Modification History

| Release | Comments |
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| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0. |

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| FBP50X18 | Diploma of Food Science and Technology |
| Qualification Description  This qualification reflects the role of workers who apply knowledge and skills in food science and technology to food product development and to quality assurance of food manufacturing. They conduct a wide range of specialist tasks to develop, monitor and evaluate food products, including production trials.  Workers contribute to the modification of standard operating procedures (SOPs) and enterprise methods when necessary, they may also have a role in the planning new work and monitoring resources in their work area.  Roles covered include:   * Food product developer/designer * Quality assurance supervisor/manager * Operations manager * Food product commercial manager   Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery. | |
| Entry Requirements  There are no entry requirements for this qualification. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 20? units of competency: * 13?? core units plus * 7? elective units.   Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:   * up to 4 from Group A * at least 2 from Group B * up to 2 from any currently endorsed Training Package or accredited course. | |
| Core Units   |  |  | | --- | --- | | FBPFST4004 | Perform microbiological procedures in the food industry | | FBPFST4010 | Apply sensory analysis in food processing | | FBPFST5005 | Evaluate the biochemical properties of food | | FBPFST5006 | Apply food microbiological techniques and analysis | | FBPFSY5001 | Develop a food safety plan | | FBPFST5002 | Determine required process control for a food processing operation | | FBPFST5030 | Develop, manage and maintain quality systems for food processing | | FBPTEC4004 | Apply basic process engineering principles to food processing \* | | FBPTEC4006 | Apply an understanding of legal requirements of food production | | FBPTEC4007 | Describe and analyse data using mathematical principles\* | | BSBWHS401 | Implement and monitor WHS policies, procedures and programs to meet legislative requirements | | MSMENV472 | Implement and monitor environmentally sustainable work practices | | MSS407012 | Lead a process to determine and solve root cause for a complex problem |   \*Prerequisite requirements of all FBP units will be reviewed and so are not listed in the draft  Elective Units   |  |  | | --- | --- | | Group A: Technical electives | | | Unit Code | Unit Title | | BSBPMG522 | Undertake project work | | BSBRES401 | Analyse and present research information | | FBPFST4012 | Apply water management principles to the food industry | | FBPFST5004 | Specify and monitor the nutritional value of processed food | | FBPFST5007 | Evaluate sampling plans in relation to food industry standards | | FBPFST5008 | Develop a new food product | | FBPTEC4005 | Apply an understanding of food additives | | FBPTEC5001 | Manage and evaluate new product trials | | FBPTEC5002 | Manage utilities and energy for a production process | | MSL974004 | Perform food tests | | MSL974006 | Perform biological procedures | | MSL975005 | Conduct sensory analysis | | MSL975022 | Perform food analyses\*  MSL974004A Perform food tests | | MSS405001 | Develop competitive systems and practices for an organisation | | MSS405007 | Introduce competitive systems and practices to a small or medium enterprise | | Other units? |  |   Group B: INDUSTRY SPECIALISATION ELECTIVES   |  |  | | --- | --- | | FBPFST5023 | Review standards and procedures for the production of milk fat products | | FBPFST5024 | Review production standards and procedures for manufacture of fermented dairy products and dairy desserts | | FBPFST5025 | Review production standards and procedures for manufacture of concentrated and dried dairy products | | FBPFST5026 | Review standards and procedures for the production of ice creams and frozen dairy products | | FBPFST5027 | Review the standards and procedures for production of milk and related products using the membrane system | | FBPFST4033 | Review standards and procedures for the production of chocolate products | | FBPFST4035 | Review standards and procedures for the processing of high and low boil confectionery | | FBPFST4036 | Review standards and procedures for the processing of confectionery products | | FBPFST4050 | Review product safety and quality procedures for processing of fruit, vegetables & other produce | | FBPFST4052 | Review production system for manufacturing and processing of edible fats and oils | | FBPFST4054 | Review product safety procedures for manufacturing of cereal products | | Other units? |  | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | FBP50X18 Diploma of Food Science and Technology | FBP50311 Diploma of Food Science and Technology | Changed core and packaging rules | Equivalent/Not equivalent? | |
| Links  Companion Volume Implementation Guides are found in VETNet - [Insert hyperlink for the training package. See *Guidelines for developing training package products* for the URL where the hyperlink to be inserted in this section may be found] |