



Companion Volume Implementation Guide Release 1

FBP Food, Beverage and Pharmaceutical Training Package

Version 1.0

December 2017

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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 |
|---------------------|---|------|

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 | <p>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.</p> <p>Knowledge of the current regulatory requirements, HACCP and quality assurance and food safety management systems.</p> <p>High level skills to manage food safety risks.</p> |
| Relevant occupations | Food auditors, food and beverage employees involved in food safety management. |
| Priority skill area | Skill description |
| Traceability of product | <p>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:</p> <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) <p>https://foodmag.com.au/aussie-poultry-producer-introduces-labelling-tracking-food-from-paddock-to-plate/)</p> |

| | |
|--|--|
| 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.

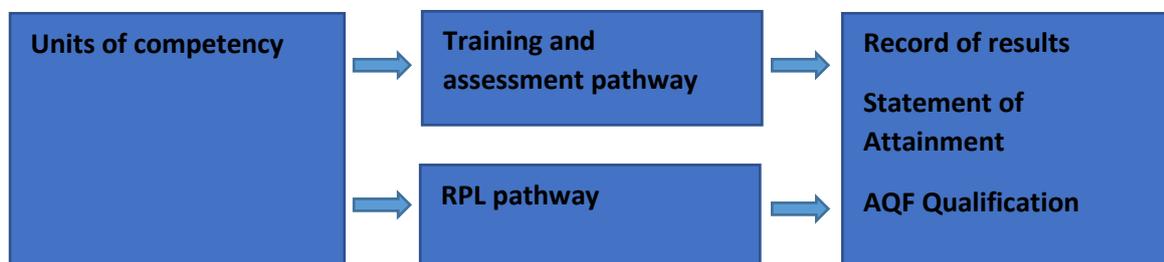
AQF Qualifications Pathways Policy Requirements

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:

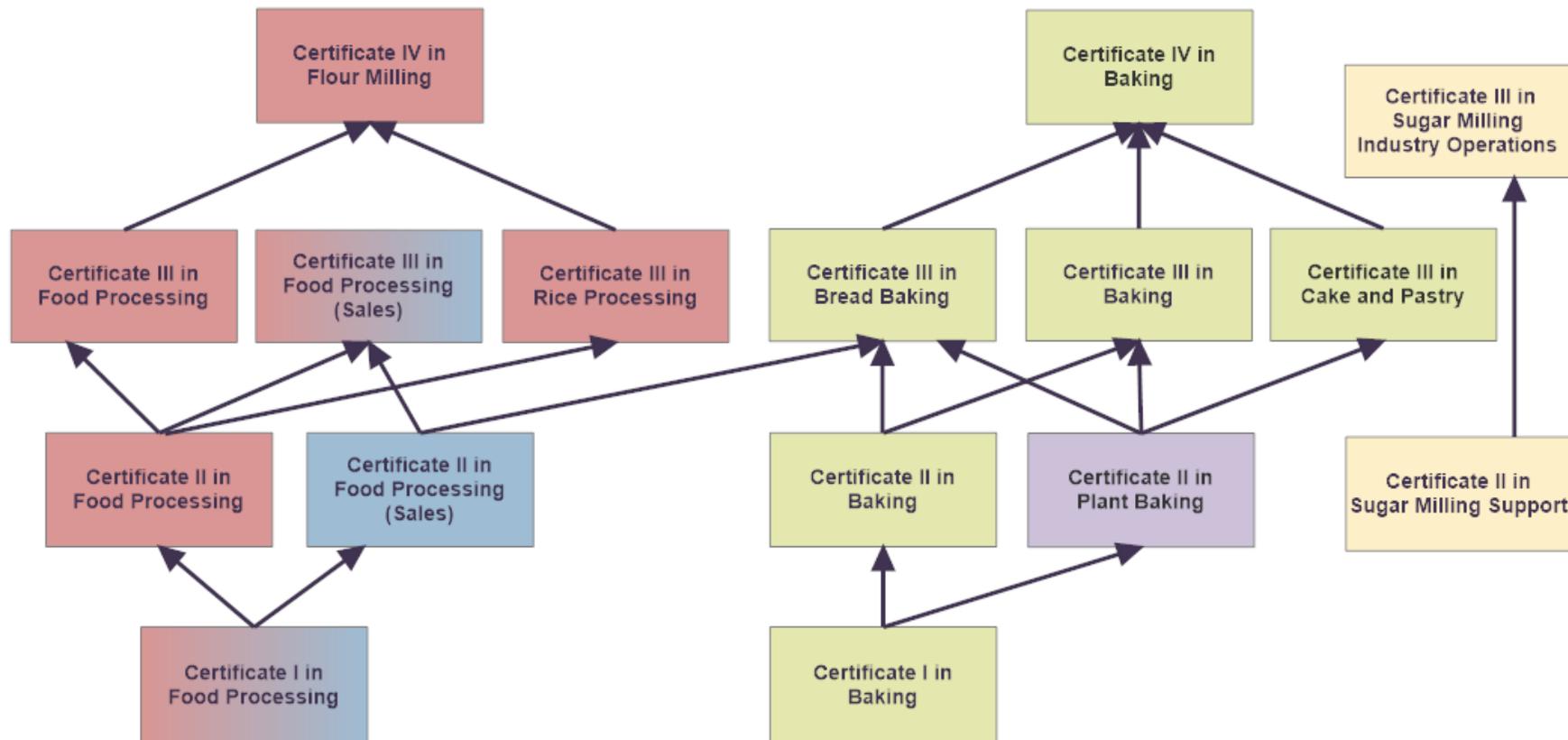
- schools hold RTO status
- school sectoral bodies (such as Boards of Studies or regional offices) hold RTO status on behalf of a group of schools
- schools work in partnership with RTOs.

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 |
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| FBP Food, Beverage and Pharmaceutical Training Package 1.0 | |
|---|--------------|
| Code | Title |
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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 |
| FDFFFST4052A | Implement and review the manufacturing and processing of edible fats and oils | FDF 10 Food Processing |
| FDFFFST4053A | Implement and review manufacturing, packaging and testing of beverage products | FDF 10 Food Processing |
| FDFFFST4054A | Identify and implement product safety for manufacturing of cereal products | FDF 10 Food Processing |
| FDFFFST5001A | Monitor refrigeration and air conditioning systems in food processing | FDF 10 Food Processing |
| FDFFFST5002A | Identify and implement required process control for a food processing operation | FDF 10 Food Processing |
| FDFFFST5003A | Construct a process control chart for a food processing operation | FDF 10 Food Processing |
| FDFFFST5004A | Specify and monitor the nutritional value of processed food | FDF 10 Food Processing |
| FDFFFST5005A | Identify the biochemical properties of food | FDF 10 Food Processing |
| FDFFFST5006A | Apply food microbiological techniques and analysis | FDF 10 Food Processing |
| FDFFFST5007A | Evaluate sampling plans in relation to food industry standards | FDF 10 Food Processing |
| FDFFFST5008A | Develop a new food product | FDF 10 Food Processing |
| FDFFFST5023A | Implement and review the production of milk fat products | FDF 10 Food Processing |
| FDFFFST5024A | Implement and review the production of fermented dairy products and dairy desserts | FDF 10 Food Processing |
| FDFFFST5025A | Implement and review the production of concentrated and dried dairy products | FDF 10 Food Processing |
| FDFFFST5026A | Implement and review the production of ice creams and frozen dairy products | FDF 10 Food Processing |
| FDFFFST5027A | 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 |
| CPCPDO3011A | 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 |
| FDFST5006A Apply food microbiological techniques and analysis | FDFST4004A 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 |
|---|---|
| FDLAB3001A Use computer technology for laboratory applications | FDLAB2008A Analyse laboratory data (which has a prerequisite of FDLAB2006A Record laboratory data) |
| FDLAB3002A Perform non-routine or specialised tests | FDLAB2006A Record laboratory data, and FDLAB2001A Perform basic analytical tests (which has a prerequisite of FDLAB2011A Use basic laboratory equipment), or FDLAB2002A Perform basic microbiological tests (which has prerequisites of FDLAB2012 Maintain aseptic environment and FDLAB2011A Use basic laboratory equipment), or FDLAB2009A Perform packaging quality control procedures (which has a prerequisite of FDLAB2011A Use basic laboratory equipment) |
| FDLAB3003A Perform routine troubleshooting procedures | FDLAB2006A Record laboratory data, and FDLAB2001A Perform basic analytical tests (which has a prerequisite of FDLAB2011A Use basic laboratory equipment), or FDLAB2002A Perform basic microbiological tests (which has prerequisites of FDLAB2012 Maintain aseptic environment and FDLAB2011A Use basic laboratory equipment), or FDLAB2009A Perform packaging quality control procedures (which has a prerequisite of FDLAB2011A Use basic laboratory equipment) |
| FDLAB3004A Check and maintain readiness of wine testing equipment | FDLAB2006A Record laboratory data, and FDLAB2001A Perform basic analytical tests (which has a prerequisite of FDLAB2011A Use basic laboratory equipment), or FDLAB2002A Perform basic microbiological tests (which has prerequisites of FDLAB2012 Maintain aseptic environment and FDLAB2011A Use basic laboratory equipment), or FDLAB2009A Perform packaging quality control procedures (which has a prerequisite of FDLAB2011A 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 |
| FDFPV2001A Apply hydro-cooling processes to fresh produce | FBPFAV2001 Apply hydro-cooling processes to fresh produce | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFPV3001A Conduct chemical wash for fresh produce | FBPFAV3001 Conduct chemical wash for fresh produce | Updated to meet Standards for Training Packages | Equivalent unit |
| FDFPV3002A 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 | | |
| FDPOP2014A Participate in sensory analyses | FBPOPR2014 Participate in sensory analyses | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2017A Operate a blending, sieving and bagging process | FBPOPR2017 Operate a blending, sieving and bagging process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2018A Operate a case packing process | FBPOPR2018 Operate a case packing process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2019A Fill and close product in cans | FBPOPR2019 Fill and close product in cans | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2020A Operate a form, fill and seal process | FBPOPR2020 Operate a form, fill and seal process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2021A Operate a fill and seal process | FBPOPR2021 Operate a fill and seal process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2022A Operate a high speed wrapping process | FBPOPR2022 Operate a high speed wrapping process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2023A Operate a packaging process | FBPOPR2023 Operate a packaging process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2024A Operate a cooling, slicing and wrapping process | FBPOPR2024 Operate a cooling, slicing and wrapping process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2025A Manufacture extruded and toasted products | FBPOPR2025 Manufacture extruded and toasted products | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2026A Operate a forming or shaping process | FBPOPR2026 Operate a forming or shaping process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2027A Dispense nonbulk ingredients | FBPOPR2027 Dispense non-bulk ingredients | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2028A Operate a mixing or blending process | FBPOPR2028 Operate a mixing or blending process | Updated to meet Standards for Training Packages | Equivalent unit |
| FDPOP2029A 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 |
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| 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 |