



Companion Volume Implementation Guide Release 1

FBP Food, Beverage and Pharmaceutical Training Package

Version 1.0

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Contents

Implementation Guide modification history	3
Introduction	4
Overview	5
Implementation information	19
Links	42
Appendix 1: Training Package Components.....	49
Appendix 2: Mapping information	87

Implementation Guide modification history

Release number	Release date	Author	Comments
1.0	[Month Year]	Skills Impact	Implementation Guide created to accompany release of FBP Food, Beverage and Pharmaceutical Training Package Training Package V1.0.

Introduction

About this Guide

This Companion Volume Implementation Guide (Implementation Guide) is designed to assist assessors, trainers, Registered Training Organisations (RTOs) and enterprises to use the *FBP Food, Beverage and Pharmaceutical Training Package*.

Structure of this Guide

This Implementation Guide contains two sections.

1. Overview

This section includes information about:

- what training packages are, and how they are developed
- qualifications, skill sets and units of competency (including imported and prerequisite units of competency) in the training package
- mapping between previous and current versions of the qualifications and units of competency
- key work, training and regulatory/licensing requirements in the industry.

Note: Lists of qualifications, skill sets and units of competency, together with mapping information for qualifications, skill sets and units of competency, are in the Appendices section of this Guide.

2. Implementation

This section explains some of the key features of the *FBP Food, Beverage and Pharmaceutical Training Package* and the industry that will impact on the use of the Training Package. It includes information about:

- training pathways
- occupational outcomes of qualifications
- entry requirements for qualifications
- access and equity considerations
- resources and equipment requirements

Overview

About training packages

Training packages specify the skills and knowledge (known as competencies) that individuals need in order to perform effectively in workplaces. Training packages:

- reflect identified workplace outcomes
- support national (and international) portability of skills and competencies
- reflect the core, job-specific and transferable skills, required for job roles
- enable the awarding of nationally recognised qualifications
- facilitate recognition of peoples' skills and knowledge, and support movement between school, VET and higher education sectors
- promote flexible modes of training to suit individual and industry requirements.

Note: To make them easy to interpret, training packages are written in simple, concise language, with delivery and assessment requirements clearly described. Training package products do not prescribe how an individual should be trained so that users can develop training and assessment strategies to suit the needs of their particular learners.

Training package products

Training packages consist of endorsed and non-endorsed products. Although all components must be developed to comply with the *Standards for Training Packages 2012*¹, endorsed components must be submitted for approval by the Australian Industry and Skills Committee before they are released for use.

Endorsed products

Product	Description
Qualification	A qualification combines the skills standards (called units of competency) into meaningful groups that meet workplace roles and align to the Australian Qualifications Framework (AQF).
Unit of competency	A unit of competency describes the requirements for effective performance in a discrete area of work, work function, activity or process. They specify the standard against which training delivery and assessment of competency can take place.
Assessment requirements	Assessment requirements accompany each unit of competency and include the performance evidence, knowledge evidence and conditions for assessment.
Credit arrangements	Credit arrangements provide details of existing arrangements between training package qualifications and higher education qualifications in accordance with the AQF. Note: There are currently no nationally applicable credit arrangements between any Skills Impact training package qualification and higher education qualification.

¹ The *Standards for Training Packages 2012*, and accompanying policies, are available from the Australian Department of Education and Training website <<https://www.education.gov.au/training-packages>>.

Non-endorsed products

Product	Description
Skill set	A skill set addresses a particular industry need or a licensing or regulatory requirement. A skill set is not endorsed but includes endorsed units of competency.
Companion volume	This general term refers to any product (including this Implementation Guide) which supports training and assessment.

Training package development

Training packages are developed through a process of national consultation with industry. There are some key stakeholders that drive training package development.

Key stakeholder roles²

COAG Industry and Skills Council (CISC)	The CISC is the ministerial council responsible for industry and skills. The CISC provides a forum for intergovernmental collaboration and decision-making about industry competitiveness, productivity and labour market pressures, and skills development and national training arrangements, including training packages.
The Australian Industry and Skills Committee (AISC)	The AISC was established by the CISC in 2015 to provide industry leadership within the national training system. As well as setting the priorities for the review of training packages in a national review schedule, the AISC approves training packages for implementation.
Industry Reference Committees (IRCs)	IRCs are the key industry advisory bodies to the AISC. They are made up of people who are experts in their particular industry sectors. IRCs drive the process of training package development so that the qualifications and units of competency are aligned with modern work practices.
Skills Service Organisations (SSOs)	SSOs are funded by the Australian Government to provide technical, operational and secretariat support to IRCs. SSOs assist IRCs to identify the skills required for jobs. Under the direction of the IRCs, SSOs develop and review compliant training packages that meet industry needs. Skills Impact is an SSO.
Government	The Australian Government supports the AISC and its network of IRCs, and manages the SSOs. State and territory governments (referred to as State or Territory Training Authorities (STAs/TTAs)) canvass stakeholder views about training packages, provide implementation advice, identify issues and develop purchasing guides for training providers.
Vocational education and training regulators	The national VET regulator, the Australian Skills Quality Authority (ASQA), and two state-based VET regulators, Victorian Registration and Qualifications Authority (VRQA) and Western Australian Training Accreditation Council (WA TAC), regulate the training and assessment strategies and practices of registered training organisations. Their aim is to ensure consistency with the requirements of the endorsed components of training packages.

² More information about key stakeholder roles is available on the AISC website < <https://www.aisc.net.au>>.

The development process

The process used to develop and endorse training packages is based on the following principles:

- open and inclusive industry participation in development, validation and endorsement of training packages
- strong stakeholder engagement and the opportunity for industry to drive change
- highly responsive and capable of meeting industry needs and priorities for new skills
- clear and transparent arrangements for resolving contentious issues
- accountability of all stakeholders for the role that they play in the process.

The diagram summarises the process of training package development.³



³ The training package development and endorsement process policy can be downloaded from the Department of Education and Training website <<https://docs.education.gov.au/node/43181>>

Contents of this training package

The *FBP Food, Beverage and Pharmaceutical Training Package* contains AQF aligned qualifications, skill sets and units of competency.

Prerequisite requirements

Some units of competency have prerequisite requirements. This means that an individual must be competent in the prerequisite unit(s) of competency before undertaking any assessment in the unit containing the prerequisite(s).

Imported units

Qualifications include units of competency from different training packages, including:

- AHC Agriculture, Horticulture and Conservation and Land Management
- AMP Australian Meat Processing Training Package
- BSB Business Services
- CPC08 Construction, Plumbing and Services Training Package
- FDF10 Food Processing Training Package
- FSK Foundation Skills Training Package
- HLT Health
- MEM05 Metal and Engineering Training Package
- MSL Laboratory Operations Training Package
- MSM Manufacturing Training Package
- MSS Sustainability
- MST Textiles, Clothing and Footwear
- PMA Chemical, Hydrocarbons and Refining
- PMB Plastics, Rubber and Cablemaking Training Package
- RII Resources and Infrastructure Industry Training Package
- SIR Retail Services Training Package
- SIR07 Retail Services Training Package
- SIT Tourism, Travel and Hospitality Training Package
- TAE Training and Education Training Package
- TLI Transport and Logistics Training Package
- UEP12 Electricity Supply Industry – Generation Sector Training Package.

Please refer to **Appendix 1** for details of components in the *FBP Food, Beverage and Pharmaceutical Training Package* including lists of:

- qualifications, skills sets and units of competency
- units of competency with prerequisite requirements
- imported units of competency.

Mapping information

Mapping to previous versions of a training package can be useful for delivery and assessment because it:

- outlines the changes between current and previous versions of qualifications, skill sets and units of competency
- states whether the vocational outcomes of the current and previous versions of units of competency and qualifications are equivalent or not equivalent
- shows any components that have been added to, or removed from, the training package.

Note: The mapping tables are summary documents only and cannot be used alone to determine an individual's competence.

Please refer to **Appendix 2** for mapping between previous and current qualifications, skill sets and units of competency.

Registered Training Organisation (RTO) use

An RTO may use the mapping information to help design training and assessment strategies, including recognition of prior learning (RPL) systems. In addition to the mapping information, RPL processes must take into account other evidence of current competency, for example, how long ago an individual was awarded a superseded unit of competency and current work experience.

Employer use

An employer may use the mapping information to determine any gaps between a qualification held by workers and the current expectations of a job role. If gaps in skills and/or knowledge are identified, this could assist in planning professional development activities.

How equivalence is determined

The training package developer determines equivalence based on the definition provided in the *Training Package Products Policy*⁴ which states:

“Developers must include an equivalence table within the Companion Volume Implementation Guide in which the equivalence status of each unit of competency is shown according to the following categories:

E = Equivalent - the outcomes of old and new units are equivalent.

N = Not Equivalent - the outcomes of old and new units are not equivalent.

The developer’s determination that the outcomes of an old and new unit are equivalent: (i) only applies to workplace contexts and for AQF qualifications purposes, including RPL; and (ii) does not apply to implications for training delivery and/or assessment purposes.”

If two units are determined to be equivalent, an RTO can recognise an ‘old’ unit as satisfying the outcomes of a new unit (including RPL). However, an RTO cannot assume that no changes are needed for the training and assessment of the new unit.

If a unit of competency is deemed not equivalent to its predecessor, this indicates that there are significant changes in the unit. The changes would need to be addressed, for example, by providing training or requiring RPL evidence.

Superseded and deleted training package products

A product is **superseded** when another training product replaces it. This happens if the skill needs of industry change so training package developers need to alter a qualification, unit of competency or skill set.

A product is **deleted** when another training product does not replace it. This happens if industry determines that there is no longer sufficient demand for a qualification, unit of competency or skill set.

The rules around the use of superseded and deleted products for training purposes are in Clause 1.26 of the *Standards for Registered Training Organisation (RTOs) 2015*.

ASQA has a useful guide that explains how to manage the transition from superseded and deleted training products. This can be accessed from: <<https://www.asqa.gov.au/standards/about-standards-rtos-2015/standard-one/clauses-1.26-1.27>>

⁴ See: <https://docs.education.gov.au/node/43181>

Coding conventions

There are agreed conventions for the national codes used for training packages and their components.

Training package codes

Each training package has a unique three-letter national code assigned when the Training Package is endorsed, for example, FBP is the code used for the *Food, Beverage and Pharmaceutical Training Package*.

The practice of assigning two numbers to identify the year of endorsement is no longer used as it is not consistent with national policy.

Qualification codes

Within the training package, each qualification has a unique eight-character code that is used to identify the qualification, along with its title. The table explains the format of a qualification code for the *Food, Beverage and Pharmaceutical Training Package*.

Identifiers	Description	Example for FBP30517
Training package identifier	Three letters	= FBP
AQF level identifier	One number identifying the Australian Qualifications Framework level	= 3
Sequence identifier	Two numbers identifying the sequence of the qualification at that level in the Training Package	= 05
Version identifier	Two numbers identifying the year in which the qualification was endorsed.	= 17

Unit of competency codes

Within the training package, each unit of competency has a unique code (up to 12 characters). The code, as well as the title, is used to identify the unit of competency. The table explains the format of a unit of competency code for the *Food, Beverage and Pharmaceutical Training Package*.

Identifiers	Description	Example for FBPRBK3001
Training package identifier	Three letters	= FBP
Sector identifier	Two to four letters	= RBK (retail baking)
AQF level indicator	One number that is a guide as to the type and depth of skills and knowledge described in the unit. This identifier is loosely tied to the Australian Qualifications Framework and can range from 1 (indicates Certificate 1) to 8 to (indicates Graduate Certificate/Graduate Diploma)	= 3

Sequence identifier	The final numbers identify the sequence of the unit in the particular unit sector and AQF level, and allows each unit to have a unique code	= 01
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Under the *Standards for Training Packages*, units of competency no longer include a version identifier (e.g. A, B, C). In training.gov.au the release history of each unit is shown in both the web view of the unit and in the unit modification history and mapping tables.

Key work and training requirements in the industry

The food, beverage and pharmaceutical product manufacturing industry includes four main sectors: food processing and manufacturing, beverage manufacturing, pharmaceutical manufacturing, and wholesaling/retailing of the above. Each of these sectors has a range of sub-sectors.

In general, the sectors are characterised by a large number of small and medium-size producers who are producing for local or niche markets, and a smaller number of large producers who are often multinational companies and operating globally.

A significant number of the workforce occupies roles specific to:

- factory process workers such as food/beverage process workers, packers, product assemblers and product quality controllers; and,
- food trade workers such as bakers and pastry cooks.

A significant portion of the workforce is also employed to undertake more general roles, such as specialist managers (i.e. business administration, marketing and sales, production, supply and distribution), clerical and administrative work, and sales.

Various sectors within the industries are highly regulated, some more so than others, driving the need to review and update, or develop new, units of competency ensuring training package components reflect current regulatory requirements.

Key macro forces that currently challenge and provide opportunities for these four industry sectors include:

- global food security significance and higher food demand in expanding markets, such as the Asia Pacific region, reflected also in a number of government policies aimed at facilitating the sector's growth
- the range of therapeutic goods reforms, which is expected to encourage innovation and provide patients with faster and early access to lifesaving, innovative medicines
- climate change and its effects on the upstream sectors, which create both challenges and opportunities for many food processing sectors to increase collaboration with the supply chains; these partnerships will aim to support decisions and development of more resilient crop varieties and large-scale farming systems
- export growth of food, beverage and pharmaceutical products and clear customer trends, which provide opportunities for businesses to achieve greater adaptation of products to more diversified markets; and, where there is the greatest potential for value-adding, develop targeted marketing of different product qualities to market segments
- ongoing development of enabling technologies that allow for more efficient and sustainable food, beverage and pharmaceutical processing, integrated packaging, enhancement of the nutritional value of products and reduction of waste and water use.

Retail Baking

The Retail Baking sector involves the commercial baking of bread, cake, pastry, biscuit and cookie products for sale in retail outlets, typically on the same premises where they are made. Business models include large-scale retail baking (supermarkets), franchise bakeries, small bakery chains, small to medium independent retail bakers and specialist bakeries and patisseries.

There is some overlap with the plant baking sector for those retail baking businesses that bake off-site (i.e. away from the retail outlet). However, these businesses can be distinguished from those in the Plant Baking sector by their smaller scale of operations and the diversity of baking products produced.

There is also some overlap with the hospitality sector for those businesses that could also be described as patisseries.

There are approximately 3000 retail bakeries in Australia. Key job roles include:

- Baker's assistant
- Bread baker
- Pastry cook
- Baker
- Advanced bread baker
- Advanced pastry cook
- Advanced Baker
- Bakery supervisor

In addition, there is wide acceptance of a combined skill in both bread baking and pastry cooking.

The Retail Baking sector qualifications and units of competency that are included in the *FBP Food Beverage and Pharmaceutical Training Package Version 1* were redesigned in response to industry advice that the existing *FDF10 Food Processing Training Package* Retail Baking components no longer aligned with current industry roles and work functions. Industry specifically requested the design of the qualification and units of competency should ensure people undertaking the qualifications are equipped with a broad and deep range of baking skills to enable them to work across a range of bakeries. The redesigned Retail Baking units and the related assessment requirements cover the practical skills and knowledge to make a broad range of baked products, which were not specified sufficiently in the previous version of these units.

Rice Processing

SunRice is the only rice processor in Australia making it the key stakeholder in the training of rice processing workers. The company comprises 10 business entities employing approximately 2100 staff. In 2016 204 184 tonnes of rice were harvested contributing to a revenue of more than \$1 billion. The volume of rice harvested is expected to double in 2017 resulting in growth in the workforce, and suitably trained staff are critical to the industry's ability to manage the anticipated increase in rice processing over the coming years.

Rice processing from paddy to brown or white rice is aligned to Australian rice growing as raw paddy rice is delivered from the field and cleaned and prepared through milling it to brown or white rice grains. Rice milling and processing is affected by seasonal variations of paddy rice growing in Australia. During periods of dry weather and reduced access to irrigation water, paddy rice from the farm declines and the demand for rice milling reduces, which in turn results in lower demand for milling operations and skilled milling staff.

The seasonal effects may last for a number of years depending on drought and weather conditions. Australian grown rice is currently in a growth phase following a period of prolonged drought. This means an increase in milling operations demand and a related increasing demand for skilled milling operations staff.

Other rice processing operations such as flour milling, rice cake manufacture and rice retort manufacturing are less affected by local paddy production due to the availability of imported raw materials to continue this side of the rice-manufacturing sector. Demand for competent rice flour millers and production workers remains steady.

A review of the job roles in the transition of the Rice Processing qualifications and units of competency from the previous *ZRG00 Ricegrowers' Co-operative Limited Enterprise Training Package* to the *FBP Food Beverage and Pharmaceutical Training Package* identified the following key roles:

- Rice miller
- Rice flour miller
- Rice production worker
- Rice packaging worker
- Rice food manufacturing worker.

Future needs

Anticipating future skills needs in the food, beverage and pharmaceutical industries is crucial to prepare for and meet the changes in technology/regulatory requirements and demands for a skilled workforce in these sectors and in Australia. Between 2017 and 2020, the following industry-specific priority skills have been identified.

Food and Beverage	
Priority skill area	Skill description
Food safety and advanced food safety auditing skills	Ability to plan, prepare for, conduct, and report on an internal/external audit against a food safety and quality management program and in line with current food safety regulations and practices. Knowledge of the current regulatory requirements, HACCP and quality assurance and food safety management systems. High level skills to manage food safety risks.
Relevant occupations	Food auditors, food and beverage employees involved in food safety management.
Priority skill area	Skill description
Traceability of product	Capability to track any food and beverages through all stages of production, processing and distribution where movements can be traced one step backwards and one step forward at any point in the supply chain, as well as the identification of all food inputs including: <ul style="list-style-type: none"> • raw materials • additives • other ingredients • packaging. (Food & Beverage Industry News, 26 June 2016, 'Aussie poultry producer introduces labelling tracking food from paddock to plate', viewed April 2017) https://foodmag.com.au/aussie-poultry-producer-introduces-labelling-tracking-food-from-paddock-to-plate/)

Relevant occupations	Food-processing staff, food safety auditors, supply chain operational staff, supervisors, and managers.
Priority skill area	Skill description
Innovation in product development and food packaging	Capability to implement and manage innovation in the development of products responsive to customer demands, industry challenges and potential opportunities. Innovative approach to packaging to support new product development and other industry opportunities.
Relevant occupations	Managers, supervisors, production staff, sales and marketing personnel, logistics personnel.
Priority skill area	Skill description
Food and beverage fermentation	Technical capabilities for the development and manufacture of fermented food and beverages.
Relevant occupations	Production staff, supervisors.
Priority skill area	Skill description
Work health and safety (WHS)	Skills across all WHS areas, including risk management.
Relevant occupations	WHS officers, managers, supervisors, production staff, other organisational staff.

Implementation information

Industry sectors and occupational outcomes of qualifications

The *FBP Food, Beverage and Pharmaceutical Training Package Version 1* includes the following industry sectors.

Code	Unit Sector
BEV	Beverages
CHE	Cheese
CON	Confectionery
DPR	Dairy Processing
EGG	Egg
FAV	Fruit and Vegetable
FSY	Food Safety
GPS	Grocery and Product Supplies
GRA	Grain Processing
OPR	Operational
PBK	Production Baking
PPL	People, Planning and Logistics
RBK	Retail Baking
WHS	Work Health and Safety

The following sectors will be added to the *FBP Food, Beverage and Pharmaceutical Training Package* when components from these sectors currently located in the *FD10 Food Processing Training Package* are transitioned into the *FBP Food, Beverage and Pharmaceutical Training Package* in 2018.

Code	Unit Sector
BPG	Bottling and Packaging
CDS	Cellar Door Sales
CEL	Cellar Operations
FST	Food Science and Technology
LAB	Laboratory
PHM	Pharmaceutical
TEC	Technical
WIN	Wine Operations

The units of competency, skill sets and qualifications in *FBP Food, Beverage and Pharmaceutical Training Package* cover a diverse range of work activities within the industry. The following table lists the qualifications and provides an overview of occupational outcomes for each qualification.

Qualification	Overview of occupational outcomes
FBP40117 Certificate IV in Flour Milling FBP40217 Certificate IV in Baking	The Certificate IV qualification reflects the role of individuals to undertake work in varied contexts using a broad range of specialised knowledge and skills. Certificate IV is suitable for senior workers and technicians who supervise or lead teams. Certificate IV also serves as a pathway for further learning.
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	The Certificate III qualification reflects the role of individuals required to apply a broad range of knowledge and skills in varied contexts and undertake skilled work. Certificate III is suitable for experienced operators, technicians and trades workers. Certificate III serves also as a pathway for further learning.
FBP20117 Certificate II in Food Processing FBP20217 Certificate II in Baking FBP20317 Certificate II in Food Processing (Sales)	The Certificate II qualification reflects the role of individuals who undertake mainly routine work. Generally, Certificate II is used as an induction into the industry and is aligned to operator, production and assistant roles. Certificate II serves also to offer a pathway for further learning.
FBP10117 Certificate I in Food Processing FDF10217 Certificate I in Baking	The purpose of Certificate I qualifications is to provide individuals with basic functional knowledge and skills to undertake work, further learning, and community involvement in the industry. Certificate I may be used as an induction into to the industry.

The following table provides a summary of typical occupational outcomes of each AQF qualification in each industry sector.

Qualification	Typical occupational outcomes
FBP10117 Certificate I in Food Processing	Closely supervised food processing workers across a range of food processing sectors
DFD10217 Certificate I in Baking	Supervised baking assistant
FBP20117 Certificate II in Food Processing	Grain processing operator Dairy food processing operator Drinks processing operator Fruit and vegetable production worker (food processing) Poultry processing operator Plant baking assistant Packaging worker (food processing) Sales assistant
FBP20217 Certificate II in Baking	Baker's assistant Bakery sales assistant
FBP20317 Certificate II in Food Processing (Sales)	Sales assistant in a food processing workplace
FBP30117 Certificate III in Food Processing	Advanced Packaging Operator (Food Processing) Advanced Production Operator (Food Processing) Food Processing Operator (Grain) Food Processing Technician (Poultry)
FBP30217 Certificate III in Plant Baking	Bread plant production baker Bread plant production team leader
FBP30317 Certificate III in Cake and Pastry	Pastry cook
FBP30417 Certificate III in Bread Baking	Bread baker
FBP30517 Certificate III in Baking	Combined bread baker and pastry cook
FBP30617 Certificate III in Food Processing (Sales)	Salesperson (food processing)
FBP30817 Certificate III in Rice Processing	Rice miller Rice flour miller Rice production worker Rice packaging worker Rice food manufacturing worker
FBP40117 Certificate IV in Flour Milling	Mill supervisor (flour)
FBP40217 Certificate IV in Baking	Advanced bread baker Advanced pastry cook Advanced baker Bakery supervisor

Key features of the training package and the industry that will impact on the selection of training pathways

A *pathway* is the route or course of action taken to get to a destination. A *training pathway* describes learning activities or experiences used to attain the competencies needed to achieve career goals.

AQF Qualifications Pathways Policy Requirements

The AQF Qualifications Pathways Policy,⁵ as part of the Australian Qualifications Framework, supports students' lifelong learning by aiming to:

- recognise the multiple pathways that students take to gain AQF qualifications and that learning can be formal and informal
- enhance student progression into and between AQF qualifications, both horizontally (across AQF qualifications at the same level) and vertically (between qualifications at different levels).
- support the development of clear pathways in the design of qualifications.

Multiple pathways to gain qualifications

In line with requirements of the *AQF Pathways Policy*, the *FBP Food, Beverage and Pharmaceutical Training Package Training Package* allows for individuals to follow a training and assessment pathway, or recognition of prior learning (RPL) pathway (or combinations of each pathway) to complete the units of competency needed to be awarded a qualification. These pathways are shown in the following diagram.



Training and assessment pathway

Training and assessment pathways usually incorporate a mix of formal, structured training and workplace experience to build skills and knowledge together with formative and summative assessment activities through which individuals can demonstrate their skills and knowledge. Structured training and assessment courses may be conducted:

- face-to-face
- by distance or e-learning
- in the workplace.
- by combining face-to-face, distance, e-learning and/or workplace delivery.

⁵ The AQF Qualifications Pathways Policy is available to download from the Australian Qualifications Framework website: <<http://www.aqf.edu.au/aqf/in-detail/aqf-policies/>>

Recognition for Prior Learning (RPL) pathway

RPL acknowledges that individuals may already have the skills and knowledge required for all or part of a qualification. Individuals can gain credit towards a qualification by providing evidence of their current competency, which may have been gained through formal or informal learning, work experience or general life experience.

Australian apprenticeships/traineeships

Apprenticeships and traineeships are legally binding training arrangements, between an employer and employee, which combine training with paid employment. Australian Apprenticeships are delivered through a cooperative arrangement between the Australian Government, State and Territory Governments, industry employers and RTOs. Each State or Territory Training Authority (STA/TTA) is responsible for apprenticeships and traineeships in its jurisdiction.⁶

Industry stakeholders consider that the following qualifications may be suitable for delivery as apprenticeships/traineeships. Training package users are advised to contact the relevant STA/TTA for further advice.

- 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.

⁶ The Australian Apprenticeships website has information about traineeships and apprenticeships. Visit <www.australianapprenticeships.gov.au> for more information. STA contact details are provided in the Links section of this Implementation Guide.

VET delivered to secondary students

Vocational Education and Training (VET) programs enable students to acquire workplace skills and knowledge while they are still at school. Successful completion of a VET program provides a student with a nationally recognised AQF qualification (or particular units of competency), usually as part of a senior secondary certificate. VET programs are packaged and delivered in various ways across Australia. The three main delivery arrangements used are:

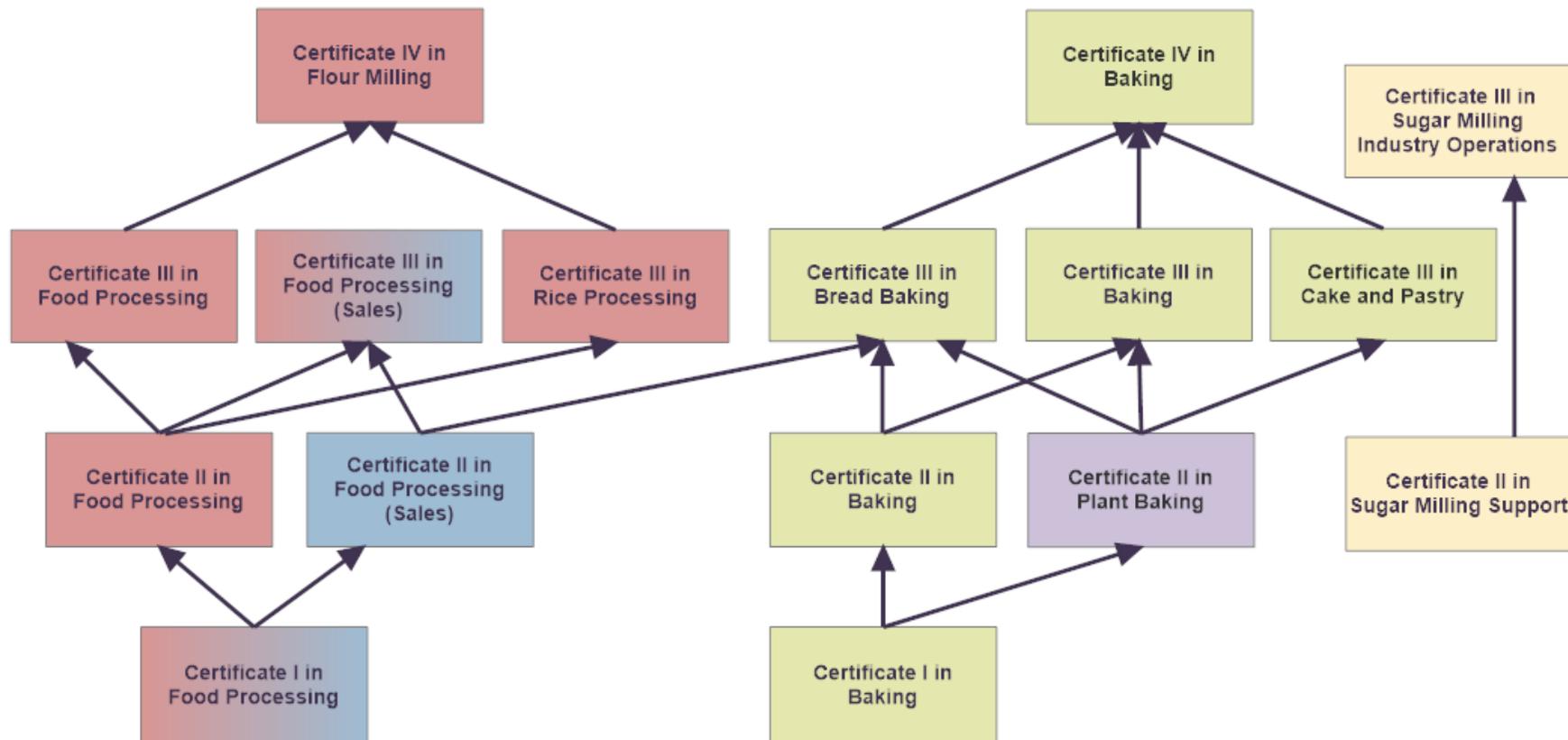
- schools hold RTO status
- school sectoral bodies (such as Boards of Studies or regional offices) hold RTO status on behalf of a group of schools
- schools work in partnership with RTOs.

The following qualifications may be suitable for delivery to secondary students. Training package users are advised to contact the relevant STA/TTA for further advice:

- FBP10117 Certificate I in Food Processing
- FBP10217 Certificate I in Baking
- FBP20117 Certificate II in Food Processing
- FBP20217 Certificate II in Baking.

Progression between qualifications

Qualifications have been designed to allow learners to progress into and between qualifications. The following diagram shows the various options for movement into and between qualifications in the *FBP Food, Beverage and Pharmaceutical Training Package*.



Entry requirements for qualifications

Any specific entry requirement for qualifications in the *FBP Food, Beverage and Pharmaceutical Training Package* are included in each qualification. These entry requirements ensure an individual has the skills and knowledge required to undertake the qualification.

The table provides a summary of the qualification with particular entry requirements.

Qualification	Entry requirements
FBP40217 Certificate IV in Baking	<p>To commence this qualification an individual must have:</p> <ul style="list-style-type: none">• completed a Certificate III qualification in a field of study related to commercial baking,or• at least 3 year's full time relevant employment in a commercial baking environment. <p>Note: Certificate III in Patisserie is included as a Certificate III qualification related to commercial baking.</p>

Selecting electives to enable different occupational outcomes

Qualifications include elective units that should be selected according to the needs of the learner. The choice of elective units may be negotiated between the learner and/or employer, and the RTO conducting the training program.

Some qualifications allow electives to be selected from within the training package, and also from other training packages and accredited courses. Wherever they are selected from, elective units should provide a vocational focus for the qualification and be relevant to the:

- AQF qualification level
- job role
- work outcomes
- local industry needs
- area of specialisation (if required).

Mandatory requirements for specialisations

Some qualifications in the *FBP Food Beverage and Pharmaceutical Training Package Version 1* have been designed to allow specialisations. The area of specialisation can be included on a testamur to certify attainment of an AQF qualification as shown in the example.

This is to certify that
John Smith
has fulfilled the requirements for
FBP30817 Certificate III in Rice Processing
(Rice Flour Miller)

Choosing electives for specialisations

Qualification	Specialisation	Mandatory elective choices
FBP30817 Certificate III in Rice Processing	Rice Miller	A minimum of 3 electives from Group B
	Rice Flour Miller	A minimum of 3 electives from Group C
	Rice Product Manufacturer	A minimum of 3 electives from Group D
	Rice Receival and Storage	A minimum of 3 electives from Group E
FBP40217 Certificate IV in Baking	Advanced bread baker	A minimum of 5 electives from Group A
	Advanced pastry cook	A minimum of 6 electives from Group B

Training package delivery and assessment

RTOs must ensure that both training and assessment complies with the relevant standards⁷. In general terms, training and assessment must be conducted by individuals who:

- have the necessary training and assessment competencies
- have the relevant vocational competencies at least to the level being delivered or assessed
- can demonstrate current industry skills directly relevant to the training/assessment being delivered
- continue to develop their VET knowledge and skills, industry currency and trainer/assessor competence.

Assessors of some units of competency may have to meet requirements in addition to those of the *Standards for Registered Training Organisations (RTOs) 2015/AQTF* requirements for assessors.

Check the *Assessment Conditions* section (provided in the assessment requirements that accompany each unit of competency) for specific assessor requirements.

Some specific considerations in relation to the *FBP Food, Beverage and Pharmaceutical Training Package* are included below.

Amount of training and volume of learning

RTOs must create a training and assessment strategy for delivery of AQF qualifications that reflects the complexity required of that qualification. An essential consideration in the training and assessment strategy is to ensure the amount of training provided is sufficient so that the learner can:

- meet the requirements of each qualification
- gain the skills and knowledge specified in the units of competency.

The amount of training involves all the formal learning activities provided to a learner, for example, classes, tutorials, field-work, lectures, online or self-paced study, as well as workplace learning. Training should take into account the need to allow learners to reflect on and absorb the knowledge, to practise the skills in different contexts and to learn to apply the skills and knowledge in the varied environments that the 'real world' offers before being assessed.

AQF qualifications differ in terms of their complexity. The complexity of a qualification is defined by:

- the breadth and depth of the knowledge

⁷ RTOs regulated by Australian Skills Quality Authority (ASQA) must comply with the Standards for Registered Training Organisations (RTOs) 2015. RTOs regulated by the Western Australian Training Accreditation Council (WA TAC) or the Victorian Registration and Qualifications Authority (VRQA) must check with their regulator for current requirements.

- skills required
- application of knowledge and skills, and
- the AQF volume of learning.

The AQF volume of learning describes how long a learner, without any competencies identified in the qualification, would normally take to develop all the required skills and knowledge at that qualification level. The volume of learning includes all teaching, learning and assessment activities that are undertaken by the typical student to achieve the learning outcomes of the particular qualification.⁸

⁸ Information sourced from Australian Government, ASQA, *Fact Sheet: Determining the amount of training*, <https://www.asqa.gov.au/sites/g/files/net2166/f/FACT_SHEET_Amount_of_training.pdf> viewed June 2017:

Access and equity considerations

An RTO's training and assessment practices should minimise any barriers to training and assessment by considering the individual needs of learners. Some needs that could affect an individual's participation in training and assessment include:

- age
- gender
- cultural or ethnic background
- disability
- sexuality
- language, literacy or numeracy skills
- employment status
- geographical location.

While the design and content of this training package supports equitable access and progression for all learners, it is the responsibility of the RTO delivering and assessing qualifications to:

- ensure that training and assessment processes and methods do not disadvantage individual learners
- determine the needs of individual learners and to provide access to any educational and support services necessary.

Some practical ways that access and equity issues could be addressed include:

- modifying assessment processes for learners who are located at a distance from a campus location
- checking that materials are culturally appropriate for learners and amending, as necessary
- making sure that activities and assessments are suitable for the language, literacy and numeracy skill levels of learners (while meeting the requirements of the unit of competency).

Reasonable adjustment for learners with disabilities

A legislative framework underpins and supports the delivery of vocational education and training across Australia. Under this framework, RTOs must take steps to provide enrolled learners with recognised disabilities access to same training as learners without disabilities.

In some cases, 'reasonable adjustments' are made to the training environment, training delivery, learning resources and/or assessment tasks to meet the needs of a learner with a disability. An adjustment is 'reasonable' if it can accommodate the learner's particular needs, while also taking into account factors such as:

- the views of the learner
- the potential effects of the adjustment on the learner and others
- the costs and benefits of making the adjustment to the RTO.

Adjustments must:

- be discussed and agreed to by the learner with a disability
- benefit the learner with a disability
- maintain the competency standards
- be reasonable to expect in a workplace.⁹

⁹ The *Disability Standards for Education, 2005* and accompanying guidance notes can be downloaded at <http://education.gov.au/disability-standards-education>.

Foundation skills in units of competency

Foundation skills are the ‘non-technical skills’ that individuals need so they can participate effectively in workplaces, in education and training, and in their communities.

Under the *Standards for Training Packages 2012*, training package developers must include foundation skills in units of competency, however, the method and format for doing this has not been prescribed.

In the *FBP Food, Beverage and Pharmaceutical Training Package* (and all training packages developed by Skills Impact) the foundation skills are shown in a table format as shown in the following example.

Foundation Skills	
This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.	
Skill	Description
Reading	<ul style="list-style-type: none"> ▪ Interprets recipes and ingredient labels ▪ Comprehends equipment operating instructions
Writing	<ul style="list-style-type: none"> ▪ Maintains production records using required format, language and structure
Numeracy	<ul style="list-style-type: none"> ▪ Calculates and measures ingredients ▪ Sets cooking temperatures and timers
Navigate the world of work	<ul style="list-style-type: none"> ▪ Follows legislative and workplace requirements including food safety, quality and environmental requirements, associated with own role and area of responsibility
Get the work done	<ul style="list-style-type: none"> ▪ Plans own workload and monitors own adherence to schedules and work requirements ▪ Makes routine decisions within familiar situations ▪ Uses digital technologies to set equipment parameters and access information

Frameworks used

The foundation skills are derived from two national frameworks:

- The *Australian Core Skills Framework (ACSF)* is used to identify learning, language, literacy and numeracy (LLN) skills.
- The *Core Skills for Work Developmental Framework (CSfW)* is used to identify employability/employment skills.

The skills included in these two frameworks are summarised in the table below.

ACSF	CSfW	
Skills	Skills clusters	Skills or focus area
<ul style="list-style-type: none"> ▪ Learning ▪ Reading ▪ Writing ▪ Oral Communication ▪ Numeracy 	Navigate the world of work	Managing one's own career and work life Understanding one's own work role, and the associated rights and obligations
	Interact with others	Communicating in the workplace Connecting and working with others Recognising, respecting and using diverse perspectives
	Get the work done	Planning and organising workplace tasks Making decisions Identifying and solving problems Being creative and innovate Working with digital systems/technologies

The five skills from the ACSF are identified separately with descriptions explaining how the skill underpins the performance criteria. The three skill clusters from the CSfW are identified with descriptions explaining how the respective skill or focus area(s) underpin the performance criteria.

The foundation skills table in each unit:

- identifies applicable underpinning skills
- describes the application of each skill in the context of the performance criteria.

Only those foundation skills that **ARE NOT** explicit in the performance criteria appear in the foundation skills mapping table.

The foundation skills are an integrated part of the unit for training and assessment purposes. Therefore it is important that users look closely at both the foundation skills and the performance criteria, to make sure that **all** foundation skills are considered during delivery and assessment.

Key legislative implications for implementation

Regulatory or licensing requirements are identified in the *Application* field of units of competency and the *Qualification description* field in qualifications. If there are no particular requirements, then the statement 'No occupational licensing, legislative or certification requirements apply to this unit/qualification at the time of publication' will appear.

Health and safety requirements

In general, health and safety requirements are addressed in specific work health and safety units of competency or embedded in particular units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package*.

RTOs must make sure that delivery of health and safety content is contextualised to comply with the relevant legislation in the state/territory in which they are training. Details of state and territory regulators, together with some useful workplace health and safety organisations, have been included in the following tables.

State/Territory Regulators		
State/Territory	Regulating Body	Website
Australian Capital Territory	WorkSafe ACT	http://www.worksafe.act.gov.au
New South Wales	SafeWork NSW	http://www.safework.nsw.gov.au
Northern Territory	NT WorkSafe	http://www.worksafe.nt.gov.au
Queensland	Workplace Health and Safety Queensland (WHSQ)	http://www.worksafe.qld.gov.au
South Australia	SafeWork SA	http://www.safework.sa.gov.au
Tasmania	WorkSafe Tasmania	http://worksafe.tas.gov.au
Victoria	WorkSafe Victoria	http://www.worksafe.vic.gov.au
Western Australia	WorkSafe WA	http://www.commerce.wa.gov.au/WorkSafe

National organisations		
Name	Function	Website
Safe Work Australia	Leads the development of national policy to improve work health and safety and workers' compensation arrangements across Australia.	http://www.safeworkaustralia.gov.au
Comcare	The Comcare scheme provides rehabilitation and workers' compensation and occupational health and safety arrangements for Australian Government employees and for the employees of organisations which self-insure under the scheme.	http://www.comcare.gov.au
National Industrial Chemicals Notification and Assessment Scheme (NICNAS)	NICNAS is the Australian Government regulator of industrial chemicals. NICNAS is responsible for: providing a national notification and assessment scheme to protect the health of the public, workers and the environment from the harmful effect of industrial chemicals, and assessing all chemicals new to Australia and those chemicals already used (existing chemicals) on a priority basis, in response to concerns about their safety on health and environmental grounds.	http://www.nicnas.gov.au

Other legislative requirements

The Food and Beverage industry operates under a range of acts, regulations and/or industry standards. In general, food safety requirements are addressed in specific food safety units of competency or embedded in particular units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package*.

RTOs must make sure that delivery of health and safety content is contextualised to comply with the relevant legislation in the state/territory in which they are training. Details of state and territory regulators have been included below.

Products for oral use that are not regulated under the Therapeutic Goods Act are likely to be regulated under food legislation. FSANZ is the Commonwealth statutory authority responsible for developing food standards which make up the Australia New Zealand Food Standards Code (the Food Standards Code). The Food Standards Code is enforced by the states and territories which regulate the sale and supply of food within their respective jurisdictions. The importation of food is regulated by the Commonwealth Department of Agriculture under the *Imported Food Control Act 1992*.

More information about the regulation of food can be found at the following locations:

- Food Standards Australia New Zealand (FSANZ)
- Department of Agriculture NSW Food Authority Victorian Department of Health
- Queensland Department of Health
- Western Australian Department of Health
- South Australian Department of Health
- Tasmanian Department of Health and Human Services
- Australian Capital Territory Health Directorate
- Northern Territory Department of Health.

More information on the Foods Standards Code can found on Food Standards Australia New Zealand (FSANZ) website: <<http://www.foodstandards.gov.au>>.

Users of this Implementation Guide are advised to keep up-to-date with changes to legislative requirements by checking with the relevant regulatory authority.

Training and assessing environments

The Assessment Conditions section of the Assessment Requirements states whether assessment must take place in a real workplace or whether an environment that 'accurately represents workplace conditions' can be used.

An environment that accurately represents workplace conditions is one which offers real life working conditions with the actual characteristics of that working environment, including equipment, interactions with other people and completion of tasks within timeframes, if these are requirements of the working environment.

Sometimes conducting training and assessment in a real workplace is not possible or practical. If conducting training and assessment in a non-workplace environment, trainers and assessors must make sure that learners have opportunities to complete tasks:

- to the quality standards, and within the acceptable timeframes, required by the industry
- in a manner that meets the industry's safety standards.

Legal considerations for learners in the workplace/on placements

Legal requirements that apply to specific sectors covered by this Training Package vary across each state and territory and can change from time to time. Contact the relevant state or territory department/s to check. STA/TTA contact details are provided in the Links section of this Implementation Guide. The Fair Work Ombudsman has some general guidelines and fact sheets about unpaid work.¹⁰

Work placements should always involve the appropriate supervision and guidance from individuals in the workplace and trainers and assessors from the RTO and must adhere to required legislation that applies in the jurisdiction e.g. learners must be supplied with the appropriate personal protection equipment (PPE) and training on how to use the PPE effectively prior to undertaking tasks that include health and safety risks.

Resources and equipment lists

RTOs must make sure that all resources and equipment required to train and assess units of competency are available. Details of specific resources, including equipment and materials essential for assessment, are listed in the Assessment Conditions sections of Assessment Requirements documents. Where units of competency require assessment in the workplace, the workplace must include the full range of equipment required to do the task, as listed in the Assessment Conditions.

Retail Baking equipment

With the release of the *FBP Food, Beverage and Pharmaceutical Training Package Version 1*, there are significant changes in Retail Baking units and their 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 the type and number of baked products that

¹⁰ Fair Work Ombudsman: < <http://www.fairwork.gov.au/how-we-will-help/templates-and-guides/fact-sheets/unpaid-work>>

must be produced to provide evidence of competency. The Assessment Conditions specify the equipment and materials that must be available when the assessment of skills is being undertaken.

Skills Impact is aware of concerns that the nature of the products specified in the units and their related Assessment Requirements may lead to training and assessment solely in the environment of a Registered Training Organisation (RTO). The units and their assessment requirements do not stipulate that training and assessment must occur in an RTO. The units of competency and their related Assessment Requirement list the equipment required to make the products required in the Baking Industry, which are commonly used across a broad range of bakeries. If an apprentice does not have access to some of the required equipment in their current workplace, the RTO will need to train and assess the apprentice at a site that has that equipment.

Skills Impact is also aware that there are variations in the terms used to describe baked products in the Retail Baking sector. To assist users, a brief glossary of baking product terminology is provided below.

Sequencing of training and assessment – Certificate III retail baking qualifications

Industry advice is that the core units in the three AQF level 3 Retail Baking qualifications should be delivered in the sequence they are listed in the qualification, The following units of competency are core. There is a 'schedule and produce production' unit listed as the final core unit in each of these AQF level 3 qualifications. While these 'schedule and produce production' units do not contain prerequisites, industry recommends that these units to be trained and assessed after the other core units have been completed. The rationale for this is the Assessment Requirements for the 'schedule and produce production' units requires several products to be scheduled and baked, and the skills and knowledge to make these products is included in the outcomes of the other core units. Industry also recommends that the 'schedule and produce production' units are best assessed in a bakery environment.

Glossary of selected baking terms

The following terms are used in several FPBRBK (Retail Baking) units of competency and their related assessment requirements to describe baked products. The definitions below are provided to assist with users of these units.

Baking term	Definition
Brown bread	Brown bread contains a minimum 50% wholemeal flour
Enriched	Enriched means no more than 20% total enriching agents (i.e. -between 3 - 20%)
Enriched bread product	Enriched bread product – is a non lean formula using typically no more than 20% total enriching agents such as fat and sugar (e.g. - finger buns, cream buns etc.)
Flat breads	Typical flat breads found in Australia could include <ul style="list-style-type: none"> ▪ Focaccia ▪ Gozleme ▪ Lavash ▪ Pide ▪ Pita ▪ Pizza ▪ Chapati ▪ Naan ▪ Roti ▪ Tortilla
Fruit enriched bread	Fruit enriched bread is enriched breads with the incorporation of dried prepared fruits (fruit buns, Boston buns, scrolls, etc.)
Highly Enriched	A product with greater than 20% total enriching agents such as fat, sugar and eggs (i.e. - 21+ %)
Highly enriched artisan product	Highly Enriched product is a non lean formula using typically more than 20% total enriching agents such as fat, sugar and eggs (e.g. - brioche, Panettone, stollen).
Lean	Lean means less than 2% total enriching agents such as fat/oil and sugar (0 – 2%)
Lean basic artisan product	Lean product is a lean formula using typically less than 2% total enriching agents such as fat and sugar (e.g. - crusty rolls, crusty breads).
Lean bread product	Lean product is a lean formula using typically less than 2% total enriching

	agents such as fat and sugar (e.g. - crusty rolls, crusty breads)
Non Sour pre ferment dough	This is a pate ferment dough using yeast in a levain to aid the maturing and fermentation process.
Sponge and dough – two step dough method.	Sponge and dough is a two step dough method. First step a sponge is made and allowed to ferment for a typical period of time (2 – 4 hour). Second step the sponge is added to the remaining second stage dough ingredients to create a final dough.
Wholemeal bread	Wholemeal bread contains a minimum 90% wholemeal flour

Training Package developer's quality assurance process for Companion Volumes

Companion Volumes are developed in consultation with industry representatives, trainers and assessors, and representatives of Industry Reference Committees (IRCs), Technical Advisory Committees (TACs) and Expert Working Groups (EWGs). These key stakeholder representatives provide and review content to ensure that information is relevant and useful.

The Companion Volumes undergo continuous improvement in response to feedback lodged on the Skills Impact website ([http://www.skillsimpact.com.au/contact/.](http://www.skillsimpact.com.au/contact/))

Links

Industry links

Organisation	Details	Website
AI Group	AI Group has over 400 members in the food and beverage sector (from agriculture to manufacturing) who actively engage in Ai Group's services. Ai Group brings these companies together through regular forums and events.	https://www.aigroup.com.au/
Australian Dairy Products Federation (ADPF)	ADPF is the peak policy body for commercial/non-farm members of the Australian dairy industry and is open to entities operating in Australia that are engaged in the manufacture, marketing or trading of dairy products and/or dairy related products.	http://www.adpf.org.au/
Australian Food and Grocery Council (AFGC)	The Australian Food and Grocery Council (AFGC) exists to represent this vital industry, to support its growth in the future, creating more jobs and income for Australia, supporting our farmers and regional communities and providing the highest quality products for Australians.	https://www.afgc.org.au/
Australian Manufacturing Workers' Union	The Australian Manufacturing Workers' Union fights for a fair deal for Australian workers – both at work and in the community.	http://www.amwu.org.au/

Australian Sugar Industry Alliance	The Australian Sugar Industry Alliance brings together the entirety of the Australian sugar industry to provide a united front on matters of common interest.	http://www.sugaralliance.com.au/
Australian Sugar Milling Council	The Australian Sugar Milling Council is a voluntary organisation, established in 1987 to represent Australian raw sugar mill owners.	http://asmc.com.au/
Australian Society of Baking	This society aims to foster interest and progress in the Baking Industry by sharing information, innovation, best practice and collaboration in the baking industry	http://australiansocietyofbaking.com.au/
Australian Society of Sugar Cane Technologists	The Australian Society of Sugar Cane Technologists Limited (ASSCT) is a leading technical society which provides a forum for scientists, engineers, chemists, institutions, farmers, companies and individuals interested in sugar cane technology to publish and discuss current developments as well researching recorded technology.	https://www.assct.com.au
Bakers Association Australia	National employer body for the baking industry.	http://www.baa.asn.au/
Dairy Australia	Dairy Australia is the national service body for the Australian dairy industry and are committed to building a profitable and sustainable future for the industry that we serve.	https://www.dairyaustralia.com.au/

Dairy Food Safety Victoria	Dairy Food Safety Victoria (DFSV) is a statutory authority that reports to the Victorian Minister for Agriculture.	https://www.dairysafe.vic.gov.au/
Dairy Industry Association of Australia Inc (DIAA)	The Dairy Industry Association of Australia (DIAA) is a not-for-profit industry association for dairy product manufacturers and allied trades.	https://diaa.asn.au/
Dairy Innovation Australia Limited (DIAL)		No Website
Food and Beverage Importers Association	The Food and Beverage Importers Association has two key aims: First, to assist members directly: by providing them with all relevant information about the regulations applying to food and beverage imports and by responding to specific queries directly related to a member's activities Second, to influence the development of standards and regulatory controls so that their impact is the minimum necessary to achieve good public policy objectives.	http://www.fbia.org.au/
Food Industries Association of Queensland (FIAQ)	FIAQ is a representative association of the agribusiness and food sectors.	http://www.foodindustries.com.au/
Food Standards Australia New Zealand	Food Standards Australia New Zealand (FSANZ) is an independent statutory agency established by the <i>Food Standards Australia New Zealand Act 1991</i> (FSANZ Act).	http://www.foodstandards.gov.au
Foodservice Suppliers Association Australia (FSAA)		Broken website

Food Technology Association of Australia	The Food Technology Association of Australia is a major food industry body for Companies involved with the food industry in Australia.	http://www.ftaaus.com.au/
National Union of Workers	The NUW empowers all workers to stand together – casual, permanent, part time or contract – and unite to improve their working lives and build stronger communities that can prioritise people and planet.	https://www.nuw.org.au/
Nutrition Australia	Nutrition Australia is a non-government, non-profit, community based-organisation with offices throughout Australia. Nutrition Australia is an independent, member organisation that aims to promote the health and wellbeing of all Australians.	http://www.nutritionaustralia.org/
Queensland Sugar Limited	QSL has built an excellent reputation for quality, service and innovation in the international sugar market.	http://www.qsl.com.au/
Rice Growers Association of Australia	The Ricegrowers' Association of Australia Inc. represents more than 1500 voluntary members, and supports growers on issues affecting the viability of their business and communities.	http://www.rga.org.au/
Ricegrowers Ltd trading as SunRice	The main rice milling, production and processing business formed from the Australian rice growing industry	https://www.sunrice.com.au/corporate/

Sugar Research Australia (SRA)	Sugar Research Australia invests in and manages a portfolio of research, development and adoption projects that drive productivity, profitability and sustainability for the Australian sugarcane industry.	https://sugarresearch.com.au/
Sugar Research Institute	Australia's Sugar Research Institute (SRI) offers global expertise in sugar milling and refining technology.	https://www.sri.org.au/
Sugar Terminals Limited	STL is a public company owned by Queensland sugar industry miller and grower shareholders.	https://www.sugarterminals.com.au/
The Allergen Bureau	The Allergen Bureau is the peak industry body representing food industry allergen management in Australia and New Zealand.	http://allergenbureau.net/
The Australian Institute of Food Science Technology	The Australian Institute of Food Science and Technology (AIFST) is the only national independent voice and network for Australia's food industry professionals.	https://www.aifst.asn.au/

State and Territory Training Authorities

Australian Capital Territory	http://www.det.act.gov.au/
New South Wales	https://www.dec.nsw.gov.au/
Northern Territory	http://www.dob.nt.gov.au/
Queensland	http://training.qld.gov.au/
South Australia	http://www.statedevelopment.sa.gov.au/
Tasmania	http://www.skills.tas.gov.au/
Victoria	http://www.education.vic.gov.au/
Western Australia	http://www.dtwd.wa.gov.au

General

Organisation/Resource	Details	Website
Australian Qualifications Framework	National policy for regulated qualifications in Australian education and training	http://www.aqf.edu.au/
Training.gov	National register of training packages	http://www.training.gov.au/
Australian Apprenticeships	Quick and easy access to information about Australian apprenticeships	www.australianapprenticeships.gov.au
Australian Skills Quality Authority (ASQA)	National regulator for Australia's vocational education and training sector	http://www.asqa.gov.au
Training Accreditation Council Western Australia (WA TAC)	Regulates vocational education and training in WA	http://www.tac.wa.gov.au
Victorian Registration and Qualifications Authority (VRQA)	Regulates vocational education and training, apprenticeships and traineeships in Victoria	http://www.vrqa.vic.gov.au/
Safe Work Australia	Leads the development of national policy to improve work health and safety and workers' compensation arrangements	http://www.safeworkaustralia.gov.au/sites/SWA

Appendix 1: Training Package Components

Qualifications

FBP Food, Beverage and Pharmaceutical Training Package 1.0	
Code	Title
FBP10117	Certificate I in Food Processing
FBP10217	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

Skill sets

FBP Food, Beverage and Pharmaceutical Training Package 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

FBP Food, Beverage and Pharmaceutical Training Package 1.0	
Code	Title

Units of competency

FBP Food, Beverage and Pharmaceutical Training Package 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

FBP Food, Beverage and Pharmaceutical Training Package 1.0	
Code	Title
FBPFAV2001	Apply hydro-cooling processes to fresh produce
FBPFAV3001	Conduct chemical wash for fresh produce
FBPFAV3002	Program fresh produce grading equipment
FBPFSY1001	Follow work procedures to maintain food safety
FBPGPS2001	Operate a bleaching process
FBPGPS2002	Operate a complexing 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
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0	
Code	Title
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
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0	
Code	Title
FBPOPR2020	Operate a form, fill and seal process
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
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0	
Code	Title
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
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0		
Imported units of competency		
Unit code	Unit title	Parent Training Package
FDFAU4007B	Audit a heat treatment process	FDF 10 Food Processing
FDFAU4008A	Audit manufacturing of ready-to-eat meat products	FDF 10 Food Processing
FDFBP2001A	Operate the bottle supply process	FDF 10 Food Processing
FDFBP2002A	Operate the carton erection process	FDF 10 Food Processing
FDFBP2003A	Operate the carton packing process	FDF 10 Food Processing
FDFBP2004A	Operate the bottle sealing process	FDF 10 Food Processing
FDFBP2005A	Operate the electronic coding process	FDF 10 Food Processing
FDFBP2006A	Operate traditional sparkling wine processes	FDF 10 Food Processing
FDFBP2007A	Operate the tirage and transfer process	FDF 10 Food Processing
FDFBP2008A	Perform packaging equipment changeover	FDF 10 Food Processing
FDFBP2009A	Operate the bottle capsuling process	FDF 10 Food Processing
FDFBP2010A	Operate manual bottling and packaging processes	FDF 10 Food Processing
FDFBP2011A	Operate the palletising process	FDF 10 Food Processing
FDFBP3001A	Operate the bottle filling process	FDF 10 Food Processing
FDFBP3002A	Operate the labelling process	FDF 10 Food Processing
FDFBP3003A	Operate the softpack filling process	FDF 10 Food Processing
FDFCD2001A	Conduct winery and or site tours	FDF 10 Food Processing
FDFCD2002A	Promote wine tourism information	FDF 10 Food Processing
FDFCD2003A	Evaluate wines (standard)	FDF 10 Food Processing
FDFCD2004A	Perform cellar door stock control procedure	FDF 10 Food Processing
FDFCD2005A	Sell cellar door products and services	FDF 10 Food Processing
FDFCD2006A	Conduct a standard product tasting	FDF 10 Food Processing
FDFCD3001A	Evaluate wines (advanced)	FDF 10 Food Processing
FDFCD3002A	Conduct a specialised product tasting	FDF 10 Food Processing
FDFCD3003A	Coordinate winery hospitality activities	FDF 10 Food Processing
FDFCEL2001A	Perform oak handling activities	FDF 10 Food Processing
FDFCEL2002A	Perform fermentation operations	FDF 10 Food Processing

FBP Food, Beverage and Pharmaceutical Training Package 1.0		
Imported units of competency		
Unit code	Unit title	Parent Training Package
FDFCEL2003A	Operate the ion exchange process	FDF 10 Food Processing
FDFCEL2004A	Perform single column lees stripping (continuous still brandy) operations	FDF 10 Food Processing
FDFCEL2005A	Operate the pressing process	FDF 10 Food Processing
FDFCEL2006A	Operate clarification by separation (centrifugation) process	FDF 10 Food Processing
FDFCEL2007A	Prepare and monitor wine cultures	FDF 10 Food Processing
FDFCEL2008A	Perform dual column distillation (continuous still brandy) operations	FDF 10 Food Processing
FDFCEL2009A	Perform first distillation (pot still brandy) operations	FDF 10 Food Processing
FDFCEL2010A	Operate the fine filtration process	FDF 10 Food Processing
FDFCEL2011A	Perform heat exchange operations	FDF 10 Food Processing
FDFCEL2012A	Handle spirits	FDF 10 Food Processing
FDFCEL2013A	Operate the pressure leaf filtration process	FDF 10 Food Processing
FDFCEL2014A	Operate the rotary vacuum filtration process	FDF 10 Food Processing
FDFCEL2015A	Perform must draining operations	FDF 10 Food Processing
FDFCEL2016A	Operate the crushing process	FDF 10 Food Processing
FDFCEL2017A	Prepare and make additions and finings	FDF 10 Food Processing
FDFCEL2018A	Carry out inert gas handling operations	FDF 10 Food Processing
FDFCEL2019A	Carry out transfer operations	FDF 10 Food Processing
FDFCEL2020A	Prepare and wax tanks	FDF 10 Food Processing
FDFCEL3001A	Perform second distillation (pot still brandy) operations	FDF 10 Food Processing
FDFCEL3002A	Operate the continuous clarification by separation (flotation) process	FDF 10 Food Processing
FDFCEL3003A	Operate the concentration process	FDF 10 Food Processing
FDFCEL3004A	Perform dearomatising, dealcoholising or desulphuring operations	FDF 10 Food Processing
FDFCEL3005A	Perform rectification (continuous still) operations	FDF 10 Food Processing

FBP Food, Beverage and Pharmaceutical Training Package 1.0		
Imported units of competency		
Unit code	Unit title	Parent Training Package
FDFCH4001A	Carry out sampling and interpret tests for cheese production	FDF 10 Food Processing
FDFCH4002A	Produce acid-coagulated soft cheese	FDF 10 Food Processing
FDFCH4003A	Produce a range of rennet-coagulated cheeses	FDF 10 Food Processing
FDFCH4004A	Produce acid-heat coagulated cheese	FDF 10 Food Processing
FDFFS2001A	Implement the food safety program and procedures	FDF 10 Food Processing
FDFFS3001A	Monitor the implementation of quality and food safety programs	FDF 10 Food Processing
FDFFS4001A	Supervise and maintain a food safety plan	FDF 10 Food Processing
FDFFS4002A	Supervise and verify supporting programs for food safety	FDF 10 Food Processing
FDFFS5001A	Develop a HACCP-based food safety plan	FDF 10 Food Processing
FDFFS4001A	Apply food processing technologies	FDF 10 Food Processing
FDFFS4002A	Monitor the development and implementation of a food QA system	FDF 10 Food Processing
FDFFS4003A	Apply digital technology in food processing	FDF 10 Food Processing
FDFFS4004A	Perform microbiological procedures in the food industry	FDF 10 Food Processing
FDFFS4005A	Document processes and procedures for a food product	FDF 10 Food Processing
FDFFS4006A	Apply food preservation technologies	FDF 10 Food Processing
FDFFS4007A	Establish operational requirements for a food processing enterprise	FDF 10 Food Processing
FDFFS4008A	Preserve food in cans or sealed containers	FDF 10 Food Processing
FDFFS4009A	Label foods according to legislative requirements	FDF 10 Food Processing
FDFFS4010A	Apply sensory analysis in food processing	FDF 10 Food Processing
FDFFS4011A	Apply the principles of nutrition to food processing	FDF 10 Food Processing

FBP Food, Beverage and Pharmaceutical Training Package 1.0		
Imported units of competency		
Unit code	Unit title	Parent Training Package
FDFFFST4012A	Apply water management principles to the food industry	FDF 10 Food Processing
FDFFFST4020A	Implement and review the processing of market milk and related products	FDF 10 Food Processing
FDFFFST4021A	Carry out sampling and testing of milk at receipt	FDF 10 Food Processing
FDFFFST4022A	Implement and review the preparation of milk for processing	FDF 10 Food Processing
FDFFFST4030A	Implement and review the processing of chocolate and sugar-panned products	FDF 10 Food Processing
FDFFFST4031A	Implement and review the processing of aerated confectioneries	FDF 10 Food Processing
FDFFFST4032A	Implement and review the production of gums and jellies	FDF 10 Food Processing
FDFFFST4033A	Implement and review the production of chocolate products	FDF 10 Food Processing
FDFFFST4034A	Implement and review the processing of chocolate	FDF 10 Food Processing
FDFFFST4035A	Implement and review the processing of high and low boil confectionery	FDF 10 Food Processing
FDFFFST4036A	Implement and review the processing of confectionery products	FDF 10 Food Processing
FDFFFST4040A	Identify & implement product safety and quality for chilled or frozen poultry product manufacturing	FDF 10 Food Processing
FDFFFST4041A	Identify and implement product safety and quality for cooked poultry product manufacturing	FDF 10 Food Processing
FDFFFST4042A	Identify and implement product safety and quality for egg based product manufacturing	FDF 10 Food Processing
FDFFFST4050A	Identify & implement product safety and quality for processing of fruit, vegetables & other produce	FDF 10 Food Processing
FDFFFST4051A	Identify and implement product safety and quality processes for fish and seafood products	FDF 10 Food Processing

FBP Food, Beverage and Pharmaceutical Training Package 1.0		
Imported units of competency		
Unit code	Unit title	Parent Training Package
FDFST4052A	Implement and review the manufacturing and processing of edible fats and oils	FDF 10 Food Processing
FDFST4053A	Implement and review manufacturing, packaging and testing of beverage products	FDF 10 Food Processing
FDFST4054A	Identify and implement product safety for manufacturing of cereal products	FDF 10 Food Processing
FDFST5001A	Monitor refrigeration and air conditioning systems in food processing	FDF 10 Food Processing
FDFST5002A	Identify and implement required process control for a food processing operation	FDF 10 Food Processing
FDFST5003A	Construct a process control chart for a food processing operation	FDF 10 Food Processing
FDFST5004A	Specify and monitor the nutritional value of processed food	FDF 10 Food Processing
FDFST5005A	Identify the biochemical properties of food	FDF 10 Food Processing
FDFST5006A	Apply food microbiological techniques and analysis	FDF 10 Food Processing
FDFST5007A	Evaluate sampling plans in relation to food industry standards	FDF 10 Food Processing
FDFST5008A	Develop a new food product	FDF 10 Food Processing
FDFST5023A	Implement and review the production of milk fat products	FDF 10 Food Processing
FDFST5024A	Implement and review the production of fermented dairy products and dairy desserts	FDF 10 Food Processing
FDFST5025A	Implement and review the production of concentrated and dried dairy products	FDF 10 Food Processing
FDFST5026A	Implement and review the production of ice creams and frozen dairy products	FDF 10 Food Processing
FDFST5027A	Implement and review the production of milk and related products by the membrane system	FDF 10 Food Processing

FBP Food, Beverage and Pharmaceutical Training Package 1.0		
Imported units of competency		
Unit code	Unit title	Parent Training Package
FDFST5030A	Develop, manage and maintain quality systems for food processing	FDF 10 Food Processing
FDFLAB2001A	Perform basic analytical tests	FDF 10 Food Processing
FDFLAB2002A	Perform basic microbiological tests	FDF 10 Food Processing
FDFLAB2003A	Perform basic packaging tests and inspections	FDF 10 Food Processing
FDFLAB2004A	Prepare laboratory solutions and stains	FDF 10 Food Processing
FDFLAB2005A	Prepare and pour culture media	FDF 10 Food Processing
FDFLAB2006A	Record laboratory data	FDF 10 Food Processing
FDFLAB2007A	Standardise laboratory solutions	FDF 10 Food Processing
FDFLAB2008A	Analyse laboratory data	FDF 10 Food Processing
FDFLAB2009A	Perform packaging quality control procedures	FDF 10 Food Processing
FDFLAB2010A	Prepare product or show samples	FDF 10 Food Processing
FDFLAB2011A	Use basic laboratory equipment	FDF 10 Food Processing
FDFLAB2012A	Maintain aseptic environment	FDF 10 Food Processing
FDFLAB3001A	Use computer technology for laboratory applications	FDF 10 Food Processing
FDFLAB3002A	Perform non-routine or specialised tests	FDF 10 Food Processing
FDFLAB3003A	Perform routine troubleshooting procedures	FDF 10 Food Processing
FDFLAB3004A	Check and maintain readiness of wine testing equipment	FDF 10 Food Processing
FDFLAB3005A	Perform instrumental tests or procedures on wine samples	FDF 10 Food Processing
FDFOHS2001A	Participate in OHS processes	FDF 10 Food Processing
FDFOHS3001A	Contribute to OHS processes	FDF 10 Food Processing
FDFOHS4002A	Maintain OHS processes	FDF 10 Food Processing
FDFOP1003A	Carry out manual handling tasks	FDF 10 Food Processing
FDFOP2003A	Clean equipment in place	FDF 10 Food Processing
FDFOP2004A	Clean and sanitise equipment	FDF 10 Food Processing
FDFOP2005A	Work in a socially diverse environment	FDF 10 Food Processing
FDFOP2011A	Conduct routine maintenance	FDF 10 Food Processing
FDFOP2013A	Apply sampling procedures	FDF 10 Food Processing

FBP Food, Beverage and Pharmaceutical Training Package 1.0		
Imported units of competency		
Unit code	Unit title	Parent Training Package
FDFOP2015A	Apply principles of statistical process control	FDF 10 Food Processing
FDFOP2016A	Work in a food handling area for nonfood handlers	FDF 10 Food Processing
FDFOP2030A	Operate a process control interface	FDF 10 Food Processing
FDFOP2032A	Work in a clean room environment	FDF 10 Food Processing
FDFOP2061A	Use numerical applications in the workplace	FDF 10 Food Processing
FDFOP2063A	Apply quality systems and procedures	FDF 10 Food Processing
FDFOP2064A	Provide and apply workplace information	FDF 10 Food Processing
FDFOP2065A	Work in confined spaces in the food and beverage industries	FDF 10 Food Processing
FDFOP3002A	Set up a production or packaging line for operation	FDF 10 Food Processing
FDFOP3003A	Operate interrelated processes in a production system	FDF 10 Food Processing
FDFOP3004A	Operate interrelated processes in a packaging system	FDF 10 Food Processing
FDFPH1001A	Follow work procedures to maintain Good Manufacturing Practice	FDF 10 Food Processing
FDFPH2001A	Apply Good Manufacturing Practice procedures	FDF 10 Food Processing
FDFPH2002A	Operate a concentration process	FDF 10 Food Processing
FDFPH2003A	Operate an extraction process	FDF 10 Food Processing
FDFPH2004A	Operate a separation process using chromatography	FDF 10 Food Processing
FDFPH2005A	Operate an aseptic fill and seal process	FDF 10 Food Processing
FDFPH2006A	Operate an aseptic form, fill and seal process	FDF 10 Food Processing
FDFPH2007A	Coordinate a label store	FDF 10 Food Processing
FDFPH2008A	Operate a compressing process	FDF 10 Food Processing
FDFPH2009A	Dispense pharmaceutical raw materials	FDF 10 Food Processing
FDFPH2010A	Operate an encapsulation process	FDF 10 Food Processing
FDFPH2011A	Operate a granulation process	FDF 10 Food Processing

FBP Food, Beverage and Pharmaceutical Training Package 1.0		
Imported units of competency		
Unit code	Unit title	Parent Training Package
FDFPH2012A	Operate a liquid manufacturing process	FDF 10 Food Processing
FDFPH2013A	Operate a tablet coating process	FDF 10 Food Processing
FDFPH2014A	Operate a terminal sterilisation process	FDF 10 Food Processing
FDFPH3001A	Monitor and maintain Good Manufacturing Practice procedures	FDF 10 Food Processing
FDFPH4001A	Prepare and review workplace documentation to support Good Manufacturing Practice	FDF 10 Food Processing
FDFPH4002A	Facilitate and monitor Good Manufacturing Practice	FDF 10 Food Processing
FDFPH4003A	Facilitate contamination control	FDF 10 Food Processing
FDFPH4004A	Participate in change control procedures	FDF 10 Food Processing
FDFPH4005A	Participate in validation processes	FDF 10 Food Processing
FDFPH4006A	Respond to non-conformance	FDF 10 Food Processing
FDFPO2001A	Operate a dicing, stripping or mincing process	FDF 10 Food Processing
FDFPO2002A	Operate an evisceration process	FDF 10 Food Processing
FDFPO2003A	Grade carcass	FDF 10 Food Processing
FDFPO2004A	Harvest edible offal	FDF 10 Food Processing
FDFPO2005A	Operate a marinade injecting process	FDF 10 Food Processing
FDFPO2006A	Operate a washing and chilling process	FDF 10 Food Processing
FDFPO2007A	Operate the bird receival and hanging process	FDF 10 Food Processing
FDFPO2008A	Operate a stunning, killing and defeathering process	FDF 10 Food Processing
FDFPO3001A	Operate a chickway system	FDF 10 Food Processing
FDFPO3002A	Debone and fillet product (manually)	FDF 10 Food Processing
FDFPPL2001A	Participate in work teams and groups	FDF 10 Food Processing
FDFPPL3001A	Participate in improvement processes	FDF 10 Food Processing
FDFPPL3002A	Report on workplace performance	FDF 10 Food Processing
FDFPPL3004A	Lead work teams and groups	FDF 10 Food Processing
FDFPPL3005A	Participate in an audit process	FDF 10 Food Processing
FDFPPL4005A	Establish process capability	FDF 10 Food Processing

FBP Food, Beverage and Pharmaceutical Training Package 1.0
Imported units of competency

Unit code	Unit title	Parent Training Package
FDFPPL4008A	Manage internal audits	FDF 10 Food Processing
FDFPPL5001A	Design and maintain programs to support legal compliance	FDF 10 Food Processing
FDFSUG2018A	Operate a boiler - basic	FDF 10 Food Processing
FDFSUG222A	Operate a waste water treatment system	FDF 10 Food Processing
FDFSUG308A	Analyse and convey workplace information	FDF 10 Food Processing
FDFTEC3001A	Participate in a HACCP team	FDF 10 Food Processing
FDFTEC3002A	Implement the pest prevention program	FDF 10 Food Processing
FDFTEC3003A	Apply raw materials, ingredient and process knowledge to production problems	FDF 10 Food Processing
FDFTEC4001A	Determine handling processes for perishable food items	FDF 10 Food Processing
FDFTEC4002A	Manage controlled atmosphere storage	FDF 10 Food Processing
FDFTEC4003A	Control food contamination and spoilage	FDF 10 Food Processing
FDFTEC4004A	Apply basic process engineering principles to food processing	FDF 10 Food Processing
FDFTEC4005A	Apply an understanding of food additives	FDF 10 Food Processing
FDFTEC4006A	Apply an understanding of legal requirements of food production	FDF 10 Food Processing
FDFTEC4007A	Describe and analyse data using mathematical principles	FDF 10 Food Processing
FDFTEC4008A	Apply principles of food packaging	FDF 10 Food Processing
FDFTEC4009A	Identify the physical and chemical properties of materials, food and related products	FDF 10 Food Processing
FDFTEC4010A	Manage water treatment processes	FDF 10 Food Processing
FDFTEC4011A	Participate in product recalls	FDF 10 Food Processing
FDFTEC5001A	Manage and evaluate new product trials	FDF 10 Food Processing
FDFTEC5002A	Manage utilities and energy for a production process	FDF 10 Food Processing
FDFWGG2001A	Bench graft vines	FDF 10 Food Processing

FBP Food, Beverage and Pharmaceutical Training Package 1.0		
Imported units of competency		
Unit code	Unit title	Parent Training Package
FDFWGG2002A	Carry out potting operations	FDF 10 Food Processing
FDFWGG2003A	Hand prune vines	FDF 10 Food Processing
FDFWGG2004A	Undertake irrigation systems maintenance activities	FDF 10 Food Processing
FDFWGG2005A	Maintain callusing environment	FDF 10 Food Processing
FDFWGG2006A	Obtain and process rootlings	FDF 10 Food Processing
FDFWGG2007A	Tend containerised nursery plants	FDF 10 Food Processing
FDFWGG2008A	Train vines	FDF 10 Food Processing
FDFWGG2009A	Operate specialised canopy management equipment	FDF 10 Food Processing
FDFWGG2010A	Field graft vines	FDF 10 Food Processing
FDFWGG2011A	Install irrigation components	FDF 10 Food Processing
FDFWGG2012A	Identify and treat nursery plant disorders	FDF 10 Food Processing
FDFWGG2013A	Deliver injection requirements	FDF 10 Food Processing
FDFWGG2014A	Operate the irrigation system	FDF 10 Food Processing
FDFWGG2015A	Support mechanical harvesting operations	FDF 10 Food Processing
FDFWGG2016A	Install and maintain vine trellis	FDF 10 Food Processing
FDFWGG2017A	Recognise disorders and identify pests and diseases	FDF 10 Food Processing
FDFWGG2018A	Operate vineyard equipment	FDF 10 Food Processing
FDFWGG2019A	Perform vertebrate pest control activities	FDF 10 Food Processing
FDFWGG2020A	Carry out hot water treatment	FDF 10 Food Processing
FDFWGG2021A	Operate nursery cold storage facilities	FDF 10 Food Processing
FDFWGG2022A	Take and process vine cuttings	FDF 10 Food Processing
FDFWGG2023A	Carry out basic canopy maintenance	FDF 10 Food Processing
FDFWGG2024A	Pick grapes by hand	FDF 10 Food Processing
FDFWGG2025A	Plant vines by hand	FDF 10 Food Processing
FDFWGG3001A	Apply chemicals and biological agents	FDF 10 Food Processing
FDFWGG3002A	Coordinate canopy management activities	FDF 10 Food Processing
FDFWGG3003A	Coordinate crop harvesting activities	FDF 10 Food Processing
FDFWGG3004A	Coordinate nursery activities	FDF 10 Food Processing
FDFWGG3005A	Perform field nursery activities	FDF 10 Food Processing
FDFWGG3006A	Coordinate hand pruning activities	FDF 10 Food Processing

FBP Food, Beverage and Pharmaceutical Training Package 1.0**Imported units of competency**

Unit code	Unit title	Parent Training Package
FDFWGG3007A	Implement an irrigation schedule	FDF 10 Food Processing
FDFWGG3008A	Operate a mechanical harvester	FDF 10 Food Processing
FDFWGG3009A	Monitor and maintain nursery plants	FDF 10 Food Processing
FDFWGG3010A	Implement a soil management program	FDF 10 Food Processing
FDFWGG3011A	Perform shed nursery activities	FDF 10 Food Processing
FDFWGG3012A	Monitor and control vine disorders and damage	FDF 10 Food Processing
FDFWGG3013A	Operate spreading and seeding equipment	FDF 10 Food Processing
FDFWIN1001A	Identify key operations in wine production	FDF 10 Food Processing
FDFWIN1002A	Identify viticulture processes	FDF 10 Food Processing
FDFWIN2001A	Perform effectively in a wine industry workplace	FDF 10 Food Processing
FDFWIN2002A	Identify and control risks in own work	FDF 10 Food Processing

Imported units of competency from the FDF 10 Food Processing Training Package

The table below shows the units of competency imported from FDF10 Food Processing Training Package that have been imported in the FBP qualifications.

FBP Food, Beverage and Pharmaceutical Training Package 1.0 Imported units of competency		
Unit code	Unit title	Parent Training Package
AHCBAC101	Support agricultural crop work	AHC Agriculture, Horticulture, Conservation and Land Management
AHCBAC204	Prepare grain storages	AHC Agriculture, Horticulture, Conservation and Land Management
AHCBIO201	Inspect and clean machinery for plant, animal and soil material	AHC Agriculture, Horticulture, Conservation and Land Management
AHCBUS405	Participate in an e-business supply chain	AHC Agriculture, Horticulture, Conservation and Land Management
AHCCHM201	Apply chemicals under supervision	AHC Agriculture, Horticulture, Conservation and Land Management
AHCMOM101	Assist with routine maintenance of machinery and equipment	AHC Agriculture, Horticulture, Conservation and Land Management
AHCMOM202A	Operate tractors	AHC Agriculture, Horticulture, Conservation and Land Management
AHCMOM203	Operate basic machinery and equipment	AHC Agriculture, Horticulture, Conservation and Land Management
AHCMOM204	Undertake operational maintenance of machinery	AHC Agriculture, Horticulture, Conservation and Land Management
AHCMOM207	Conduct front-end loader operations	AHC Agriculture, Horticulture, Conservation and Land Management
AHCMOM301	Coordinate machinery and equipment maintenance and repair	AHC Agriculture, Horticulture, Conservation and Land Management
AHCMOM302	Perform machinery maintenance	AHC Agriculture, Horticulture, Conservation and Land Management
AHCMOM304	Operate machinery and equipment	AHC Agriculture, Horticulture, Conservation and Land Management
AHCMOM305	Operate specialised machinery and equipment	AHC Agriculture, Horticulture, Conservation and Land Management
AHCPHT401	Assess olive oil for style and quality	AHC Agriculture, Horticulture, Conservation and Land Management
AHCWRK308	Handle bulk materials in storage area	AHC Agriculture, Horticulture, Conservation and Land Management
AMPA2006	Apply animal welfare and handling requirements	AMP Australian Meat Processing

**FBP Food, Beverage and Pharmaceutical Training Package 1.0
Imported units of competency**

Unit code	Unit title	Parent Training Package
AMPA2174	Clean after operations - boning room	AMP Australian Meat Processing
AMPR322	Prepare and produce value-added products	AMP Australian Meat Processing
AMPX207	Vacuum pack product	AMP Australian Meat Processing
AMPX209	Sharpen knives	AMP Australian Meat Processing
BSBCUS301	Deliver and monitor a service to customers	BSB Business Services
BSBCUS401	Coordinate implementation of customer service strategies	BSB Business Services
BSBCUS501	Manage quality customer service	BSB Business Services
BSBFRA401	Manage compliance with franchisee obligations and legislative requirements	BSB Business Services
BSBHRM405	Support the recruitment, selection and induction of staff	BSB Business Services
BSBINN301	Promote innovation in a team environment	BSB Business Services
BSBITU201	Produce simple word processed documents	BSB Business Services
BSBITU202	Create and use spreadsheets	BSB Business Services
BSBLDR402	Lead effective workplace relationships	BSB Business Services
BSBLDR403	Lead team effectiveness	BSB Business Services
BSBLED401	Develop teams and individuals	BSB Business Services
BSBMGT401	Show leadership in the workplace	BSB Business Services
BSBMGT402	Implement operational plan	BSB Business Services
BSBMGT403	Implement continuous improvement	BSB Business Services
BSBMKG501	Identify and evaluate marketing opportunities	BSB Business Services
BSBMKG507	Interpret market trends and developments	BSB Business Services
BSBMKG514	Implement and monitor marketing activities	BSB Business Services
BSBRES401	Analyse and present research information	BSB Business Services

**FBP Food, Beverage and Pharmaceutical Training Package 1.0
Imported units of competency**

Unit code	Unit title	Parent Training Package
BSBSMB301	Investigate micro business opportunities	BSB Business Services
BSBSMB401	Establish legal and risk management requirements of small business	BSB Business Services
BSBSMB402	Plan small business finances	BSB Business Services
BSBSMB403	Market the small business	BSB Business Services
BSBSMB404	Undertake small business planning	BSB Business Services
BSBSMB405	Monitor and manage small business operations	BSB Business Services
BSBSMB406	Manage small business finances	BSB Business Services
BSBSMB407	Manage a small team	BSB Business Services
BSBSUS401	Implement and monitor environmentally sustainable work practices	BSB Business Services
BSBWHS201	Contribute to health and safety of self and others	BSB Business Services
BSBWOR204	Use business technology	BSB Business Services
BSBWOR403	Manage stress in the workplace	BSB Business Services
BSBWOR404	Develop work priorities	BSB Business Services
BSBWRT301	Write simple documents	BSB Business Services
BSBWRT401	Write complex documents	BSB Business Services
CPCEDO3011A	Perform dogging	CPC08 Construction, Plumbing and Services Training Package
CPCCOHS2001A	Apply OHS requirements, policies and procedures in the construction industry	CPC08 Construction, Plumbing and Services
CPCCRI3012A	Perform basic rigging	CPC08 Construction, Plumbing and Services
CPCSC2002A	Erect and dismantle basic scaffolding	CPC08 Construction, Plumbing and Services
FSKNUM09	Identify, measure and estimate familiar quantities for work	FSK Foundation Skills
FSKNUM31	Apply a wide range of mathematical calculations for work	FSK Foundation Skills
HLTAID002	Provide basic emergency life support	HLT Health
HLTAID003	Apply first aid	HLT Health
MEM05004C	Perform routine oxy acetylene welding	MEM05 Metal and Engineering

FBP Food, Beverage and Pharmaceutical Training Package 1.0 Imported units of competency		
Unit code	Unit title	Parent Training Package
MEM05005B	Carry out mechanical cutting	MEM05 Metal and Engineering
MEM05006C	Perform brazing and or silver soldering	MEM05 Metal and Engineering
MEM05007C	Perform manual heating and thermal cutting	MEM05 Metal and Engineering
MEM05012C	Perform routine manual metal arc welding	MEM05 Metal and Engineering
MEM05049B	Perform routine gas tungsten arc welding	MEM05 Metal and Engineering
MEM05050B	Perform routine gas metal arc welding	MEM05 Metal and Engineering
MEM07001B	Perform operational maintenance of machines/equipment	MEM05 Metal and Engineering
MEM07030C	Perform metal spinning lathe operations (basic)	MEM05 Metal and Engineering
MEM07032B	Use workshop machines for basic operations	MEM05 Metal and Engineering Training Package
MEM09002B	Interpret technical drawing	MEM05 Metal and Engineering
MEM12001B	Use comparison and basic measuring devices	MEM05 Metal and Engineering
MEM12023A	Perform engineering measurements	MEM05 Metal and Engineering
MEM13003B	Work safely with industrial chemicals and materials	MEM05 Metal and Engineering
MEM15001B	Perform basic statistical quality control	MEM05 Metal and Engineering
MEM18001C	Use hand tools	MEM05 Metal and Engineering
MEM18002B	Use power tools/hand held operations	MEM05 Metal and Engineering
MEM18055B	Dismantle, replace and assemble engineering components	MEM05 Metal and Engineering
MEM30011A	Set up basic pneumatic circuits	MEM05 Metal and Engineering
MSAENV272B	Participate in environmentally sustainable work practices	MSA07 Manufacturing
MSL922001	Record and present data	MSL Laboratory Operations

**FBP Food, Beverage and Pharmaceutical Training Package 1.0
Imported units of competency**

Unit code	Unit title	Parent Training Package
MSL933004	Perform calibration checks on equipment and assist with its maintenance	MSL Laboratory Operations
MSL973001	Perform basic tests	MSL Laboratory Operations
MSL973001A	Perform basic tests	MSL Laboratory Operations
MSMENV272	Participate in environmentally sustainable work practices	MSM Manufacturing
MSMENV472	Implement and monitor environmentally sustainable work practices	MSM Manufacturing
MSMOPS400	Optimise process/plant area	MSM Manufacturing
MSMOPS401	Trial new process or product	MSM Manufacturing
MSMPER200	Work in accordance with an issued permit	MSM Manufacturing
MSMPER201	Monitor and control work permits	MSM Manufacturing
MSMPER300	Issue work permits	MSM Manufacturing
MSMPER400	Coordinate permit process	MSM Manufacturing
MSMSUP303	Identify equipment faults	MSM Manufacturing
MSMSUP310	Contribute to the development of workplace documentation	MSM Manufacturing
MSMSUP330	Develop and adjust a production schedule	MSM Manufacturing
MSMSUP390	Use structured problem-solving tools	MSM Manufacturing
MSMSUP404	Coordinate maintenance	MSM Manufacturing
MSMSUP405	Identify problems in fluid power system	MSM Manufacturing
MSMSUP406	Identify faults in electronic control	MSM Manufacturing
MSMWHS201	Conduct hazard analysis	MSM Manufacturing

FBP Food, Beverage and Pharmaceutical Training Package 1.0
Imported units of competency

Unit code	Unit title	Parent Training Package
MSS014003	Optimise sustainability of a process or plant area	MSS Sustainability
MSS014004	Develop team strategies for more sustainable use of resources	MSS Sustainability
MSS015005	Develop required sustainability reports	MSS Sustainability
MSS024003	Apply an understanding of environmental principles to a site	MSS Sustainability
MSS402001	Apply competitive systems and practices	MSS Sustainability
MSS402002	Sustain process improvements	MSS Sustainability
MSS402010	Manage the impact of change on own work	MSS Sustainability
MSS402021	Apply Just in Time procedures	MSS Sustainability
MSS402030	Apply cost factors to work practices	MSS Sustainability
MSS402031	Interpret product costs in terms of customer requirements	MSS Sustainability
MSS402040	Apply 5S procedures	MSS Sustainability
MSS402050	Monitor process capability	MSS Sustainability
MSS402051	Apply quality standards	MSS Sustainability
MSS402060	Use planning software systems in operations	MSS Sustainability
MSS402061	Use SCADA systems in operations	MSS Sustainability
MSS402080	Undertake root cause analysis	MSS Sustainability
MSS402081	Contribute to the application of a proactive maintenance strategy	MSS Sustainability
MSS403001	Review competitive systems and practices	MSS Sustainability
MSS403002	Ensure process improvements are sustained	MSS Sustainability
MSS403005	Facilitate use of a Balanced Scorecard for performance improvement	MSS Sustainability
MSS403010	Facilitate change in an organisation implementing competitive systems and practices	MSS Sustainability
MSS403011	Facilitate implementation of competitive systems and practices	MSS Sustainability
MSS403013	Lead team culture improvement	MSS Sustainability

FBP Food, Beverage and Pharmaceutical Training Package 1.0 Imported units of competency		
Unit code	Unit title	Parent Training Package
MSS403021	Facilitate a Just in Time system	MSS Sustainability
MSS403023	Monitor a levelled pull system of operations	MSS Sustainability
MSS403030	Improve cost factors in work practices	MSS Sustainability
MSS403032	Analyse manual handling processes	MSS Sustainability
MSS403040	Facilitate and improve implementation of 5S	MSS Sustainability
MSS403041	Facilitate breakthrough improvements	MSS Sustainability
MSS403051	Mistake proof an operational process	MSS Sustainability
MSS404050	Undertake process capability improvements	MSS Sustainability
MSS404052	Apply statistics to operational processes	MSS Sustainability
MSS404053	Use DMAIC techniques	MSS Sustainability
MSS404060	Facilitate the use of planning software systems in a work area or team	MSS Sustainability
MSS404061	Facilitate the use of SCADA systems in a team or work area	MSS Sustainability
MSS404081	Undertake proactive maintenance analyses	MSS Sustainability
MSS404082	Assist in implementing a proactive maintenance strategy	MSS Sustainability
MSS404083	Support proactive maintenance	MSS Sustainability
MSTGN3007	Monitor and operate trade waste	MST Textiles, Clothing and Footwear
PMASUP420	Minimise environmental impact of process	PMA Chemical, Hydrocarbons and Refining
PMBPROD211	Operate blow moulding equipment	PMB Plastics, Rubber and Cablemaking
PMBPROD270	Operate injection blow moulding equipment	PMB Plastics, Rubber and Cablemaking
PMBTECH406	Diagnose production equipment problems	PMB Plastics, Rubber and Cablemaking
RIICBM305D	Install pre-cast concrete bridge decks	RII Resources and Infrastructure Industry
RIIHAN305D	Operate a gantry or overhead crane	RII Resources and Infrastructure Industry

FBP Food, Beverage and Pharmaceutical Training Package 1.0
Imported units of competency

Unit code	Unit title	Parent Training Package
RIIMPO319D	Conduct backhoe/loader operations	RII Resources and Infrastructure Industry
RIIRIS201D	Conduct local risk control	RII Resources and Infrastructure Industry
SIRRMER001	Produce visual merchandise displays	SIR Retail Services
SIRRMER002	Merchandise food products	SIR Retail Services
SIRRRTF001	Balance and secure point-of-sale terminal	SIR Retail Services
SIRXCCS202	Interact with customers	SIR07 Retail Services
SIRXINV002	Control stock	SIR Retail Services
SIRXPDK001	Advise on products and services	SIR Retail Services
SIRXRSK001	Identify and respond to security risks	SIR Retail Services
SIRXRSK002	Maintain store security	SIR Retail Services
SIRXSLS001	Sell to the retail customer	SIR Retail Services
SIRXSLS002	Follow point-of-sale procedures	SIR Retail Services
SITHFAB005	Prepare and serve espresso coffee	SIT Tourism, Travel and Hospitality
SITHFAB009A	Provide responsible service of alcohol	SIT Tourism, Travel and Hospitality
SITHPAT005	Produce petits fours	SIT Tourism, Travel and Hospitality
SITHPAT006	Produce desserts	SIT Tourism, Travel and Hospitality
SITHPAT008	Produce chocolate confectionery	SIT Tourism, Travel and Hospitality
SITXCCS003	Interact with customers	SIT Tourism, Travel and Hospitality
SITXFSA001	Use hygienic practices for food safety	SIT Tourism, Travel and Hospitality
SITXHRM001	Coach others in job skills	SIT Tourism, Travel and Hospitality
TAEASS401	Plan assessment activities and processes	TAE Training and Education
TAEASS402	Assess competence	TAE Training and Education
TAEASS403	Participate in assessment validation	TAE Training and Education

FBP Food, Beverage and Pharmaceutical Training Package 1.0 Imported units of competency		
Unit code	Unit title	Parent Training Package
TAEDEL301	Provide work skill instruction	TAE Training and Education
TAEDES401	Design and develop learning programs	TAE Training and Education
TLIA2009	Complete and check import/export documentation	TLI Transport and Logistics
TLIA2014	Use product knowledge to complete work operations	TLI Transport and Logistics
TLIA2021	Despatch stock	TLI Transport and Logistics
TLIA3015	Complete receipt/despatch documentation	TLI Transport and Logistics
TLIA3016	Use inventory systems to organise stock control	TLI Transport and Logistics
TLIA3018	Organise despatch operations	TLI Transport and Logistics
TLIA3019	Organise receipt operations	TLI Transport and Logistics
TLIA3026	Monitor storage facilities	TLI Transport and Logistics
TLIA3038	Control and order stock	TLI Transport and Logistics
TLIA3039	Receive and store stock	TLI Transport and Logistics
TLIA4025	Regulate temperature controlled stock	TLI Transport and Logistics
TLIC2059	Propel and operate light on-track equipment	TLI Transport and Logistics
TLID1001	Shift materials safely using manual handling methods	TLI Transport and Logistics
TLID1002	Shift a load using manually-operated equipment	TLI Transport and Logistics
TLID2003	Handle dangerous goods/hazardous substances	TLI Transport and Logistics
TLID2004	Load and unload goods/cargo	TLI Transport and Logistics
TLID2010	Operate a forklift	TLI Transport and Logistics
TLID3035	Operate a boom type elevating work platform	TLI Transport and Logistics

FBP Food, Beverage and Pharmaceutical Training Package 1.0 Imported units of competency		
Unit code	Unit title	Parent Training Package
TLID3036	Lift and move load using a mobile crane	TLI Transport and Logistics
TLIJ2003	Apply grain protection measures	TLI Transport and Logistics
TLIJ2004	Implement grain monitoring measures	TLI Transport and Logistics
TLIK2010	Use infotechnology devices in the workplace	TLI Transport and Logistics
TLILIC2001	Licence to operate a forklift truck	TLI Transport and Logistics
TLILIC2014	Licence to drive a light rigid vehicle	TLI Transport and Logistics
TLILIC2015	Licence to drive a medium rigid vehicle	TLI Transport and Logistics
TLILIC2016	Licence to drive a heavy rigid vehicle	TLI Transport and Logistics
TLILIC3006	Licence to operate a non-slewing mobile crane (greater than 3 tonnes capacity)	TLI Transport and Logistics
TLILIC3017	Licence to drive a heavy combination vehicle	TLI Transport and Logistics
UEPOPL001A	Licence to operate a steam turbine	UEP12 Electricity Supply Industry - Generation Sector

Units of competency with prerequisite requirements

Prerequisite requirements are listed in the unit of competency. In some cases, a chain of pre-requisites applies to a particular unit, for example, Unit C is a prerequisite for Unit B, which is a prerequisite for Unit A.

The following example shows the format used for prerequisite requirements in units of competency in this training package, using the FBPRBK4002 Develop advanced artisan bread methods.

The prerequisite unit of competency for this unit is:

- FBPRBK4001 Produce artisan bread products.

Note the following chain of prerequisites that also applies to this unit.

Unit of competency	Prerequisite requirement
FBPRBK4001 Produce artisan bread products	FBPRBK3005 Produce basic bread products

The following table lists those native units of competency with prerequisite units of competency. Note that if a chain of prerequisites applies, then these are shown in bracketed text in the 'Prerequisite unit code and title' column.

FBP Food, Beverage and Pharmaceutical Training Package 1.0 Units of competency with prerequisites	
Unit code and title	Prerequisite unit code and title
FBPDPR2002 Operate a butter oil process	FBPOPR2043 Operate an homogenising process
FBPEGG2002 Operate egg grading and packing floor equipment	FBPEGG2001 Work on an egg grading floor
FBPGRA2011 Receive grain for malting	FBPGRA2010 Handle grain in a storage area
FBPGRA2012 Prepare malted grain	FBPGRA2010 Handle grain in a storage area
FBPOPR2013 Operate a bright beer tank process	FBPOPR2011 Identify key stages and beer production equipment in a brewery

FBP Food, Beverage and Pharmaceutical Training Package 1.0
Units of competency with prerequisites

Unit code and title	Prerequisite unit code and title
FBPOPR2015 Operate a beer filtration process	FBPOPR2011 Identify key stages and beer production equipment in a brewery
FBPOPR2016 Operate a beer maturation process	FBPOPR2011 Identify key stages and beer production equipment in a brewery
FBPOPR2030 Operate a brewery fermentation process	FBPOPR2011 Identify key stages and beer production equipment in a brewery
FBPOPR2061 Operate a wort production process	FBPOPR2011 Identify key stages and beer production equipment in a brewery
FBPOPR3001 Control contaminants and allergens in the workplace	FDFFS2001A Implement the food safety program and procedures
FBPOPR3002 Prepare food products using basic cooking methods	FDFFS2001A Implement the food safety program and procedures
FBPPPL4001 Manage people in the work area	FBPPPL3001 Support and mentor individuals and groups
FBPPPL4004 Optimise a work process	FDFPPL3001A Participate in improvement processes
FBPRBK3011 Produce frozen dough products	FBPRBK3005 Produce basic bread products
FBPRBK3017 Operate plant baking processes	FBPRBK3005 Produce basic bread products
FBPRBK4001 Produce artisan bread products	FBPRBK3005 Produce basic bread products
FBPRBK4002 Develop advanced artisan bread methods	FBPRBK4001 Produce artisan bread products (which has prerequisites of FBPRBK4001 Produce artisan bread products and FBPRBK3005 Produce basic bread products)
FBPRBK4003 Produce gateaux, tortes and entremets	FBPRBK3010 Produce cake and pudding products

FBP Food, Beverage and Pharmaceutical Training Package 1.0 Units of competency with prerequisites	
Unit code and title	Prerequisite unit code and title

FBP Food, Beverage and Pharmaceutical Training Package 1.0 Units of competency with prerequisites	
Unit code and title	Prerequisite unit code and title
FDFAU4005A Audit bivalve mollusc growing and harvesting processes	FDFAU4002A Communicate and negotiate to conduct food safety audits FDFAU4003A Conduct food safety audits FDFAU4004A Identify, evaluate and control food safety hazards
FDFAU4006A Audit a cook chill process	FDFAU4002A Communicate and negotiate to conduct food safety audits FDFAU4003A Conduct food safety audits FDFAU4004A Identify, evaluate and control food safety hazards
FDFAU4007B Audit a heat treatment process	FDFAU4002A Communicate and negotiate to conduct food safety audits FDFAU4003A Conduct food safety audits FDFAU4004A Identify, evaluate and control food safety hazards
FDFAU4008A Audit manufacturing of ready-to-eat meat products	FDFAU4002A Communicate and negotiate to conduct food safety audits FDFAU4003A Conduct food safety audits FDFAU4004A Identify, evaluate and control food safety hazards
FDFCD2001A Conduct winery and or site tours	FDFCD2002A Promote wine tourism information (which has a prerequisite of SIRXCCS202 Interact with customers)
FDFCD2002A Promote wine tourism information	SIRXCCS202 Interact with customers
FDFCD2004A Perform cellar door stock control procedure	FDFCD2003A Evaluate wines (standard)
FDFCD2005A Sell cellar door products and services	FDFCD2003A Evaluate wines (standard) SIRXCCS202 Interact with customers SITHFAB009A Provide responsible service of alcohol
FDFCD2006A Conduct a standard product tasting	FDFCD2003A Evaluate wines (standard) SIRXCCS202 Interact with customers SITHFAB009A Provide responsible service of alcohol
FDFCD3001A Evaluate wines (advanced)	FDFCD2003A Evaluate wines (standard)

FBP Food, Beverage and Pharmaceutical Training Package 1.0
Units of competency with prerequisites

Unit code and title	Prerequisite unit code and title
FDFCD3002A Conduct a specialised product tasting	FDFCD2002A Promote wine tourism information (which has a prerequisite of SIRXCCS202 Interact with customers) FDFCD2006A Conduct a standard product tasting (which has prerequisite units of FDFCD2003A Evaluate wines (standard), SIRXCCS202 Interact with customers and SITHFAB009A Provide responsible service of alcohol)
FDFCD3003A Coordinate winery hospitality activities	SIRXCCS202 Interact with customers
FDFCEL2001A Perform oak handling activities	FDFCEL2018A Carry out inert gas handling operations FDFCEL2019A Carry out transfer operations
FDFCEL2002A Perform fermentation operations	FDFCEL2017A Prepare and make additions and finings
FDFCEL2003A Operate the ion exchange process	FDFCEL2019A Carry out transfer operations
FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations	FDFOP2004A Clean and sanitise equipment FDFOP2013A Apply sampling procedures MSL973001A Perform basic tests
FDFCEL2005A Operate the pressing process	FDFCEL2019A Carry out transfer operations
FDFCEL2006A Operate clarification by separation (centrifugation) process	FDFCEL2018A Carry out inert gas handling operations FDFCEL2019A Carry out transfer operations
FDFCEL2007A Prepare and monitor wine cultures	FDFCEL2019A Carry out transfer operations
FDFCEL2008A Perform dual column distillation (continuous still brandy) operations	FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations FDFCEL2012A Handle spirits (which has a prerequisite of FDFCEL2019A Carry out transfer operations)
FDFCEL2009A Perform first distillation (pot still brandy) operations	FDFOP2013A Apply sampling procedures MSL973001A Perform basic tests
FDFCEL2012A Handle spirits	FDFCEL2019A Carry out transfer operations
FDFCEL2013A Operate the pressure leaf filtration process	FDFCEL2018A Carry out inert gas handling operations FDFCEL2019A Carry out transfer operations
FDFCEL2014A Operate the rotary vacuum filtration process	FDFCEL2018A Carry out inert gas handling operations FDFCEL2019A Carry out transfer operations
FDFCEL2015A Perform must draining operations	FDFCEL2019A Carry out transfer operations
FDFCEL2016A Operate the crushing process	FDFCEL2019A Carry out transfer operations
FDFCEL3001A Perform second distillation (pot still brandy) operations	FDFOP2013A Apply sampling procedures MSL973001A Perform basic tests

FBP Food, Beverage and Pharmaceutical Training Package 1.0 Units of competency with prerequisites	
Unit code and title	Prerequisite unit code and title
FDFCEL3002A Operate the continuous clarification by separation (flotation) process	FDFCEL2018A Carry out inert gas handling operations FDFCEL2019A Carry out transfer operations
FDFCEL3003A Operate the concentration process	FDFCEL2019A Carry out transfer operations
FDFCEL3004A Perform dearomatising, dealcoholising or desulphuring operations	FDFCEL2018A Carry out inert gas handling operations FDFCEL2019A Carry out transfer operations
FDFCEL3005A Perform rectification (continuous still) operations	FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations (which has prerequisites of FDFOP2004A Clean and sanitise equipment, FDFOP2013A Apply sampling procedures, MSL973001A Perform basic tests and FDFCEL2012A Handle spirits. Note that FDFCEL2012A also has a prerequisite of FDFCEL2019A Carry out transfer operations)
FDFCH4001A Carry out sampling and interpret tests for cheese production	MSL973001A Perform basic tests
FDFFS3001A Monitor the implementation of quality and food safety programs	FDFFS2001A Implement the food safety program and procedures
FDFFS5001A Develop a HACCP-based food safety plan	FDFFS4001A Supervise and maintain a food safety plan
FDFFS5006A Apply food microbiological techniques and analysis	FDFFS4004A Perform microbiological procedures in the food industry
FDFLAB2001A Perform basic analytical tests	FDFLAB2011A Use basic laboratory equipment
FDFLAB2002A Perform basic microbiological tests	FDFLAB2012A Maintain aseptic environment (which has a prerequisite of FDFLAB2011A Use basic laboratory equipment)
FDFLAB2003A Perform basic packaging tests and inspections	FDFLAB2011A Use basic laboratory equipment
FDFLAB2004A Prepare laboratory solutions and stains	FDFLAB2011A Use basic laboratory equipment
FDFLAB2005A Prepare and pour culture media	FDFLAB2012A Maintain aseptic environment (which has a prerequisite of FDFLAB2011A Use basic laboratory equipment)
FDFLAB2007A Standardise laboratory solutions	FDFLAB2011A Use basic laboratory equipment
FDFLAB2008A Analyse laboratory data	FDFLAB2006A Record laboratory data
FDFLAB2009A Perform packaging quality control procedures	FDFLAB2011A Use basic laboratory equipment
FDFLAB2010A Prepare product or show samples	FDFLAB2011A Use basic laboratory equipment
FDFLAB2012A Maintain aseptic environment	FDFLAB2011A Use basic laboratory equipment

FBP Food, Beverage and Pharmaceutical Training Package 1.0
Units of competency with prerequisites

Unit code and title	Prerequisite unit code and title
FDFLAB3001A Use computer technology for laboratory applications	FDFLAB2008A Analyse laboratory data (which has a prerequisite of FDFLAB2006A Record laboratory data)
FDFLAB3002A Perform non-routine or specialised tests	FDFLAB2006A Record laboratory data, and FDFLAB2001A Perform basic analytical tests (which has a prerequisite of FDFLAB2011A Use basic laboratory equipment), or FDFLAB2002A Perform basic microbiological tests (which has prerequisites of FDFLAB2012 Maintain aseptic environment and FDFLAB2011A Use basic laboratory equipment), or FDFLAB2009A Perform packaging quality control procedures (which has a prerequisite of FDFLAB2011A Use basic laboratory equipment)
FDFLAB3003A Perform routine troubleshooting procedures	FDFLAB2006A Record laboratory data, and FDFLAB2001A Perform basic analytical tests (which has a prerequisite of FDFLAB2011A Use basic laboratory equipment), or FDFLAB2002A Perform basic microbiological tests (which has prerequisites of FDFLAB2012 Maintain aseptic environment and FDFLAB2011A Use basic laboratory equipment), or FDFLAB2009A Perform packaging quality control procedures (which has a prerequisite of FDFLAB2011A Use basic laboratory equipment)
FDFLAB3004A Check and maintain readiness of wine testing equipment	FDFLAB2006A Record laboratory data, and FDFLAB2001A Perform basic analytical tests (which has a prerequisite of FDFLAB2011A Use basic laboratory equipment), or FDFLAB2002A Perform basic microbiological tests (which has prerequisites of FDFLAB2012 Maintain aseptic environment and FDFLAB2011A Use basic laboratory equipment), or FDFLAB2009A Perform packaging quality control procedures (which has a prerequisite of FDFLAB2011A Use basic laboratory equipment)

FBP Food, Beverage and Pharmaceutical Training Package 1.0
Units of competency with prerequisites

Unit code and title	Prerequisite unit code and title
FDFLAB3005A Perform instrumental tests or procedures on wine samples	FDFLAB2006A Record laboratory data, and FDFLAB2001A Perform basic analytical tests (which has a prerequisite of FDFLAB2011A Use basic laboratory equipment), or FDFLAB2002A Perform basic microbiological tests (which has prerequisites of FDFLAB2012 Maintain aseptic environment and FDFLAB2011A Use basic laboratory equipment), or FDFLAB2009A Perform packaging quality control procedures (which has a prerequisite of FDFLAB2011A Use basic laboratory equipment)
FDFOP2015A Apply principles of statistical process control	FDFOP2061A Use numerical applications in the workplace
FDFOP2032A Work in a clean room environment	FDFFS2001A Implement the food safety program and procedures OR FDFPH2001A Apply Good Manufacturing Practice procedures
FDFOP2065A Work in confined spaces in the food and beverage industries	FDFOHS2001A Participate in OHS processes
FDFPH2004A Operate a separation process using chromatography	FDFOP2032A Work in a clean room environment (which has a prerequisite of FDFFS2001A Implement the food safety program and procedures OR FDFPH2001A Apply Good Manufacturing Practice procedures)
FDFPH2005A Operate an aseptic fill and seal process	FDFOP2032A Work in a clean room environment (which has a prerequisite of FDFFS2001A Implement the food safety program and procedures OR FDFPH2001A Apply Good Manufacturing Practice procedures)
FDFPH2006A Operate an aseptic form, fill and seal process	FDFOP2032A Work in a clean room environment (which has a prerequisite of FDFFS2001A Implement the food safety program and procedures OR FDFPH2001A Apply Good Manufacturing Practice procedures)
FDFPPL3005A Participate in an audit process	FDFOHS2001A Participate in OHS processes FDFOP2063A Apply quality systems and procedures MSAENV272B Participate in environmentally sustainable work practices
FDFPPL4005A Establish process capability	FDFTEC4007A Describe and analyse data using mathematical principles (which has a prerequisite of FDFOP2015A Apply principles of statistical process control. Note that FDFOP2015A also has a prerequisite of FDFOP2061A Use numerical applications in the workplace)

FBP Food, Beverage and Pharmaceutical Training Package 1.0 Units of competency with prerequisites	
Unit code and title	Prerequisite unit code and title
FDFPPL4008A Manage internal audits	FDFPPL3005A Participate in an audit process (which has prerequisites of FDFOHS2001A Participate in OHS processes, FDFOP2063A Apply quality systems and procedures and MSAENV272B Participate in environmentally sustainable work practices)
FDFPPL5001A Design and maintain programs to support legal compliance	FDFFS3001A Monitor the implementation of quality and food safety programs (which has a prerequisite of FDFFS2001A Implement the food safety program and procedures) FDFOHS4002A Maintain OHS processes FDFTEC3001A Participate in a HACCP team (which has a prerequisite of FDFFS2001A Implement the food safety program and procedures) MSAENV472B Implement and monitor environmentally sustainable work practices
FDFTEC3001A Participate in a HACCP team	FDFFS2001A Implement the food safety program and procedures
FDFTEC4003A Control food contamination and spoilage	FDFFS3001A Monitor the implementation of quality and food safety programs (which has a prerequisite of FDFFS2001A Implement the food safety program and procedures) FDFOHS4002A Maintain OHS processes FDFTEC3001A Participate in a HACCP team (which has a prerequisite of FDFFS2001A Implement the food safety program and procedures)
FDFTEC4004A Apply basic process engineering principles to food processing	FDFOP2030A Operate a process control interface FDFTEC4007A Describe and analyse data using mathematical principles (which has a prerequisite of FDFOP2015A Apply principles of statistical process control. Note FDFOP2015A also has a prerequisite of FDFOP2061A Use numerical applications in the workplace)
FDFTEC4007A Describe and analyse data using mathematical principles	FDFOP2015A Apply principles of statistical process control (which has a prerequisite of FDFOP2061A Use numerical applications in the workplace)
FDFTEC4010A Manage water treatment processes	MSAENV272B Participate in environmentally sustainable work practices
FDFTEC4011A Participate in product recalls	FDFFS3001A Monitor the implementation of quality and food safety programs (which has a prerequisite of FDFFS2001A Implement the food safety program and procedures)
FDFWGG2009A Operate specialised canopy management equipment	AHCMOM202A Operate tractors
FDFWGG2015A Support mechanical harvesting operations	AHCMOM202A Operate tractors FDFWGG2018A Operate vineyard equipment

FBP Food, Beverage and Pharmaceutical Training Package 1.0 Units of competency with prerequisites	
Unit code and title	Prerequisite unit code and title
FDFWGG3003A Coordinate crop harvesting activities	FDFWGG2024A Pick grapes by hand
FDFWGG3004A Coordinate nursery activities	FDFWGG2002A Carry out potting operations FDFWGG2006A Obtain and process rootlings FDFWGG3009A Monitor and maintain nursery plants (which has prerequisites of FDFWGG2007A Tend containerised nursery plants and FDFWGG2012A Identify and treat nursery plant disorders)
FDFWGG3006A Coordinate hand pruning activities	FDFWGG2003A Hand prune vines
FDFWGG3007A Implement an irrigation schedule	FDFWGG2014A Operate the irrigation system
FDFWGG3009A Monitor and maintain nursery plants	FDFWGG2007A Tend containerised plants FDFWGG2012A Identify and treat nursery plant disorders
FDFWGG3010A Implement a soil management program	FDFWGG2018A Operate vineyard equipment FDFWGG3001A Apply chemicals and biological agents
FDFWGG3013A Operate spreading and seeding equipment	AHCMOM202A Operate tractors

Appendix 2: Mapping information

The information provided is a general summary only. Skills Impact Ltd recommends using the Compare Content Tool available on the training.gov.au (TGA) website for more information about specific changes. Visit <https://www.youtube.com/watch?v=EjhNe3Bu0H4> to watch a video on how to use this tool.

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
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	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
		human consumption. Imported units updated or deleted	
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 Packaging rules clarified 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

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
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

Units of competency

FBP Food, Beverage and Pharmaceutical Training Package 1.0			
Mapping of units of competency			
Code and title (previous version)	Code and title (previous version)	Comments	Equivalence statement
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	FBPCON2004 Operate a chocolate depositing or moulding	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)	Comments	Equivalence statement
process	process	Performance Criteria for clarity	
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0

Mapping of units of competency

Code and title (previous version)	Code and title (previous version)	Comments	Equivalence statement
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
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	FBPGPS2007 Operate an interesterification 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)	Comments	Equivalence statement
process			
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
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	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)	Comments	Equivalence statement
		Packages	
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 manufacturing processes	FBPGRA3001 Work with micronutrients or additions in stockfeed manufacturing processes	Updated to meet Standards for Training Packages	Equivalent unit
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0

Mapping of units of competency

Code and title (previous version)	Code and title (previous version)	Comments	Equivalence statement
FDPOP1004A Prepare basic mixes	FBPOPR1004 Prepare basic mixes	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP1005A Operate basic equipment	FBPOPR1005 Operate basic equipment	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP1006A Monitor process operation	FBPOPR1006 Monitor process operation	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP1007A Participate effectively in a workplace environment	FBPOPR1007 Participate effectively in a workplace environment	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP1008A Take and record basic measurements	FBPOPR1008 Take and record basic measurements	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP1009A Follow work procedures to maintain quality	FBPOPR1009 Follow work procedures to maintain quality	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP1010A Communicate workplace information	FBPOPR1003 Communicate workplace information	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2001A Work effectively in the food processing industry	FBPOPR2001 Work effectively in the food processing industry	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2002A Inspect and sort materials and product	FBPOPR2002 Inspect and sort materials and product	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2006A Operate a bulk dry goods transfer process	FBPOPR2006 Operate a bulk dry goods transfer process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2007A Work in a freezer storage area	FBPOPR2007 Work in a freezer storage area	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2008A Operate a bulk liquid transfer process	FBPOPR2008 Operate a bulk liquid transfer process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2009A Load and unload tankers	FBPOPR2009 Load and unload tankers	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2010A Work with temperature controlled stock	FBPOPR2010 Work with temperature controlled stock	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2012A Maintain food safety when loading, unloading and	FBPOPR2012 Maintain food safety when loading, unloading and	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)	Comments	Equivalence statement
transporting food	transporting food		
FDFO2014A Participate in sensory analyses	FBPOPR2014 Participate in sensory analyses	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2017A Operate a blending, sieving and bagging process	FBPOPR2017 Operate a blending, sieving and bagging process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2018A Operate a case packing process	FBPOPR2018 Operate a case packing process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2019A Fill and close product in cans	FBPOPR2019 Fill and close product in cans	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2020A Operate a form, fill and seal process	FBPOPR2020 Operate a form, fill and seal process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2021A Operate a fill and seal process	FBPOPR2021 Operate a fill and seal process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2022A Operate a high speed wrapping process	FBPOPR2022 Operate a high speed wrapping process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2023A Operate a packaging process	FBPOPR2023 Operate a packaging process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2024A Operate a cooling, slicing and wrapping process	FBPOPR2024 Operate a cooling, slicing and wrapping process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2025A Manufacture extruded and toasted products	FBPOPR2025 Manufacture extruded and toasted products	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2026A Operate a forming or shaping process	FBPOPR2026 Operate a forming or shaping process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2027A Dispense nonbulk ingredients	FBPOPR2027 Dispense non-bulk ingredients	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2028A Operate a mixing or blending process	FBPOPR2028 Operate a mixing or blending process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2029A Operate a baking process	FBPOPR2029 Operate a baking	Updated to meet Standards for Training	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)	Comments	Equivalence statement
	process	Packages	
FDFO2031A Operate a coating application process	FBPOPR2031 Operate a coating application process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2033A Operate a depositing process	FBPOPR2033 Operate a depositing process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2034A Operate an evaporation process	FBPOPR2034 Operate an evaporation process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2035A Operate an enrobing process	FBPOPR2035 Operate an enrobing process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2036A Operate an extrusion process	FBPOPR2036 Operate an extrusion process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2037A Operate a filtration process	FBPOPR2037 Operate a filtration process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2038A Operate a grinding process	FBPOPR2038 Operate a grinding process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2039A Operate a frying process	FBPOPR2039 Operate a frying process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2040A Operate a heat treatment process	FBPOPR2040 Operate a heat treatment process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2041A 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
FDFO2042A Operate a drying process	FBPOPR2042 Operate a drying process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2043A Operate an homogenising process	FBPOPR2043 Operate an homogenising process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2044A Operate a retort process	FBPOPR2044 Operate a retort process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2045A Operate pumping equipment	FBPOPR2045 Operate pumping equipment	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)	Comments	Equivalence statement
FDPOP2046A Operate a production process	FBPOPR2046 Operate a production process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2047A Operate a portion saw	FBPOPR2047 Operate a portion saw	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2048A Preprocess raw materials	FBPOPR2048 Pre-process raw materials	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2049A Operate a reduction process	FBPOPR2049 Operate a reduction process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2050A Operate a separation process	FBPOPR2050 Operate a separation process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2051A Operate a spreads production process	FBPOPR2051 Operate a spreads production process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2052A Operate a chocolate tempering process	FBPOPR2052 Operate a chocolate tempering process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2053A Operate a washing and drying process	FBPOPR2053 Operate a washing and drying process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2054A Operate a water purification process	FBPOPR2054 Operate a water purification process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2055A Freeze dough	FBPOPR2055 Freeze dough	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2056A Operate a freezing process	FBPOPR2056 Operate a freezing process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2057A Operate a membrane process	FBPOPR2057 Operate a membrane process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2058A Operate a holding and storage process	FBPOPR2058 Operate a holding and storage process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2059A Operate a continuous freezing process	FBPOPR2059 Operate a continuous freezing process	Updated to meet Standards for Training Packages	Equivalent unit
FDPOP2060A Operate an automated cutting process	FBPOPR2060 Operate an automated cutting 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)	Comments	Equivalence statement
FDFO2062A 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
FDFO2066A Operate a wort production process	FBPOPR2061 Operate a wort production process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2067A Operate a brewery fermentation process	FBPOPR2030 Operate a brewery fermentation process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2068A Operate a beer maturation process	FBPOPR2016 Operate a beer maturation process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2069A Operate a beer filtration process	FBPOPR2015 Operate a beer filtration process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2070A Operate a bright beer tank process	FBPOPR2013 Operate a bright beer tank process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2071A 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
FDFO2072A Operate a beer filling process	FBPOPR2005 Operate a beer filling process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2073A Operate a beer packaging process	FBPOPR2004 Operate a beer packaging process	Updated to meet Standards for Training Packages	Equivalent unit
FDFO2074A Prepare and monitor beer yeast propagation processes	FBPOPR2003 Prepare and monitor beer yeast propagation processes	Updated to meet Standards for Training Packages	Equivalent unit
FDFO3001A Control contaminants and allergens in the workplace	FBPOPR3001 Control contaminants and allergens in the workplace	Updated to meet Standards for Training Packages	Equivalent unit
FDFO3005A Prepare food products using basic cooking methods	FBPOPR3002 Prepare food products using basic cooking methods	Updated to meet Standards for Training Packages	Equivalent unit
FDFO3006A 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
FDFO2009A Work in an egg grading floor	FBPEGG2001 Work on an egg grading floor	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)	Comments	Equivalence statement
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
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0

Mapping of units of competency

Code and title (previous version)	Code and title (previous version)	Comments	Equivalence statement
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 performance criteria for clarity	Equivalent unit
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0

Mapping of units of competency

Code and title (previous version)	Code and title (previous version)	Comments	Equivalence statement
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 fillings	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
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0
Mapping of units of competency

Code and title (previous version)	Code and title (previous version)	Comments	Equivalence statement
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
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0

Mapping of units of competency

Code and title (previous version)	Code and title (previous version)	Comments	Equivalence statement
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
FDFRB3010A Process dough	FBPRBK3005 Produce basic bread products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3006 Produce savoury	Redesigned unit that includes content from	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)	Comments	Equivalence statement
	bread products	previous 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)	Comments	Equivalence statement
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	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)	Comments	Equivalence statement
		the unit.	
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0			
Mapping of units of competency			
Code and title (previous version)	Code and title (previous version)	Comments	Equivalence statement
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
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			
Mapping of units of competency			
Code and title (previous version)	Code and title (previous version)	Comments	Equivalence statement
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0

Mapping of units of competency

Code and title (previous version)	Code and title (previous version)	Comments	Equivalence statement
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 Change of coding to reflect revised AQF level 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 Change of coding to reflect revised AQF level Changes to the title, elements and performance criteria	No equivalent unit
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0

Mapping of units of competency

Code and title (previous version)	Code and title (previous version)	Comments	Equivalence statement
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 Change of coding to reflect revised AQF level 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 Change of coding to reflect revised AQF level 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 Change of coding to reflect revised AQF level 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
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

FBP Food, Beverage and Pharmaceutical Training Package 1.0

Mapping of units of competency

Code and title (previous version)	Code and title (previous version)	Comments	Equivalence statement
ZRGRPRW2A Operate a rice whitening process	FBPGRA3015 Implement a rice whitening 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
ZRGRPRB2Aprocess Operate a rice flour blending	FBPGRA3016 Implement a rice flour blending 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