is in the FBP Implementation Guide Companion Volume. |

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

| Key features | Examples of evidence | Met: Yes / No | Comments/ other evidence demonstrated<br>Provide brief commentary on how the draft endorsed components meet the Quality Principles with specific reference to the evidence provided, including any evidence provided by the Equity and Editorial Reports |
|---|---|---|---|
| Reflect national consensus | • Active engagement across industry has sought to achieve a national consensus about the advice being provided to the AISC. | Yes | • Skills Impact conducted thorough industry consultation and every effort was made to seek consensus on conflicting issues. *See Quality Principle Criteria 1 for more information.* |
| Recognise convergence and connectivity of skills | • Best use is made of cross-industry and work and participation bank units | Yes | • The elective pool for the FBP qualifications is extensive and elective units can also be sourced from other Training Packages s or accredited courses in all qualifications, except: FBP30317, FBP30417 and FBP30517 (the trade qualifications). |

## 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 | Examples of evidence | Met: Yes / No | Comments/ other evidence demonstrated<br>Provide brief commentary on how the draft endorsed components meet the Quality Principles with specific reference to the evidence provided, including any evidence provided by the Equity and Editorial Reports |
|---|---|---|---|
| Meet the diversity of individual and employer needs | • Provide flexible qualifications that enable application in different contexts | Yes | • The qualifications meet the diversity requirements. FBP qualifications allow the choice of electives from different groupings of elective units providing an opportunity to contextualise qualifications to meet specific context and/or employer needs.<br>• The qualifications, packaging rules and the pathways advice and diagram in the Companion Volume Implementation Guide demonstrates flexible qualifications.<br>• The 17 skill sets enable further flexibility of training for specific skill needs. |
| Support equitable access and progression of learners | • Provide multiple entry and exit points<br><br>• Pre-requisite units of competency are used only when required | Yes | • All qualifications allow for direct entry, except the FSP40117 Certificate IV in Baking as it is a post trade qualification.<br>• The pre-requisites units of competency have been minimised. Twenty of the 238 units of competency contain prerequisites which are related to safety aspects and requirements.<br>• The packaging rules of the qualifications are flexible, providing a relatively large number of elective choice within the overall number of units required for the qualification. |

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

| Key features | Examples of evidence | Met: Yes / No | Comments/ other evidence demonstrated<br>Provide brief commentary on how the draft endorsed components meet the Quality Principles with specific reference to the evidence provided, including any evidence provided by the Equity and Editorial Reports |
|---|---|---|---|
| Support learner transition between education sectors | • Provide 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 | Yes | • The pathways advice in the Companion Volume Implementation Guide provides industry advice about qualifications that are suitable for an Australian Apprenticeship pathway.<br><br>• As a result of the review of the Retail Baking sector qualifications, the FBP10217 Certificate I in Baking was developed to provide an alternative entry point in to the Retail Baking industry to addresses barriers to entry level training related to language, literacy and numeracy and cultural issues, especially in indigenous communities. |

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

| Key features | Examples of evidence | Met: Yes / No | Comments/ other evidence demonstrated<br>Provide brief commentary on how the draft endorsed components meet the Quality Principles with specific reference to the evidence provided, including any evidence provided by the Equity and Editorial Reports |
|---|---|---|---|
| Support implementation across a range of settings | • Industry advice about delivery is provided via a Companion Volume Implementation Guide ready for publication at the same time as the Training Package | Yes | • The FBP Companion Volume Implementation Guide includes advice about pathways, access and equity, and foundation skills.<br>• The Training Package components are compliant with the TGA/National Register requirements for publication.  Skills Impact has loaded the document on to VETNet. |
| Support sound assessment practice | • Units of competency and their associated assessment requirements are clearly written and have consistent breadth and depth | Yes | • The units or competency are clearly written with concise language and qualitative statements, where appropriate.<br>• The digit component of each unit code starts with the nominal AQF level of the qualification that the unit first appears in – a useful support feature for implementation.<br>• The assessment requirements associated with each unit provide a detailed account of the evidence requirements.<br>• Unit-specific foundation skills information is sufficiently detailed to provide very useful, unit-specific skill information to unit users. |

| Key features | Examples of evidence | Met: Yes / No | Comments/ other evidence demonstrated<br>Provide brief commentary on how the draft endorsed components meet the Quality Principles with specific reference to the evidence provided, including any evidence provided by the Equity and Editorial Reports |
|---|---|---|---|
| Support implementation | • Compliance with the TGA/National Register requirements for publication<br><br>• Implementation advice is provided in a Companion Volume Implementation Guide that is ready for publication at the same time as the Training Package | Yes | • The FBP Companion Volume Implementation Guide includes advice about pathways, access and equity, and foundation skills.<br>• The Training Package components are compliant with the TGA/National Register requirements for publication Skills Impact has loaded the document on to VETNet. |