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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| FBP4XX18 | Certificate IV in Food Processing |
| Qualification DescriptionThis qualification reflects the role of workers who work in supervisory or middle management roles within food processing environments. Workers contribute specialist technical skills and knowledge to solve food production problems and supervise the work of others. Emphasis is on monitoring the implementation and quality control of food processing systems and procedures for optimal performance.Roles covered include:* quality control supervisor
* production line manager
* line supervisor/team leader
* processing systems coordinator
* environmental systems officer (food processing).

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 RequirementsThere are no entry requirements for this qualification. |
| Packaging RulesTo achieve this qualification, competency must be demonstrated in: * 20 units of competency:
* 7 core units plus
* 13 elective units, including up to 2 from any currently endorsed Training Package or accredited course.
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| Core Units

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| BSBLDR401 | Communicate effectively as a workplace leader |
| BSBPMG522 | Undertake project work |
| BSBRSK401 | Identify risk and apply risk management processes |
| BSBWHS401 | Implement and monitor WHS policies, procedures and programs to meet legislative requirements |
| FBPFSY4001  | Supervise and maintain a food safety plan |
| FBPTEC4003 | Control food contamination and spoilage  |
| FBPTEC4007 | Describe and analyse data using mathematical principles  |
| MSMENV472 | Implement and monitor environmentally sustainable work practices |

Elective Units

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| BSBLDR402 | Lead effective workplace relationships |
| BSBMGT401 | Show leadership in the workplace |
| BSBRES401 | Analyse and present research information  |
| FBPAUD4001 | Assess compliance with food safety programs |
| FBPFST4001 | Apply food processing technologies |
| FBPFST4003 | Apply digital technology in food processing  |
| FBPFST4005 | Document food processes and supporting procedures  |
| FBPFST4007 | Establish operational requirements for a food processing enterprise |
| FBPFST4012 | Apply water management principles to the food industry |
| FBPFST4021 | Carry out sampling and testing of milk at receival |
| FBPFST5001 | Monitor refrigeration and air conditioning systems in food processing |
| FBPFST5002 | Determine required process control for a food processing operation |
| FBPFST5003 | Construct a process control chart for a food processing operation |
| FBPFST5XXX | Implement and review the processing of market milk and related products |
| FBPFST5XXX | Implement and review the preparation of milk for processing |
| FBPFST5023 | Implement and review the production of milk fat products |
| FBPFST5024 | Implement and review the production of fermented dairy products and dairy desserts |
| FBPFST5025 | Implement and review the production of concentrated and dried dairy products |
| FBPFST5026 | Implement and review the production of ice creams and frozen dairy products |
| FBPFST5027 | Implement and review the production of milk and related products by the membrane system |
| FBPFST5XXX | Implement and review the processing of chocolate and sugar-panned products |
| FBPFST5XXX | Implement and review the processing of aerated confectioneries |
| FBPFST5XXX | Implement and review the production of gums and jellies |
| FBPFST5XXX | Implement and review the production of chocolate products |
| FBPFST5XXX | Implement and review the processing of chocolate |
| FBPFST5XXX | Implement and review the processing of high and low boil confectionery |
| FBPFST5XXX | Implement and review the processing of confectionery products |
| FBPFST5XXX | Implement and review the processing of chilled or frozen poultry products |
| FBPFST5XXX | Implement and review the processing of cooked poultry products |
| FBPFST5XXX | Implement and review the processing of egg based products |
| FBPFST5XXX | Implement and review processing of fruit, vegetables, nuts, herbs and spices |
| FBPFST5XXX | Implement and review the processing of fish and seafood products |
| FBPFST5XXX | Implement and review the manufacturing and processing of edible fats and oils |
| FBPFST5XXX | Implement and review manufacturing, packaging and testing of beverage products |
| FBPFST5XXX | Implement and review manufacturing of cereal products |
| FBPFSY4002 | Supervise and verify supporting programs for food safety  |
| FBPOPR4015 | Apply principles of statistical process control |
| FBPPPL4XXX | Manage internal audits |
| 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 |
| FBPTEC4001 | Determine handling processes for perishable food items |
| FBPTEC4004 | Apply basic process engineering principles to food processing |
| FBPTEC4005 | Apply an understanding of food additives to products |
| FBPTEC4006 | Manage legal compliance of food production  |
| FBPTEC4008 | Apply principles of food packaging |
| FBPTEC4010 | Manage water treatment processes |
| FBPTEC4011 | Participate in product recalls |
| FBPTEC4XXX | Establish process capability |
| MSL934004 | Maintain and calibrate instruments and equipment |
| MSMSUP390 | Use structured problem-solving tools |
| MSS403013 | Lead team culture improvement  |
| MSS403040 | Facilitate and improve implementation of 5S |
| MSS403041 | Facilitate breakthrough improvements |
| MSS404081 | Undertake proactive maintenance analyses |
| MSS404082 | Assist in implementing a proactive maintenance strategy |
| MSS404083 | Support proactive maintenance |
| PMBTECH406 | Diagnose production equipment problems |
| SITXHRM002  | Roster staff |
| TAEDEL301 | Provide work skill instruction |
| TLIL3003 | Conduct induction process |

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| Qualification Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
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| FBP4XX18 Certificate IV in Food Processing | FBP40110 Certificate IV in Food Processing | Updated core unitsUpdated packaging rules | Equivalent qualification |

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| LinksCompanion Volume Implementation Guides are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 |