Modification History

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

|  |  |
| --- | --- |
| FBP4XX18 | Certificate IV in Food Science and Technology |
| Qualification DescriptionThis qualification targets those working in technical and supervisory roles covering product development, food safety and quality, food production and distribution, environmental functions, and the maintenance and monitoring of food processing systems. The job roles require specialist technical skills and knowledge in food science and technology to complete routine and non-routine tasks and functions, and workers have responsibility for their own functions and outputs, along with limited responsibility for the output of others.This qualification offers an optional specialisation in Food Safety Auditing. Users interested in this option must refer to the state/territory legislation and the National regulatory food safety auditor guideline, policy and framework for details of auditing requirements in low, medium and high-risk settings, and to understand the food safety auditing work context work.Job titles may include:* food technologist
* quality systems coordinator
* food safety auditor
* product development team member

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:
* 8 core units plus
* 12 elective units, including up to 2 from any currently endorsed Training Package or accredited course.

Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. Any combination of electives that meets the packaging rules can be selected for the award of the Certificate IV in Food Science and Technology. Where appropriate, electives may be packaged to provide a qualification with a specialisation in Food Safety Auditing. All electives from Group A must be selected for the award of the Certificate IV in Food Science and Technology (Food Safety Auditing).  |
| Core Units

|  |  |
| --- | --- |
| BSBWHS401 | Implement and monitor WHS policies, procedures and programs to meet legislative requirements |
| FBPFST4004 | Perform microbiological procedures in the food industry |
| FBPFST4011 | Apply the principles of nutrition to food processing |
| FBPFSY4001  | Supervise and maintain a food safety plan  |
| FBPTEC4003 | Control food contamination and spoilage skills |
| FBPTEC4007 | Describe and analyse data using mathematical principles  |
| MSL974004 | Perform food tests |
| MSMENV472 | Implement and monitor environmentally sustainable work practices |

Elective UnitsGroup A - Food safety auditing

|  |  |
| --- | --- |
| FBPAUD4001 | Assess compliance with food safety programs |
| FBPAUD4002 | Communicate and negotiate to conduct food safety audits |
| FBPAUD4003 | Conduct food safety audits |
| FBPAUD4004 | Identify, evaluate and control food safety hazards |
| FBPFST5006  | Apply food microbiological techniques and analysis |
| FBPFSY3001 | Monitor the implementation of quality and food safety programs |
| SIRRFSA001 | Handle food safely in a retail environment |

Group B - General electives

|  |  |
| --- | --- |
| FBPCHE5001 | Carry out sampling and interpret tests for cheese production |
| FBPCHE5002 | Produce acid-coagulated soft cheese |
| FBPCHE5003 | Produce a range of rennet-coagulated cheeses |
| FBPCHE5004 | Produce acid/heat-coagulated cooked cheese |
| FBPFST4003 | Apply digital technology in food processing |
| FBPFST4005 | Document food processes and supporting procedures |
| FBPFST4006 | Apply food preservation technologies |
| FBPFST4007 | Establish operational requirements for a food processing enterprise |
| FBPFST4008 | Preserve food in cans or sealed containers |
| FBPFST4009 | Label foods according to legislative requirements |
| FBPFST4010 | Apply sensory analysis in food processing |
| FBPFST4012 | Apply water management principles to the food industry |
| FBPFST5003 | Construct a process control chart for a food processing operation |
| FBPFST5020 | Implement and review the processing of market milk and related products |
| FBPFST5024 | Implement and review the production of fermented dairy products and dairy desserts |
| FBPFST5XXX | Implement and review the production of chocolate products |
| 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 processing of fruit, vegetables, nuts, herbs and spices |
| FBPFST5XXX | Implement and review the manufacturing and processing of edible fats and oils |
| FBPFST5XXX | Implement and review manufacturing of cereal products |
| FBPFSY4002 | Supervise and verify supporting programs for food safety |
| FBPOPR4015 | Apply principles of statistical process control |
| FBPPPL3001 | Participate in improvement processes |
| FBPPPL4XXX | Manage internal audits |
| 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 | Apply an understanding of legal requirements of food production |
| FBPTEC4008 | Apply principles of food packaging |
| FBPTEC4009 | Identify the physical and chemical properties of materials, food and related products |
| FBPTEC4010 | Manage water treatment processes |
| FBPTEC4011 | Participate in product recalls |
| FBPTEC4XXX  | Establish process capability |
| MSL973001 | Perform basic tests  |
| MSL974003 | Perform chemical tests and procedures |
| MSL974006 | Perform biological procedures |
| MSMOPS401 | Trial new process or product |

 |

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

| Code and title current version | Code and title previous version | Comments | Equivalence status |
| --- | --- | --- | --- |
| FBP4XX18 Certificate IV in Food Science and Technology  | FBP40311 Certificate IV in Food Science and Technology  | Updated core and electivesUpdated packaging rules | Equivalent qualification |

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