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 specialist 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: * 10 core units plus * 10 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. | |
| Core Units   |  |  | | --- | --- | | BSBWHS401 | Implement and monitor WHS policies, procedures and programs to meet legislative requirements | | FBPFST4004 | Perform microbiological procedures in the food industry | | FBPFST5002 | Identify and implement required process control for a food processing operation | | FBPFST5005 | Examine the biochemical properties of food | | FBPFST6XXX | Develop, manage and maintain quality systems for food processing | | FBPFSY4001 | Supervise and maintain a food safety plan | | FBPFSY5001 | Develop a HACCP-based food safety plan | | FBPTEC4007 | Describe and analyse data using mathematical principles | | MSL975005 | Conduct sensory analysis | | MSMENV472 | Implement and monitor environmentally sustainable work practices |   Elective Units   |  |  | | --- | --- | | BSBPMG522 | Undertake project work | | 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 | | FBPFST5003 | Construct a process control chart for a food processing operation | | FBPFST5004 | Specify and monitor the nutritional value of processed food | | FBPFST5006 | Apply food microbiological techniques and analysis | | FBPFST5008 | Develop a new food product | | 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 | | FBPFST5024 | Review standards and procedures for manufacture 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 | | FBPFST5XXX | Monitor the development and implementation of a food QA system | | FBPTEC4004 | Apply basic process engineering principles to food processing | | FBPTEC4005 | Apply an understanding of food additives | | FBPFST4006 | Apply food preservation technologies | | FBPTEC4008 | Apply principles of food packaging | | FBPTEC4011 | Participate in product recalls | | FBPTEC5001 | Manage and evaluate new product trials | | FBPTEC5002 | Manage utilities and energy for a production process | | MSS407012 | Lead a process to determine and solve root cause for a complex problem | | |

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