Modification History

| Release | Comments |
| --- | --- |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceuticals Training Package version 1.0. |

|  |  |
| --- | --- |
| FBP30717 | Certificate III in Rice Processing  |
| Qualification DescriptionThe qualification provides a general vocational outcome in rice production work that enables individuals to mill process and package rice grain products, mill rice flour and manufacture rice consumer products on an industrial scale.Individuals with this qualification to perform tasks involving a broad range of skills that are applied in a wide variety of contexts, which will involve discretion and judgement in selecting and operating equipment, coordinating resources and applying contingency measures during work.Job roles vary across different industry sectors and may include: * Rice miller
* Rice flour miller
* Rice production worker
* Rice packaging worker
* Rice food manufacturing worker.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace.No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Entry RequirementsThere are no entry requirements for this qualification. |
| Packaging RulesTo achieve this qualification, competency must be demonstrated in: * 15 units of competency made up of:
* 8 core units plus
* 7 elective units

Elective units must ensure the integrity of the qualification’s Australian Quality Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:* 2 must be from group A
* 3 must be from any in group B, C, D and E
* 2 from the remaining units listed in groups A, B, C, D, E or F or any currently endorsed Training Package or accredited course packaged at Certificate III or Certificate IV, with no more than 1 unit packaged at Certificate IV.

Any combination of electives that meets the packaging rules can be selected for the award of the Certificate III in Rice Processing.Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:* A minimum of 3 electives from Group B must be selected for award of the Certificate III in Rice Processing (Rice Miller)
* A minimum of 3 electives from Group C must be selected for award of the Certificate III in Rice Processing (Rice Flour Miller)
* A minimum of 3 electives from Group D must be selected for award of the Certificate III in Rice Processing (Rice Product Manufacturer)
* A minimum of 3 electives from Group E must be selected for award of the Certificate III in Rice Processing (Rice Receival and Storage)
 |
| Core Units

|  |  |
| --- | --- |
| FDFFS2001A | Implement the food safety program and procedures |
| FDFFS3001A\* | Monitor the implementation of quality and food safety programs |
| FDFOHS3001A | Contribute to OHS processes |
| FDFOP2063A | Apply quality systems and procedures |
| FDFPPL3004A | Lead work teams and groups |
| FDFSUG308A | Analyse and convey workplace information |
| FSKNUM31 | Apply a wide range of mathematical calculations for work |
| MSL973001 | Perform basic tests |

Elective UnitsGroup A Rice Processing

|  |  |
| --- | --- |
| FDFOP3002A | Set up a production or packaging line for operation |
| FDFOP3003A  | Operate interrelated processes in a production system |
| FDFOP3004A  | Operate interrelated processes in a packaging system |
| FDFTEC3003A | Apply raw materials, ingredient and process knowledge to production problems |

 |
| Group B Rice Miller

|  |  |
| --- | --- |
| FBPGRA3006 | Implement a paddy receival and grain cleaning process  |
| FBPGRA3007 | Implement a rice blending and cleaning process |
| FBPGRA3008 | Implement a rice colour sorting process  |
| FBPGRA3011 | Implement a rice grading process |
| FBPGRA3012 | Implement a rice hulling and separation process  |
| FBPGRA3015 | Implement a rice whitening process  |

Group C Rice Flour Miller

|  |  |
| --- | --- |
| FBPGRA3003 | Lead flour milling shift operations |
| FBPGRA3004 | Control mill processes and performance |
| FBPGRA3009 | Implement a rice flour break process  |
| FBPGRA3010 | Implement a rice flour grading process |
| FBPGRA3016 | Implement a rice flour blending process |

Group D Rice Product Manufacturer

|  |  |
| --- | --- |
| FBPGRA3013 | Implement a rice product manufacturing process  |
| FBPOPR2044 | Operate a retort process |
| FBPPBK2006 | Operate a griddle production process  |
| FBPPPL3002 | Establish compliance requirements for work area |
| FDFBP3002A  | Operate the labelling process |
| FDFPPL3001A | Participate in improvement processes |

Group E Rice Receival and Storage

|  |  |
| --- | --- |
| FBPGRA3005 | Conduct rice harvest receivals |
| FBPGRA3014 | Implement a rice seed preparation and storage system |
| FDFTEC3002A | Implement the pest prevention program |

Group F General Electives

|  |  |
| --- | --- |
| AHCBAC204  | Prepare grain storages |
| FBPGRA2009 | Operate a pelleting process |
| FBPGRA2010 | Handle grain in a storage area |
| FBPGRA2014 | Operate a rice vitamin enrichment process |
| FBPOPR2028 | Operate a mixing or blending process |
| FBPOPR2036 | Operate an extrusion process |
| FBPOPR2041 | Operate a mixing or blending and cooking process |
| FBPOPR2042 | Operate a drying process |
| FBPPPL4001\* | Manage people in the work area |
| FBPPPL4002 | Plan and coordinate production equipment maintenance |
| FBPPPL4003 | Schedule and manage production |
| FBPPPL4004\* | Optimise a work process |
| FDFSUG218A | Operate a boiler - basic |
| FDFOP2015A\* | Apply principles of statistical process control |
| FDFOP2030A | Operate a process control interface |
| FDFPPL3001A | Participate in improvement processes |
| FDFPPL3002A | Report on workplace performance |
| FDFPPL3005A\* | Participate in an audit process |
| FDFTEC3001A\* | Participate in a HACCP team |
| FDFTEC4003A\* | Control food contamination and spoilage |
| FDFTEC4004A\* | Apply basic process engineering principles to food processing |
| FDFTEC4005A | Apply an understanding of food additives |
| FDFTEC4008A | Apply principles of food packaging |
| MSMENV272  | Participate in environmentally sustainable work practices. |
| MSMPER200  | Work in accordance with an issued permit |
| MSMPER201 | Monitor and control work permits |
| MSMPER300\* | Issue work permits |
| MSMSUP303 | Identify equipment faults |
| PMASUP420 | Minimise environmental impact of process |
| SITXHRM001 | Coach others in job skills |
| TLIA3016 | Use inventory systems to organise stock control |
| TLIA3038 | Control and order stock |
| TLIA3039 | Receive and store stock |
| TLID2003 | Handle dangerous goods/hazardous substances |
| TLIJ2003 | Apply grain protection measures |
| TLILIC2001 | Licence to operate a forklift truck  |

 |
| Prerequisite requirements

|  |  |
| --- | --- |
| Unit of competency | Prerequisite requirement |
| FBPPPL4001 Manage people in the work area | FBPPPL3001 Support and mentor individuals and groups |
| FBPPPL4004 Optimise a work process | FDFPPL3001A Participate in improvement processes |
| FDFFS3001A Monitor the implementation of quality and food safety programs | FDFFS2001A Implement the food safety program and procedures |
| FDFOP2015A Apply principles of statistical process control | FDFOP2061A Use numerical applications in the workplace |
| FDFPPL3005A Participate in an audit process | FDFOHS2001A Participate in OHS processes FDFOP2063A Apply quality systems and proceduresMSMENV272B Participate in 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\* |
| FDFTEC4004A Apply basic process engineering principles to food processing | FDFOP2030A Operate a process control interfaceFDFTEC4007A Describe and analyse data using mathematical principles\* |
| FDFTEC4007A Describe and analyse data using mathematical principles | FDFOP2015A Apply principles of statistical process control\* |
| MSMPER300 Issue work permits | MSMWHS201 Conduct hazard analysis |

 |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Qualification Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
| --- | --- | --- | --- |
| FBP30717 Certificate III in Rice Processing | ZRG30100 Certificate III in Rice Processing | Redesigned qualification. Units added to core and electives. Four specialist streams created. | No equivalent qualification |

 |
| LinksCompanion Volume Implementation Guides are found in VETNet - http://vetnet.education.gov.au/Pages/TrainingDocs.asp?q=78b15323-cd38-483e-aad7-1159b570a5c4 |