



Case for endorsement FBP Food, Beverage and Pharmaceutical Training Package Version 2.0

**Submitted by Skills Impact
on behalf of
Food, Beverage and Pharmaceutical
Industry Reference Committee
and
Pharmaceutical Manufacturing
Industry Reference Committee**

September 2018

Contents

A. Administrative details.....	3
B. Description of work and request for approval.....	8
C. Evidence of Industry support.....	14
D. Industry expectations about training delivery.....	21
E. Implementation of the training package components.....	22
F. Quality assurance reports.....	24
G. Implementation of COAG Industry Skills Council reforms to training packages.....	26
H. Evidence of completion.....	27
I. IRC support.....	28
Appendix 1: Components for endorsement.....	29
Appendix 2: Industry support.....	86
Appendix 3: Minor updates.....	112
Appendix 4: Quality assurance report.....	114

A. Administrative details

This section provides an overview of the relevant organisations, the case for change and training package components for endorsement.

Organisational details

This submission is made by the following Industry Reference Committees (IRCs):

- Food, Beverage and Pharmaceutical Industry Reference Committee
- Pharmaceutical Manufacturing Industry Reference Committee

Skills Impact Ltd is the Skills Service Organisation (SSO) supporting this submission.

The Food, Beverage and Pharmaceutical Industry Reference Committee is responsible for the:

- Food Science and Technology
- Wine Operations (including Food and Beverage Manufacturing - Cross Sector)
- Sugar.

The Pharmaceutical Manufacturing Industry Reference Committee is responsible for the:

- Pharmaceutical Manufacturing Standards.

Component details

The Case for Endorsement comprises 11 qualifications, 249 units of competency and their associated assessment requirements and 35 skill sets as part of the *FBP Food, Beverage and Pharmaceutical Training Package version 2.0*.

This submission comprises four projects.

During the projects remaining components from the *FDF10 Food Processing Training Package* were updated to comply with the *Standards for Training Packages 2012*. The components submitted for approval for *FBP Food, Beverage and Pharmaceutical Training Package version 2.0* were reviewed during the following projects.

Project	Materials
Food Science and Technology	<ul style="list-style-type: none">• 4 qualifications in Food Science and Technology and Food Processing (including creation of 1 new qualification)• 78 units of competency• 4 new skill sets (non-endorsed component)• proposed deletion of 1 qualification and 3 units of competency
Wine Operations (including Food and Beverage Manufacturing— Cross Sector)	<ul style="list-style-type: none">• 2 qualifications in Wine Operations• 106 units of competency• 15 skill sets (non-endorsed component)• proposed deletion of 13 skill sets and 24 units of competency
Sugar	<ul style="list-style-type: none">• 2 qualifications in Sugar Milling• 41 units of competency• 16 skill sets (non-endorsed component)

Project	Materials
	<ul style="list-style-type: none"> proposed deletion of 1 qualification, 4 units of competency and 4 skill sets
Pharmaceutical Manufacturing Standards	<ul style="list-style-type: none"> 3 qualifications in Pharmaceutical Manufacturing 24 units of competency proposed deletion of 2 qualifications and 1 unit of competency

A full list of components proposed for endorsement appears in **Appendix 1 Components for Endorsement**.

Note

July 5, 2018 – This Case for Endorsement initially included a proposal for additional changes to be made to the core of some qualifications and the prerequisite requirements of some units of competency from *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0*, requesting these changes be considered as minor updates. Following advice from the Department of Education and Training, this request has been removed from the Case for Endorsement to allow some additional consultation on the proposal to take place.

Targeted consultation will be undertaken with Registered Training Organisations, State/Territory Training Authorities and other stakeholders to inform them of the proposed updates. This will be submitted to the Australian Industry and Skills Committee as a separate proposal at a later date.

Addendum

Following advice from the AISC through the Commonwealth Department of Education and Training, the Food, Beverage and Pharmaceutical IRC were requested to retain units of competency proposed for deletion to address concerns raised by the WA State Training Authority (STA). As such, Skills Impact has reviewed and transitioned the following units of competency so that they meet Standards for Training Packages:

- FDFLAB2001A Perform basic analytical tests
- FDFLAB2004A Prepare laboratory solutions and stains
- FDFLAB2011A Use basic laboratory equipment
- FDFOP2005A Work in a socially diverse environment
- FDFWGG2014A Operate the irrigation system
- FDFWGG3007A Implement an irrigation schedule
- FDFOHS3001A Contribute to OHS processes
- FDFOHS4002A Maintain OHS processes.

It should be noted that qualifications and skill sets that are currently published on Training.gov.au will be reviewed and updated as part of current 2018-2019 training package projects.

By replacing these units of competency instead of deleting them, Registered Training Organisations will have a teach-out period that will allow them time to transition to the replacement units of competency that would not have been available if the units had been deleted, which addresses the issues raised by the WA STA.

With this additional work in place, the *FDF10 Food Processing Training Package* will be formally retired once the *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0* is endorsed and published on Training.gov.au.

Activity Order details

Multiple Activity Orders apply to components for endorsement for *FBP Food Beverage and Pharmaceutical Training Package version 2.0*.

Food Science and Technology

Skills Impact/TPD/2017-18/002

Activity start date: 1 August 2017

Activity completion date: 30 June 2018

The requirements set by the AISC in relation to the *FDF10 Food Processing Training Package* development work were to:

- review and improve 4 qualifications
- review and improve 81 units of competency.

Wine Operations (including Food and Beverage Manufacturing— Cross Sector)

Skills Impact/AO/TPD/2016-17/008 FDF Wine Operations

Activity start date: 31 May 2017 (date it was signed by the department)

Activity completion date: 30 June 2018 (Originally 30 April 2018, however approval was given for an extension to 30 June 2018)

The requirements set by the AISC in relation to the *FDF10 Food Processing Training Package* development work were to update training package products in wine production, cellar door sales and cellar operations, to meet current skills needs in industry, including:

- improvement of 2 existing qualifications in wine industry operations, including the removal of the overlap across the Certificate II and III.
- improvement of 135 units, including non-wine industry sub-sectors covering technology, operations, laboratory, people and 7 skill sets.
- development of 1 new qualification, 7 new units and 4 new skill sets.

Sugar

Skills Impact/AA/2015-16/001 Compliance work

Activity start date: 20 June 2016

Activity completion date: 30 June 2017

The sugar processing components of the *FDF10 Food Processing Training Package* were originally part of an Activity Order for the *FDF10 Food Processing Training Package* for Skills Impact to complete the work of AgriFood in transitioning their training packages to the *Standards for Training Packages*.

The requirements set by the AISC in relation to the *FDF10 Food Processing Training Package* development work were to address the non-compliance of the components with:

- *Standard 6 Assessment Requirements in specifying the evidence and required conditions for assessment, and*
- *Standard 8 Qualifications in complying with the Australian Qualifications Framework specification for that qualification type.*

Development work was required to:

- review and improve 3 qualifications

- review and improve 44 units of competency
- review and improve 20 skill sets.

Due to concerns raised by key industry stakeholders during the review process, the sugar-related components were removed from the *FBP Food, Beverage and Pharmaceutical Training Package version 1.0* Case for Endorsement to allow additional review and consultation.

Pharmaceutical Manufacturing Standards

Skills Impact/TPD/2017-18/002

Activity start date: 1 August 2017

Activity completion date: 30 June 2018

The requirements set by the AISC in relation to the *FDF10 Food Processing Training Package* development work were to:

- review and improve 5 qualifications
- review and improve 21 units of competency
- update entry-level units of competency for production workers to address Good Manufacturing Practice requirements.

B. Description of work and request for approval

The section describes the work undertaken and the decision being sought from the AISC. The components submitted for endorsement have been reviewed as part of the following four projects:

- Food Science and Technology
- Wine Operations (including Food and Beverage Manufacturing - Cross Sector)
- Sugar
- Pharmaceutical Manufacturing Standards.

Decision being sought

This submission puts forward the Case for Endorsement for the proposed components of the *FBP Food, Beverage and Pharmaceutical Training version 2.0*.

The proposed Training Package components are listed in **Appendix 1: Components for Endorsement**, and comprise:

- 11 qualifications from the four projects
- 4 qualifications proposed for deletion
- 249 units of competency
- 32 units of competency proposed for deletion
- 35 skill sets (non-endorsed component but reviewed during projects)
- 17 skill sets proposed for deletion (non-endorsed component but reviewed during projects).

In addition to the components proposed for endorsement, minor updates will be completed to:

- 1 qualification
- 3 skill sets
- 1 unit of competency.

Refer to **Appendix 3: Minor updates** for details.

Work undertaken and why

The following points are covered for each project.

- All components submitted for endorsement have been developed and reviewed in accordance with the *Standards for Training Packages 2012*, the *Training Package Products Policy 2012* and the *Training Package Development and Endorsement Policy, 2016*.
- All units have had minor changes to the Performance Criteria, and Foundation Skills have been added. Performance Evidence and Knowledge Evidence components have been clarified and further details provided in the Assessment Conditions.
- Evidence of consultation with states and territories is provided in **Appendix 2: Industry support**.

Food Science and Technology

Skill Description: The food industry is one of the most highly regulated industries. Food Standards Australian New Zealand (FSANZ) introduced the latest revised *Food Standards Code* in March 2016, which requires implementation. Food imports are also an area regularly impacted by changing regulations in response to changing biosecurity risks.

Industry have identified the skills needs in the ability to plan, prepare for, conduct, and report on an internal/external audit against a food safety and quality management program that is in line with current food safety regulations and practices. Knowledge of the current regulatory requirements, HACCP and quality assurance and food safety management systems is also required, along with high-level skills to manage food safety risks.

Driver for this project: Food safety and advanced food safety auditing were identified as key skill priorities in the *2017-2020 Food, Beverage and Pharmaceutical IRC Skills Forecast and Proposed Schedule of Work*. Changing and rigorous regulations place a greater need for compliance on all operators across all food and beverage sectors both internal to organisations and external through government departments and regulators. A key factor to address in this project included ensuring qualifications and units of competency address changes to the *Food Standards Code* (March 2016). Each state and territory has their own regulations, as does the federal government, when dealing with imports of foods, which is an area regularly impacted by changing regulations in response to changing biosecurity risks.

In addition, during compliance work undertaken as part of the *FBP Food Beverage and Pharmaceutical Training version 1 Case for Endorsement*, two Food Processing qualifications were identified as being unable to be updated to meet the *Standards for Training Package 2012* without additional input from subject matter experts. Skills Impact made use of the opportunity to approach stakeholders involved in the Food Science and Technology aspects of the project to address the quality issues with Food Processing at the same time.

Work undertaken: A small group of Subject Matter Experts (SME) was identified to provide advice throughout the project. Initial work involved identifying whether job roles related to the qualifications being reviewed were still relevant, and what new job roles needed to be updated or added to, to ensure food safety auditing requirements and changes to the *Food Standards Code* were addressed. Concerns were also raised during these SME meetings that the current qualifications did not align to the *Australian Qualifications Framework (AQF)*, that there was duplication in content across units of competency, and that workplace terminology was out of date throughout the qualifications and units of competency. These issues were all addressed in the review of the components.

Initial desktop research of the qualifications being reviewed revealed Food Safety Auditing qualifications that had “disappeared” from the *Food Processing Training Package* at some point between the update from *FDF03* to *FDF10*. Skills Impact consulted with industry throughout the project to determine whether there was a need for a stand-alone Food Safety Auditing qualification. Stakeholders agreed that there was a need, with some identifying this approach an opportunity to develop higher level auditing skills for the industry. The *Diploma of Food Safety Auditing* was developed as a result of the feedback. Whilst this qualification is above the minimum requirements set out in the *National Regulatory Food Safety Auditor Guideline and Policy*, it is proposed it could provide options for future regulators to set higher standards for food safety auditors. To further support food safety auditing requirements for the industry and to provide pathways for learners in this area, a *Food Safety Auditor Skill Set* has been developed, and a *Food Safety Auditing* specialisation has been added to the *Certificate IV in Food Science and Technology*.

The *Diploma of Food Processing* was flagged early on as needing attention due to low enrolments for the past three years, and the core of the qualification being the same as the core of the *Certificate IV in Food Processing*. SMEs advised that there were no real job roles at the Diploma level that were specific to food processing. As such, the *Diploma of Food Processing* was proposed for deletion. Feedback from stakeholders throughout the duration of the project supported this deletion, agreeing that there were no real job outcomes at this level.

Feedback regarding the *Diploma of Food Science and Technology* was received during the SME meetings, with some stakeholders identifying a core unit that was potentially not relevant to all job roles covered by the qualification. Feedback was sought from stakeholders throughout the duration of the project. Unfortunately, feedback was divided at all stages, and no firm decision could be made about the inclusion of the unit in the core of the qualification. The *Food, Beverage and Pharmaceutical Industry Reference Committee* was therefore approached to consider and make a final decision on the qualification. The IRC decided that in the interests of the food and beverage processing industries, the unit should be a core requirement for achieving the *Diploma of Food Science and Technology*.

All units of competency have been updated to meet *Standards for Training Packages 2012*, with several units also having code changes to reflect more suitable AQF alignment.

Decision being sought: Four qualifications and 78 units of competency be endorsed as part of the *FBP Food, Beverage and Pharmaceutical Training Package version 2.0 Case for Endorsement*. One qualification and three units of competency are also proposed for deletion. It should be noted that four new skill sets related to Food Safety Auditing, milk tanker operation and pasteurising and homogenising operations will be available in the Training Package when released.

Wine Operations (including Food and Beverage Manufacturing— Cross Sector)

Skill description: The role of the VET sector in the wine industry is focused on operational job roles that are typically grouped in five traditional sectors/specialisations:

- viticulture (grape growing) - covering the grape growing cycle from propagation to harvesting
- cellar operations (wine making) - covering the manufacture of wine from raw product to cellaring
- laboratory - covering the analysis, sampling and testing of production products
- bottling and packaging - covering the bottling and packaging of wine products
- cellar door sales - covering the sales, promotion and merchandising of wine product.

Job roles within these sectors align broadly with the *Wine Industry Award 2010*, with the exception of warehousing and supply, where work roles are covered in the *TLI Transport and Logistics Training Package*.

Demand for wine products across quality categories varies, for both domestic consumption and export. In general, the lower/middle priced products dominate domestic sales, whereas there has been growth, especially in Asia, for premium brands. Increasing exports is a major strategic focus of the industry, especially with Australian free trade agreements that have opened up markets and opportunities. Export growth has been erratic and is affected by the performance of global competitors. Despite the global competition, the industry has a strong vision for the future growth based on innovation, technology and quality improvements across the sector.

Drivers for this project: There has not been a significant review over the past 10 years of the Wine Industry Operations qualifications, skill sets and units of competency, which means these Training Package components no longer accurately reflect job roles and work functions. Industry stakeholders have expressed concerns that individuals completing a training program based on the current units of competency and qualifications are no longer graduating with the skills required by industry.

The review of the wine industry operations training components has been welcomed by industry stakeholders to bring these components up to date with the current industry practices and to address some of the following factors that are driving change in wine operations roles:

- better efficiency and productivity
- innovation in technology, processes and methods
- increased emphasis on wine as a customer focused industry, especially in sales and service
- environmental impacts and water availability
- leadership in the vineyard and production sectors
- clear employment and qualification pathways.

Another important driver in the redesign of the *Certificate III in Wine Industry Operations* is to ensure it aligns with the Australian Qualification Framework (AQF) as required by the *Standards for Training Packages 2012*. The existing *FDF30411 Certificate III in Wine Industry Operations* requires 25 units of competency to be achieved and under its' packaging rules, 22 of these units can reflect AQF level 2 outcomes. In contrast, the proposed redesigned Certificate III requires 19 units to be achieved with a maximum of seven that reflect AQF level 2 outcomes. This also fulfils the requirement of the activity order for the project to remove the overlap between the Certificate II and Certificate III.

Work undertaken: The Wine Operations Project has involved extensive stakeholder consultation, including three rounds of broader consultation on the draft qualifications, skills sets and units of competency (consultation drafts, first validation drafts and second validation drafts).

After an initial desktop review of the existing qualifications and job functions, eight Subject Matter Expert (SME) workshops and site visits were undertaken to seek advice from a broad range of wine industry stakeholders. This advice was used to create the consultation drafts of the training components that were available for feedback from 21 November - 19 December 2017. During this four-week period, seven face-to-face consultation workshops were organised and promoted across wine producing regions in New South Wales, South Australia, Tasmania Victoria, and Western Australia to collect stakeholder feedback on the draft materials. A consultation webinar was also arranged and promoted for those who could not attend the face-to-face workshops. The participants of these workshops are listed in **Appendix 2**.

The feedback informed work on the subsequent validation draft materials which were available for broader stakeholder feedback from 9 - 26 February 2018. The proposed *Certificate III in Wine Industry Operations* released during this period had been significantly redesigned to ensure it aligns with the AQF – this meant the removal of most of the units that reflect AQF level 2 outcomes from the Certificate III. Most of the feedback on the validation draft materials highlighted concerns from stakeholders that the removal of units that reflect AQF level 2 would reduce the number of elective choices in each of the specialist streams.

Skills Impact conducted further consultation via a stakeholder teleconference on 27 February where it became clear that some of the existing wine operations units that reflect AQF level 2 could be redesigned to reflect AQF level 3 and listed as electives in the various specialist streams. Wine Industry stakeholders also requested the project be extended to undertake the qualification and unit redesign work necessary and gain stakeholder support for these products. An extension of time to complete the project was sought from the Department of Education and Training (DET) and two months was granted. This enabled Skills Impact to conduct further stakeholder consultations via a unit of competency survey, a workshop in Adelaide with 15 stakeholder participants on 12 April, as well other consultations via email and telephone.

These consultations have resulted in revised qualifications, skills sets and units of competency that have broad industry support and meet industry needs and the *Standards for Training Packages 2012*. The revised products, including a Certificate III that aligns with the AQF were made available for a second validation period from 26 April – 10 May. Feedback received during this period from industry and RTO stakeholders has enabled the final drafts to be fine-tuned to meet stakeholder requirements.

Concern has been expressed by a small number of industry and RTO stakeholders that the Certificate III does not have sufficient wine industry specific elective units that reflect AQF level 3 outcomes to create a robust qualification for workers that undertake specialisations in either Bottling and Packaging or Cellar Operations. Skills Impact will submit a Case for Change to create seven new units to address identified skill gaps and address the concern.

In addition, the project components considered to be 'cross-sector' were reviewed separately to those referring to 'wine specific' processes. This approach ensured broad industry consultation and feedback rather than being sector specific. The cross-sector project operated concurrently with the Food Science and Technology and the Wine Operations projects and involved the review of cross-sector units of competency that apply across multiple qualifications in the *FBP Food, Beverage and Pharmaceutical Training Package*.

Decision being sought: Two qualifications and 106 units of competency be endorsed as part of the *FBP Food, Beverage and Pharmaceutical Training Package version 2.0 Case for Endorsement*. 24 units of competency are also proposed for deletion. It should be noted that 15 skill sets relating to wine operations will be available in the Training Package when released. 13 skill sets currently in the *FDF10 Food Processing Training Package version 4.1* will not be transitioned to the new *FBP Food, Beverage and Pharmaceutical Training Package*, and will therefore be deleted.

Sugar

Driver for this project: The sugar processing components of the *FDF10 Food Processing Training Package* were originally part of Activity Order AA/2015-16/001 that was approved on 20 June 2016 for the *FDF10 Food Processing Training Package*. Skills Impact were tasked to transition the training

package to meet the *Standards for Training Packages 2012*. These sugar components were initially proposed for inclusion in the *FBP Food, Beverage and Pharmaceutical Training Package version 1.0 Case for Endorsement*; however, were removed due to concerns raised by key industry stakeholders during the review process. As a result, further review and consultation has taken place to ensure the components are compliant and meet industry needs.

Work undertaken: The Activity Order for the *FDF Food Processing Training Package* outlined specific requirements to be addressed. For those components that had not been included in other projects, the issues to be addressed were non-compliance with *Standards 6 and 8*. Suitably qualified individuals addressed these non-compliance issues and where clarification on issues was required, advice was sought from industry representatives.

Consultation confirmed that one of the two qualifications proposed by a previous Industry Skills Council for deletion should be deleted from the Training Package. *FDF11012 Certificate I in Sugar Milling Industry Operations* has not been submitted for endorsement and is proposed for deletion. The two other sugar qualifications have been updated and are submitted for endorsement.

Additional review and consultation was undertaken to address specific concerns raised during the review process for *FBP Food, Beverage and Pharmaceutical Training Package version 1.0*. A consultation workshop was held in December 2017 in Brisbane to update the Sugar Processing Industry on the compliance issues identified, and to discuss ways of resolving them. Outcomes of the workshop informed additional changes to be made to the sugar components that are submitted for endorsement.

- *Certificate II in Sugar Milling Operations* has been updated and renamed *Certificate II in Sugar Milling Support*. Packaging rules for this qualification have been made more flexible to support industry needs and current practice for workers to be multi-skilled across sugar process, cane supply and transport and mill services, rather than specialising in one field.
- Discussion took place to determine if the codes of some units of competency reflected the appropriate AQF level. (In units administered by Skills Impact, one number in the unit code is used as a guide to the type and depth of skills and knowledge described; this number is loosely tied to the Australian Qualifications Framework). The consensus from industry was that units needed to remain with an AQF level indicator at an AQF level 1.
- As part of this review, it was identified that the outcomes of the following units linked to boiler operations could be met by importing units that covered the licencing requirements of boiler operators:
 - *FDFSUG218A Operate a boiler – basic*
 - *FDFSUG304A Operate a boiler – intermediate*
 - *FDFSUG305A Operate a boiler advanced.*

From 1 July 2014, all states/territories operating under WHS legislation had reduced their boiler operation licences to two – Standard and Advanced, replacing the three: Basic, Intermediate and Advanced licences. After 18 June 2018 there will also only be two boiler operation licences in Victoria. At the workshop, participants confirmed that these units should be deleted and replaced with the following imported units:

- *MSMBLIC001 Licence to operate a standard boiler*
- *MSMBLIC002 Licence to operate an advanced boiler.*

The use of MSM units rather than redevelop the sugar boiler specific units also supports COAG ISC reforms to Training Packages in relation to the removal of duplicate units.

Decision being sought: Two qualifications and 41 units of competency be endorsed as part of the *FBP Food, Beverage and Pharmaceutical Training Package version 2.0 Case for Endorsement*. One qualification and four units of competency are also proposed for deletion. It should be noted that 16 skill sets relating to sugar milling operations will be available in the Training Package when released. Four skill sets currently in the *FDF10 Food Processing Training Package version 4.1* will not be transitioned to the new *FBP Food, Beverage and Pharmaceutical Training Package*, and will therefore be deleted.

Pharmaceutical Manufacturing Standards

Skill Description: The Australian Pharmaceuticals industry is a knowledge-based, technology-intensive industry comprising; bio-medical research, biotechnology firms, originator and generic medicines companies and service-related segments including wholesaling and distribution. With exports of \$3.9 billion in 2012-13, pharmaceuticals were one of Australia's major manufactured exports. The industry employed approximately 16,500 people in manufacturing and spent around \$404 million on pharmaceutical manufacturing research and development (R&D) in 2011-12. Sales of complementary medicines are worth around \$2 billion a year¹

The majority of pharmaceutical manufacturing in Australia occurs in Victoria and New South Wales with some manufacturing occurring in Queensland. The main roles identified within the sector are:

- Production Operator/Production worker
- Packaging Operator
- Supervisor or Line Manager Production/Packaging
- Technician
- Senior Manager.

Many of the staff employed in the industry are tertiary qualified, however there are specific skills required of these roles that are not covered by tertiary qualifications. In particular, there is a considerable amount of machine operation, logistics, and warehousing work involved in these roles (particularly at the lower levels) with this work being undertaken in the context of current Good Manufacturing Practice (GMP).

Driver for this project: The Pharmaceutical Manufacturing qualifications and units of competency that are included in the *FBP, Food Beverage and Pharmaceutical Training Package version 2.0* were redesigned in response to industry advice that the existing *FDF10 Food Processing Training Package* Pharmaceutical Manufacturing components no longer aligned with the current industry roles and work functions. There are five existing Pharmaceutical Manufacturing qualifications (AQF levels 1 to 5). Enrolment data from the NCVER for 2014 – 2016 shows zero or negligible enrolment in these qualifications other than the Certificate III. The majority of learners enrolled in the Certificate III undertook the qualification overseas. There are 22 units of competency Pharmaceutical Manufacturing (coded FDFPH) with only one of these units listed in the Certificate III. Enrolment data from the NCVER for 2014 – 2016 shows zero or negligible enrolment for all units other than six units. Four of these six have outcomes related to GMP outcomes.

The redesigned Pharmaceutical Manufacture units and related assessment requirements cover the practical skills and knowledge required of the industry including the legislative GMP requirements of the Therapeutic Goods Administration (TGA). These requirements were not specified sufficiently in the previous version of these units.

Traditionally the Pharmaceutical Manufacturing industry has employed newly graduated tertiary students (such as a Bachelor Degree in Chemistry, Chemical Engineering or Pharmacy) to fulfil low level production and support roles, and then provided on the job training to develop specific workplace skills. However, as the industry has been experiencing growth it has identified that this employment model is not sustainable or flexible enough to meet industry needs.

The qualifications in this project have been designed to enable flexible direct entry. This will enable learners to come from a range of backgrounds and provide accessible pathways for new entrants to the industry that do not have higher education qualifications.

Work undertaken: After initial desktop research and analysis of the existing pharmaceutical manufacturing qualifications, job roles and work job functions, consultation meetings/site visits were undertaken with three large Pharmaceutical Manufacturers in Melbourne - EGO Pharmaceuticals, CSL Behring, and Seqirus (Bio CSL) to undertake Workforce Functional Analysis (WFA). During these meetings participants were asked to identify the job roles within their facility along with the work

¹ Source: Department of Industry, Innovation and Science, Pharmaceuticals Industry Profile, accessed 01 September 2017- <https://industry.gov.au/industry/IndustrySectors/PharmaceuticalsandHealthTechnologies/Pharmaceuticals/Pages/PharmaceuticalsIndustryProfile.aspx>

functions for each of these job roles. Participants were also asked to provide job descriptions for each of the job roles and to identify suitable subject matter experts to assist with the review of qualification and unit content. In addition to these meetings, contact was made via meetings, telephone and email with another eight stakeholders from industry, union, federal government and training organisations to seek advice on the current skills and knowledge required of workers and how these could be reflected in the redesigned qualifications and units of competency. The participants of these meetings are listed in **Appendix 2**. Attempts were made to arrange WFA meetings and plant visits in New South Wales, Queensland and South Australia, however these were not met with any success. As such it was decided that feedback from these states would be sought when draft materials were available for broader consultation.

As a result of the research and WFA, it was proposed to redesign the AQF level 3 and 4 qualifications, redesign 21 existing units, and create three new units related to GMP. It was also proposed to delete the level 1, 2 and 5 qualifications and one obsolete unit. A first draft of the two qualifications and the units were developed based on the feedback gathered during the WFA consultations.

An SME working group of industry stakeholders met to review the WFA findings and the first draft of the Certificate III and IV qualifications on 26 October 2017. The SME group supported the WFA findings and the draft qualifications, and also recommended that a Certificate II should be retained and redesigned to address the gap in the skills and knowledge required by entry-level workers and to reflect existing industrial relations agreements that include work roles that reflect AQF level 2 outcomes.

The consultation drafts of the Certificate III and IV in Pharmaceutical Manufacturing and 24 related units were available for broader stakeholder feedback from 31 October – 7 December 2017. Further research confirmed the need for a Certificate II qualification and a consultation draft was available for broader stakeholder feedback from 14 November to 7 December 2017. Stakeholder consultation workshops and webinars were arranged and promoted during November to seek feedback on the draft components. Face-to-face workshops were conducted in Melbourne and Brisbane as well as one webinar. The participants in these events are shown in **Appendix 2**. The feedback received on the consultation drafts was used to inform the development of the validation drafts of the qualifications and units.

The qualifications were reviewed during a second SME workshop in which the structure and packaging rules of the three qualifications were agreed. Concerns raised by the Victorian STA regarding the proposed deletion of the existing *Diploma of Pharmaceutical Manufacturing* were considered by the SME working group. The SME working group supported the deletion of the Diploma as the job roles covered by this qualification typically require higher education qualifications (such as a Bachelor Degree in Chemistry, Chemical Engineering or Pharmacy).

The validation drafts of the three qualifications and 24 units were released for broader stakeholder feedback from 11 January – 1 February 2018. Feedback received was used to fine tune the units of competency and their Assessment Requirements in consultation with members of the SME working group.

Decision being sought: Three qualifications and 24 units of competency be endorsed as part of the *FBP Food, Beverage and Pharmaceutical Training Package version 2.0 Case for Endorsement*. Two qualifications and one unit of competency are also proposed for deletion.

C. Evidence of Industry support

This section provides evidence that the *FBP Food, Beverage and Pharmaceutical Training Package version 2.0* is supported by industry.

Support by IRC(s)

The Food, Beverage and Pharmaceutical IRC and the Pharmaceutical Manufacturing IRC are responsible for the *FBP Food, Beverage and Pharmaceutical Training Package*. IRC members supported the recommendation to put forward the proposed training package products to the AISC for endorsement. Please refer to **Section I. IRC support** for written evidence of support.

Consultation with stakeholders

During development of the training package products, the following communication strategies were used for consultation with stakeholders:

- A project page was set up on the Skills Impact website at the start of each the projects, containing information about the project together with progress updates. Project pages remained on the website throughout the duration of the project. Visitors were invited to register their interest to receive email alerts about the project including notification and registration for public consultation workshops and opportunities to provide feedback on draft materials.
 - Food Science and Technology project page: <https://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/food-science-technology-project/>
 - Wine operations project page: <http://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/wine-operations-project/> and Food and Beverage Manufacturing – Cross Sector project page: <http://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/food-beverage-manufacturing-common-skills-project/>
 - Pharmaceutical Manufacturing Standards project page: <http://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/pharmaceutical-manufacturing-standards-project/>
- Emails and newsletters were sent to state and territory training authorities (STAs/TTAs), VET regulators, industry training advisory bodies (ITABs) and other stakeholders to keep them informed of the project's progress
- Draft materials (including information regarding components proposed for deletion) were hosted on the Skills Impact website for a four-week period, with an additional two-week period for validation of final drafts. Stakeholders provided feedback via online questionnaires, emails or telephone calls, or during consultation workshops.

Please refer to **Appendix 2: Industry support** for a list of activities conducted, together with organisations and individuals consulted.

In addition to these activities, the following specific stakeholder engagement took place for each project.

Food science and technology

- Face-to-face meetings were held with the Subject Matter Expert working group in Sydney and Melbourne, in addition to a webinar and ongoing emails and telephone calls.
- Seven public face-to-face consultation workshops were held in North Melbourne, Mulgrave, Sydney, Brisbane, Adelaide, Perth and Shepparton. Workshops were scheduled and promoted for Darwin and Hobart however these were cancelled due to no registrations.
- Two consultation webinars were held to cater for people who could not attend face-to-face consultation workshops.
- Two site visits were held at food processing factories to gather further industry input.
- Stakeholders that were identified as potentially having an interest in the changes proposed in the project were contacted via email at the start of the project in September 2017.
- Additional feedback was gathered from stakeholders via face-to-face meetings, emails and/or telephone calls.

Wine Operations (including Food and Beverage Manufacturing— Cross Sector

- Eight Subject Matter Expert (SME) meetings held in South Australia, and Victoria throughout October 2017

- Eight face-to-face consultation workshops from 21 November to 19 December 2017 in Hunter Valley, Mornington Peninsula, Hobart, Margaret River, Barossa Valley, McLaren Vale, Griffith and Wangaratta. A webinar was also held for those unable to attend workshops in person.
- Two rounds of validation were conducted; the first from 9 – 26 February 2018, with the second validation period taking place 6 April – 10 May 2018. Additional engagement via teleconferences also took place during these periods.

Sugar

During the development and review of the training package components, the following communication strategies were used for consultation with stakeholders.

- a consultation workshop was held in Brisbane in December 2017 to update the Sugar Processing Industry on the compliance issues identified, and to discuss ways of resolving them.
- consultation was also held with Australian Worker's Union (AWU) regarding the proposed changes, which they fully support.

Pharmaceutical Manufacturing Standards

- Four Subject Matter Expert (SME) meetings were held both face-to-face and via webinar
- Six meetings and two site visits took place with industry stakeholders to gather hands-on information about the industry
- Two face-to-face consultation workshops were held in Melbourne and Brisbane with a webinar held for those who could not attend in person.

State/Territory and key stakeholder engagement

Workshops were conducted throughout Australia to gain industry feedback on all aspects of the Food Science and Technology, Wine Operations and Pharmaceutical qualifications, skill sets and units of competency.

A wide range of stakeholders have been engaged across Australia and from all states and territories other than the ACT. Stakeholders have included national and state based industry associations, government departments, peak national committees, union, enterprises, key training providers and a range of individuals who are considered to be subject matter experts.

Please refer to **Appendix 2: Industry support** for a list of activities conducted, together with organisations and individuals consulted.

Alternative approaches

Food Science and Technology

During the review of the Food Science and Technology components, conflicting feedback was received from stakeholders regarding the inclusion of the unit *FBPFST5006 Apply food microbiological techniques and analysis* in the core of *Diploma of Food Science and Technology*. Some stakeholders reported the unit provides essential skills for the job roles covered by the qualification, and so should be available as a core unit. Others indicated the content covered in the unit is regularly outsourced in many organisations so is no longer a required skill and should be made an optional unit in the elective bank.

Skills Impact forwarded a briefing paper to the Food, Beverage and Pharmaceutical Industry Reference Committee outlining all feedback received during the project regarding the inclusion of this unit in the core of the qualification, and requested a final decision be made by this IRC at their next meeting. At their 8 March 2018 meeting, the IRC decided that, in the interests of the food and beverage processing industries, the unit *FBPFST5006 Apply food microbiological techniques and*

analysis should be a core requirement of the *Diploma of Food Science and Technology*. As such, this core unit has been retained.

An approach to address cross-over between the *Certificate IV in Food Processing* and the *Certificate IV in Food Science and Technology* was to create a combined *Certificate IV in Food Manufacturing*, with specialisations in Food Processing and Food Science and Technology. Whilst some stakeholders felt the approach worked, others felt it missed the mark, with some stakeholders raising concerns that merging the qualifications diluted food safety and food quality aspects. As such, the merged qualification was abandoned, and both Certificate IV qualifications retained as separate qualifications.

Wine Operations (including Food and Beverage Manufacturing— Cross Sector

To allow for their application to a wider range of food and beverage products, specific references to wine operations in Bottling and Packaging units (coded FBPBPG) have been removed. In addition, pre-requisite requirements have been recommended for removal from the majority of units of competency to provide greater flexibility of delivery options.

It is proposed to delete the 16 existing FDF Laboratory units (coded FDFLAB) as these units duplicate the outcomes of units available in the *MSL Laboratory Operations Training Package*. Consultation with wine industry stakeholders supports the deletion of the FDFLAB units and their replacement in the Wine Operations qualifications, as these stakeholders consider the MSL units to be of a better quality and better suited to laboratory work in the wine industry.

The project considered the replacement of all Wine Grape Growing units (coded WGG) with units (coded AHCPHT) from the *AHC Agriculture, Horticulture and Conservation and Land Management Training Package* with similar outcomes. After further research, it became evident that AHCPHT units were not suitable for the Wine Industry. When the AHCPHT units are reviewed as part of future project, they may be made suitable for the Wine Industry with a view to use the updated AHCPHT units in the Wine Industry Operation qualifications.

Six WGG units that relate to irrigation work have been deleted from the FBP Training Package and replaced by units from the irrigation sector units (coded AHCIRG) from the AHC Training Package

Lastly, the units coded WGG now have the sector code VIT - Viticulture to reflect use of current industry terminology.

Sugar

Changes to boiler operation licensing impacted on the review of the sugar components and further research was carried out to determine whether deletion of the following units of competency was appropriate:

- FDFSUG218 Operate a boiler - basic
- FDFSUG612 Operate a boiler - intermediate
- FDFSUG305 Operate a boiler - advanced.

In all states/territories operating under WHS legislation, boiler operation licences have changed from three licences (Basic, Intermediate and Advanced) to two licences (Standard and Advanced). Victoria will also change to two boiler operation licenses after 18 June 2018. Stakeholders indicated importing units of competency from the *MSM Manufacturing Training Package* to replace the existing sugar-related boiler units would address these legislative changes.

Western Australia was identified as the only state that will retain the three boiler licences under their legislation. Organisations delivering training in boiler units were contacted directly for input and advice on the impact of removing the boiler units from the *FBP Food Beverage and Pharmaceutical Training Package*. Those organisations contacted confirmed they use *MSM Manufacturing Training Package* boiler units.

The WA Department of Training and Workforce Development was also consulted regarding any potential impacts that the proposed changes to the boiler operation units may have on implementation, for which the following response was received:

“The WA regulator’s licensing requirements have now been confirmed and we can note that there have been no recent state enrolments in the following units:

FDFSUG218 Operate a boiler - basic

FDFSUG612 Operate a boiler - intermediate

FDFSUG305 Operate a boiler - advanced

As such, WA supports the deletion of these units from the *FBP Food, Beverage and Pharmaceutical Training Package.*”

Reports by exception

There is one report by exception raised by the Western Australian State Training Authority following the two week review carried out by all STAs/TTAs at the end of the project.

Western Australian State Training Authority response

Based on the materials provided, the Western Australian State Training Authority does not support the Case for Endorsement for the FBP V2 Training Package.

It is recommended (by the WA STA) that the Case for Endorsement be amended so that:

- The proposed deleted units (see table below) are identified as units being superseded and the relevant unit from the MSL Laboratory Operations Training Package, AHC Training Package or TLI Training Package be identified as a replacement.

FDF Unit	Enrolments (2015-2017)	Superseded by	Qualification unit appears in:
FDFLAB2001A Perform basic analytical tests	24	No Unit Identified	CII and CIII Wine Operations
FDFLAB2004A Prepare laboratory solutions and stains	2	No Unit Identified	CII and CIII Wine Operations
FDFLAB2011A Use basic laboratory equipment	23	No Unit Identified	CII and CIII Wine Operations
FDFOP2005A Work in a socially diverse environment	96	TLIG2007 Work in a socially diverse environment	This unit appears in the MSA training package, the MEM Training Package, and the AMP Training Package as well as the CII and CIII Wine Industry Operations
FDFWGG2014A Operate the irrigation system	25	AHGIRG325 Operate irrigation technology	CII and CIII Wine Industry Operations
FDFWGG3007A Apply chemicals and biological agents	31	AHCCHM201 Apply chemicals under supervision, AHCCHM303 Prepare and apply chemicals and	CIII Wine Industry Operations

FDF Unit	Enrolments (2015-2017)	Superseded by	Qualification unit appears in:
		AHCCHM304 Transport and store chemicals	

WA notes that the Training Package Organising Framework is silent on the definition and management of 'removed' and 'deleted' training products and as there are significant downstream issues for students and RTOs when training products are marked as deleted on TGA, WA urges caution in the use of the term, particularly where there has been any enrolment activity recorded.

The following downstream issues have been identified (by the WA STA):

- One of the FDF units proposed for deletion also appears in other training package qualifications not 'owned' by the FBP IRC. It is unclear what strategies the FBP IRC has implemented to address this issue;
- Students who have enrolled in and completed the units proposed for deletion will not receive recognition for these units if they have not attained the full qualification and will be required to re-enrol;
- Where units are deleted there is no transition to a new unit. While the student has 12 months to complete the unit, the RTO is unable to enrol any new students in that unit as soon as the products have been uploaded to TGA;
- RTOs will be required to amend their scope of registration with the relevant Regulator in order to deliver the MSL Laboratory Operations Training Package units. The RTO will need to ensure they have the relevant staff and learning and assessment materials to deliver the relevant units. This will require an audit by the Regulator;
- If the units are deleted there may be a delay before the RTO can deliver the relevant qualification/units while waiting for an amendment to scope being progressed; and
- The qualifications that contain these units are traineeships in WA – Until the new qualification has been implemented, that is the determination of nominal hours and the declaration of the traineeship, employers are unable to sign training contracts with students.

Where there has been enrolment activity WA recommends the unit is identified as superseded rather than deleted. WA has identified six units proposed for deletion that had enrolments in Western Australia between 2015 and 2017.

Information on the issue of superseding units as provided by Training.gov.au

John-Paul Berenger who is a Business Analyst at Training.gov.au explains below how a unit of competency could be superseded in a process that is managed by another SSO and the steps that would need to be taken. He states:

'The system will allow a unit owned by one SSO to be superseded by a unit from a different training package owned by a different SSO.

However, there is a catch. The process of superseding can only be done from the unit that supersedes, which in practical terms would mean a release of the training package that contains the superseding unit be carried out first. For example, the MSL TP published first with the MSL unit changed to map back to the FBP unit/s, then publish a new release of FBP with the MSL units imported.

Here is the rough order of events that will be required to make the changes using FBP and MSL units as examples:

1. Identify components in MSL (managed by IBSA) that should be superseding units in other training packages – there may or may not need to be consideration of other changes to the TP at this point as per normal TP development process.
2. Make changes and publish MSL – the FBP components will become superseded

3. Go ahead with new release of FBP using the imported MSL units. At this time consideration should be given to FBP units that may supersede units in other training packages.

Unfortunately, the superseding functionality can only take place from the unit that supersedes. If it went the other way then changes would be made to the release of component/s that are already published and current. In this case a new release of the unit should be created to ensure the historical conditions of the unit are tracked in the system and that notifications, publishing etc occur as normal.'

Department of Education and Training and Skills Impact

A teleconference was convened between the Department of Education and Training and Skills Impact on the 19 July 2018, to discuss this issue. Both parties felt that it is important to not remove the proposed deleted units from this Case for Endorsement to highlight an issue that will not be in isolation or only specific to this particular project managed by Skills Impact. As an SSO does not have the authority to ask another SSO to carry out the steps detailed above, it is requested that the AISC reviews this issue.

D. Industry expectations about training delivery

This section explains the advice provided in the Companion Volume Implementation Guide for the *FBP Food, Beverage and Pharmaceutical Training Package version 2.0*, together with recommendations for delivery of qualifications as traineeships/apprenticeships.

Companion Volume Implementation Guide

The companion volume details information that covers key industry expectations about:

- qualifications suitable for vocational education and training delivered to secondary students
- qualifications suitable for delivery as apprenticeships or traineeships
- amount of training/volume of learning requirements to ensure that the individual can gain the necessary skills and knowledge
- key legislative requirements
- essential knowledge requirements.

Food science and technology

Most prerequisite requirements have been removed from units reviewed in this project because they were often included to specify a preferred delivery plan, rather than a prerequisite condition for building knowledge and skills. Several units that were previously included as prerequisites have now been included as electives in qualifications, so that they may be co-delivered where suitable. Examples of this are provided in the *Implementation Guide*.

Pharmaceutical Manufacturing

It is envisaged that training and assessment of many of the Pharmaceutical Manufacturing units (coded FBPPHM) will occur on-the-job as these units require access to facilities, materials and equipment that are present in the typical Pharmaceutical Manufacturing workplace. The Assessment Conditions in the Assessment Requirements for each unit of competency specifies these requirements.

Delivery as apprenticeship/traineeship

The Food, Beverage and Pharmaceutical IRC recommends that each qualification listed in the following table could be the basis for a traineeship or apprenticeship.

- *FBP20518 Certificate II in Wine Industry Operations*
- *FBP30918 Certificate III in Wine Industry Operations*
- *FBP20418 Certificate II in Pharmaceutical Manufacturing*
- *FBP30818 Certificate III in Pharmaceutical Manufacturing*
- *FBP40518 Certificate IV in Pharmaceutical Manufacturing*
- *FBP20618 Certificate II in Sugar Milling Support*
- *FBP31018 Certificate III in Sugar Milling Industry Operations*
- *FBP40318 Certificate IV in Food Processing*
- *FBP40418 Certificate IV in Food Science and Technology.*

E. Implementation of the training package components

This section explains how the training package meet occupational and/or licensing requirements and identifies particular implementation issues and strategies to manage these issues.

How training package components meet occupation and licensing requirements

Food Science and Technology

The *National regulatory food safety auditor guideline and policy* refers to a series of food safety auditing units of competency that describe the minimum requirements for auditors. These eight units were reviewed as part of the Food Science and Technology project. All new units remain equivalent and have retained the same titles to assist with transitioning

The *Food Safety Auditor Skill Set* was developed for people in the food industry who are looking to move into auditing. The skill set comprises the four low-risk food safety auditing units listed in the *National regulatory food safety auditor guideline and policy*.

A *Food Safety Auditing* specialisation has been added to the *Certificate IV in Food Science and Technology* to meet the minimum requirements for auditors outlined in the *National regulatory food safety auditor guideline and policy*. It includes the four low-risk auditing units and a microbiology unit that is anticipated to meet the 40 hour microbiology requirement outlined in the *Policy*.

Lastly, a *Diploma of Food Safety Auditing* was created following feedback from stakeholders who identified an opportunity to develop higher level auditing skills for the industry. The Diploma includes the four low-risk auditing units in the core, with the four high-risk auditing units available as electives, along with other relevant units. Users are also given the opportunity to import up to three units of competency from other training packages, providing flexibility for users to tailor the qualification to meet their needs. Whilst this qualification is above the minimum requirements set out in the *National Regulatory Food Safety Auditor Guideline and Policy*, it is proposed it could provide options for future regulators to set higher standards for food safety auditors.

Licensing statements

Licensing statements are included in the application section of units of competency, where relevant, as shown in the following examples.

- Some units of competency covering food safety auditing include reference to food standards in the Australia New Zealand Standards Code, industry codes of practice relating to validation and verification of a food safety program and the audit requirements detailed in the *National Regulatory Food Safety Auditor Guideline and Policy*.
- Some units of competency covering food processing include reference to legislative and regulatory requirements and local requirements, in addition to Australian food safety standards and relevant codes of practice.
- Some units of competency covering food science and technology include legislative and regulatory requirements that apply to food safety that are enforced through state/territory jurisdictions.
- Some units of competency covering wine operations include reference to compliance with state and territory legislative requirements relating to the Responsible Service of Alcohol.
- Some units of competency covering wine and beverage production include legislative requirements relating to distilling alcohol, and current requirements with the Australian Tax Office, and state/territory liquor licensing and health agencies.
- Some units of competency covering pest management in viticulture include reference to use of chemical treatments in some regions, and advice from regulators in the relevant state and territory. Additional licensing requirements for individuals performing shooting activities in these units refer to gun license requirements under state and territory legislation.

Where no occupational and licensing requirements apply, the following statement is used: “*No occupational licensing, legislative or certification requirements apply to this unit at the time of publication*”.

There is detailed information about current legislative requirements in the *Implementation Guide*, so that it can be quickly updated when required.

Implementation issues and management strategies

Food Science and Technology

Some qualifications, skill sets and units of competency within the *FBP Food, Beverage and Pharmaceutical Training Package* have licensing and/or regulatory requirements that may impact their implementation. This includes *Food Standards Code*, *WHS/OHS* requirements and state/territory legislative frameworks around food safety auditing. These requirements have been identified in the relevant components, with further information provided for each in the *Implementation Guide*.

F. Quality assurance reports

Skills Impact declares that the proposed components of the *FBP Food, Beverage and Pharmaceutical Training Package version 2.0* meet the requirements of the *Standards for Training Packages 2012* and the *Training Package Development and Endorsement Process Policy*.

The table provides a statement of evidence that the components meet the Training Package Quality Principles.

Principle	Evidenced by:
1. Reflect identified workforce outcomes	<ul style="list-style-type: none"> • Changes demonstrate a clear link back to relevant AISC decisions commissioning the work, the IRC Skills Forecast and Proposed Schedule of Work, National Review Schedule and/or Case for Change, or demonstrate other evidence of industry needs. • Training package components are compliant with the Standards for Training Packages 2012, the Training Package Products Policy and the Training Package Development and Endorsement Process Policy • Evidence that the training package components respond to Ministers' policy initiatives, in particular the CISC 2015 training package reforms • Open and inclusive consultation and validation commensurate with scope and impact has been conducted
2. Support portability of skills and competencies including reflecting licensing and regulatory requirements	<ul style="list-style-type: none"> • Packaging rules, qualifications framework, and pathways support movement within and across sectors • Identification of skill sets that respond to client needs • Other national and international standards for skills are considered • Solutions to incorporate licensing and regulatory requirements are brokered and there is clear evidence of support from licensing and industry regulatory bodies
3. Reflect national agreement about the core transferable skills and core job-specific skills required for job roles as identified by industry	<ul style="list-style-type: none"> • Active engagement across industry has sought to achieve a national consensus about the advice being provided to the AISC. • Best use is made of cross-industry and work and participation bank units
4. Be flexible to meet the diversity of individual and employer needs, including the capacity to adapt to changing job roles and workplaces	<ul style="list-style-type: none"> • Provide flexible qualifications that enable application in different contexts • Provide multiple entry and exit points • Pre-requisite units of competency are used only when required
5. Facilitate recognition of an individual's skills and knowledge and support movement between the school, vocational education and higher education sectors	<ul style="list-style-type: none"> • Provide pathways from entry and preparatory level as appropriate to facilitate movement between schools and VET, from entry level into work, and between VET and higher education qualifications
6. Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements	<ul style="list-style-type: none"> • Industry advice about delivery is provided via a Companion Volume Implementation Guide ready for publication at the same time as the Training Package • Units of competency and their associated assessment requirements are clearly written and have consistent breadth and depth

Principle**Evidenced by:**

- Compliance with the TGA/National Register requirements for publication
- Implementation advice is provided in a Companion Volume Implementation Guide that is ready for publication at the same time as the Training Package

The declaration and statement of evidence is confirmed by the independent Quality Report which is provided in **Appendix 4: Quality Report**.

The *FBP Food, Beverage and Pharmaceutical Training Package Companion Volume Implementation Guide* has been quality assured through Skills Impact's quality processes and is available.

G. Implementation of COAG Industry Skills Council reforms to training packages

The decision being sought from the AISC supports the COAG Industry and Skills Council reforms to training packages. Completion of training package development, together with extensive consultation with relevant stakeholders, confirms that the submission:

- does not duplicate existing qualifications or units of competency
- removed units of competency that duplicated existing units from other training packages. The replacement units have been imported in to relevant qualifications.
- removed units of competency that had no enrolments in the past three years
- removed the *Diploma of Food Processing* qualification due to lack of enrolments, and stakeholder feedback indicating job roles in this sector did not exist at a Diploma level, so no real job outcomes were available from the qualification
- developed a skill set, qualification specialisation and Diploma qualification in Food Safety Auditing to address industry advice that higher skilled food safety auditors were required, and to provide multiple entry/exit points for the different backgrounds of learners
- reviewed and corrected the AQF alignment of units of competency to reflect the level of skills covered
- reviewed and corrected the AQF alignment of qualifications
- removed most prerequisite requirements in units to address issues with prerequisites being used as a preferred delivery method, rather than being a prerequisite condition for building knowledge and skills.
- proposed deletion of 17 obsolete skill sets and the creation of 35 new skill sets that are designed to create easier access to skills required by industry
- qualifications include several electives from other sectors of the *FBP Food, Beverage and Pharmaceutical Training Package* that will enable learners to gain credit into other *FBP* qualifications
- elective units have been imported from multiple other Training Packages to enable learners to gain credit into other qualifications from these Training Packages.

In addition:

- The existing endorsed *FDF10210 Certificate I in Pharmaceutical Manufacturing* is being deleted based on advice from industry that increasing skill levels required by the industry have rendered this qualification obsolete. There were no enrolments in this qualification during 2014 – 2016.
- The existing endorsed *FDF50210 Diploma of Pharmaceutical Manufacturing* is being deleted based on advice from industry that the job roles covered by this qualification typically require higher education qualifications (such as a Bachelor Degree in Chemistry, Chemical Engineering or Pharmacy). Graduates of these qualifications and are then trained in house by their employer and may also undertake other generic business management qualifications. There were no enrolments in *FDF50210 Diploma of Pharmaceutical Manufacturing* during 2014 – 2016
- The existing *FDFPH4002A Facilitate and monitor Good Manufacturing Practice* is being deleted. Industry feedback indicates this unit is not required as *FBPPHM4001 Monitor and maintain good manufacturing practice requirements* has been developed to fulfil industry needs at this level.

H. Evidence of completion

Skills Impact confirms that the proposed components of the *FBP Food, Beverage and Pharmaceutical Training Package version 2.0* have been completed according to the work assigned by the AISC in the Case for Change and the subsequent Activity Order.

The developed training package components are listed in **Appendix 1: Components for Endorsement**. Full copies of the listed training package components are provided with this Case for Endorsement.

Evidence that training package component(s) are prepared for publication.

The Quality Report provides confirmation that the draft components meet the *Standards for Training Packages 2012*.

All components have been created to comply with the National Register requirements for publication. The **Mapping Summary** and **Training Package Modification History** provided in **Appendix 1 Components for endorsement** provide details of the changes to the training package components that are required to allow them to be published on the National Register.

I. IRC support

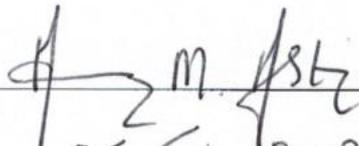
The Food, Beverage and Pharmaceutical Industry Reference Committee supports the submission of the training package components relating to Food Science and Technology, Wine Operations (including Food and Beverage Manufacturing— Cross Sector) and Sugar, that are detailed in this Case for Endorsement.

Signed for and on behalf of the Food, Beverage and Pharmaceutical Industry Reference Committee by its appointed Chair.

Name of Chair:

DR ANNE M ASTIN PSM

Signature of Chair:



Date:

25 July 2018

The Pharmaceutical Manufacturing Industry Reference Committee supports the submission of the training package components relating to Pharmaceutical Manufacturing Standards, that are detailed in this Case for Endorsement.

Signed for and on behalf of the Pharmaceutical Manufacturing Industry Reference Committee by its appointed Chair.

Name of Chair:

Paul D. B. MacLennan

Signature of Chair:



Date:

25/07/18

Appendix 1: Components for endorsement

a. List of qualification titles and codes

Qualification Code	Qualification Title
FBP20418	Certificate II in Pharmaceutical Manufacturing
FBP20518	Certificate II in Wine Industry Operations
FBP20618	Certificate II in Sugar Milling Support
FBP30818	Certificate III in Pharmaceutical Manufacturing
FBP30918	Certificate III in Wine Industry Operations
FBP31018	Certificate III in Sugar Milling Industry Operations
FBP40318	Certificate IV in Food Processing
FBP40418	Certificate IV in Food Science and Technology
FBP40518	Certificate IV in Pharmaceutical Manufacturing
FBP50118	Diploma of Food Science and Technology
FBP50218	Diploma of Food Safety Auditing

b. List of unit titles and codes and associated assessment requirements

Unit code	Unit title
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
FBPAUD5001	Audit bivalve mollusc growing and harvesting processes
FBPAUD5002	Audit a cook chill process
FBPAUD5003	Audit a heat treatment process
FBPAUD5004	Audit ready-to-eat meat products manufacturing
FBPBPG2001	Operate the bottle supply process
FBPBPG2002	Operate the carton erection process
FBPBPG2003	Operate the carton packing process
FBPBPG2004	Operate the palletising process
FBPBPG2005	Operate the electronic coding process
FBPBPG2006	Operate the bottle capsuling process
FBPBPG2007	Operate manual bottling and packaging processes
FBPBPG2008	Perform basic packaging tests and inspections

Unit code	Unit title
FBPBPG3001	Operate the bottle filling process
FBPBPG3002	Operate the labelling process
FBPBPG3003	Operate the softpack filling process
FBPBPG3004	Operate the bottle sealing process
FBPBPG3005	Operate the tirage and transfer process
FBPBPG3006	Operate traditional sparkling wine processes
FBPBPG3007	Perform packaging equipment changeover
FBPCDS2001	Conduct a standard product tasting
FBPCDS2002	Provide and present wine tourism information
FBPCDS2003	Sell cellar door products and services
FBPCDS2004	Perform cellar door stock control procedure
FBPCDS3001	Conduct winery and site tours
FBPCDS3002	Plan and deliver a wine tasting event
FBPCDS3003	Coordinate winery hospitality activities
FBPCEL2001	Perform oak handling activities
FBPCEL2002	Perform fermentation operations
FBPCEL2003	Operate the ion exchange process
FBPCEL2004	Perform heat exchange operations
FBPCEL2005	Perform must draining operations
FBPCEL2006	Operate the crushing process
FBPCEL2007	Prepare and make additions and finings
FBPCEL2008	Carry out inert gas handling operations
FBPCEL2009	Carry out transfer operations
FBPCEL2010	Prepare and wax tanks
FBPCEL3001	Handle and store spirits
FBPCEL3002	Operate the continuous clarification by separation (flotation) process
FBPCEL3003	Operate the concentration process
FBPCEL3004	Operate an earth filtration process
FBPCEL3005	Operate the pressing process
FBPCEL3006	Operate the fine filtration process
FBPCEL3007	Operate clarification by separation (centrifugation) process
FBPCEL3008	Operate the rotary vacuum filtration process
FBPCEL3009	Operate the crossflow filtration process
FBPCEL3010	Operate the decanter process
FBPCEL3011	Operate the reverse osmosis process
FBPCEL3012	Perform de-aromatising, de-alcoholising or de-sulphuring operations
FBPCEL3013	Perform rectification (continuous still) operations

Unit code	Unit title
FBPCEL3014	Prepare and monitor wine cultures
FBPCEL3015	Perform first distillation (pot still brandy) operations
FBPCEL3016	Perform second distillation (pot still brandy) operations
FBPCEL3017	Perform single column lees stripping (continuous still brandy) operations
FBPCEL3018	Perform dual column distillation (continuous still brandy) operations
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 and heat coagulated cheese
FBPFST4001	Apply food processing technologies
FBPFST4002	Carry out sampling and testing of milk at receipt
FBPFST4003	Apply digital technology in food processing
FBPFST4004	Perform microbiological procedures in the food industry
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
FBPFST4011	Apply the principles of nutrition to food processing
FBPFST4012	Apply water management principles to the food industry
FBPFST5001	Monitor refrigeration and air conditioning systems in food processing
FBPFST5002	Identify and implement required process control for a food processing operation
FBPFST5003	Construct a process control chart for a food processing operation
FBPFST5004	Specify and monitor the nutritional value of processed food
FBPFST5005	Examine the biochemical properties of food
FBPFST5006	Apply food microbiological techniques and analysis
FBPFST5007	Monitor the development and implementation of a food QA system
FBPFST5008	Develop a new food product
FBPFST5009	Implement and review the processing of market milk and related products
FBPFST5010	Implement and review the preparation of milk for processing
FBPFST5011	Implement and review the processing of chocolate and sugar-panned products
FBPFST5012	Implement and review the processing of aerated confectioneries
FBPFST5013	Implement and review the production of gums and jellies
FBPFST5014	Implement and review the production of chocolate products
FBPFST5015	Implement and review the processing of chocolate

Unit code	Unit title
FBPFST5016	Implement and review the processing of high and low boil confectionery
FBPFST5017	Implement and review the processing of confectionery products
FBPFST5018	Implement and review the processing of chilled or frozen poultry products
FBPFST5019	Implement and review the processing of cooked poultry products
FBPFST5020	Implement and review the processing of egg based products
FBPFST5021	Implement and review the processing of fruit, vegetables, nuts, herbs and spices
FBPFST5022	Implement and review the processing of fish and seafood products
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
FBPFST5028	Implement and review the manufacturing and processing of edible fats and oils
FBPFST5029	Implement and review manufacturing, packaging and testing of beverage products
FBPFST5030	Implement and review manufacturing of cereal products
FBPFST6001	Develop, manage and maintain quality systems for food processing
FBPFSY2001	Implement the food safety program and procedures
FBPFSY3001	Monitor the implementation of quality and food safety programs
FBPFSY3002	Participate in a HACCP team
FBPFSY4001	Supervise and maintain a food safety plan
FBPFSY4002	Supervise and verify supporting programs for food safety
FBPFSY5001	Develop a HACCP-based food safety plan
FBPLAB2001	Use basic laboratory equipment
FBPLAB2002	Prepare laboratory solutions and stains
FBPLAB2003	Perform basic analytical tests
FBPOPR1010	Carry out manual handling tasks
FBPOPR2062	Work in a clean room environment
FBPOPR2063	Clean equipment in place
FBPOPR2064	Clean and sanitise equipment
FBPOPR2065	Conduct routine maintenance
FBPOPR2066	Apply sampling procedures
FBPOPR2067	Work in a food handling area for non-food handlers
FBPOPR2068	Operate a process control interface

Unit code	Unit title
FBPOPR2069	Use numerical applications in the workplace
FBPOPR2070	Apply quality systems and procedures
FBPOPR2071	Provide and apply workplace information
FBPOPR2072	Work in confined spaces in the food and beverage industries
FBPOPR3004	Set up a production or packaging line for operation
FBPOPR3005	Operate interrelated processes in a production system
FBPOPR3006	Operate interrelated processes in a packaging system
FBPOPR2073	Work in a socially diverse environment
FBPOPR4001	Apply principles of statistical process control
FBPPHM2001	Follow work procedures to maintain Good Manufacturing Practice requirements
FBPPHM3001	Apply Good Manufacturing Practice requirements
FBPPHM3002	Operate a pharmaceutical production process
FBPPHM3003	Work in a controlled environment
FBPPHM3004	Clean and sanitise facilities and equipment
FBPPHM3005	Operate a concentration process
FBPPHM3006	Operate an extraction process
FBPPHM3007	Operate a separation process using chromatography
FBPPHM3008	Operate an aseptic fill and seal process
FBPPHM3009	Operate an aseptic form, fill and seal process
FBPPHM3010	Operate a compressing process
FBPPHM3011	Dispense pharmaceutical raw materials
FBPPHM3012	Operate an encapsulation process
FBPPHM3013	Operate a granulation process
FBPPHM3014	Operate a liquid manufacturing process
FBPPHM3015	Operate a tablet coating process
FBPPHM3016	Operate a sterilisation process using an autoclave
FBPPHM3017	Coordinate a label store
FBPPHM4001	Monitor and maintain Good Manufacturing Practice requirements
FBPPHM4002	Prepare and review workplace documentation to support Good Manufacturing Practice requirements
FBPPHM4003	Facilitate contamination control
FBPPHM4004	Participate in change control procedures
FBPPHM4005	Participate in validation of pharmaceutical manufacturing processes
FBPPHM4006	Respond to non-conformance
FBPPPL2001	Participate in work teams and groups
FBPPPL3003	Participate in improvement processes
FBPPPL3004	Lead work teams and groups

Unit code	Unit title
FBPPPL3005	Participate in an audit process
FBPPPL3006	Report on workplace performance
FBPPPL4007	Manage internal audits
FBPPPL5001	Design and maintain programs to support legal compliance
FBPSUG1001	Install pre-ballast
FBPSUG1002	Undertake shunting operations
FBPSUG1003	Move cane bins in a marshalling yard
FBPSUG1004	Check a cane sample for extraneous matter
FBPSUG1005	Manually clean and maintain housekeeping standards
FBPSUG2001	Lay sleepers for cane rail systems
FBPSUG2002	Lay rails for cane rail systems
FBPSUG2003	Lay skeleton track for cane rail system
FBPSUG2004	Operate tamping equipment
FBPSUG2005	Construct turnouts
FBPSUG2006	Collect and prepare samples
FBPSUG2007	Conduct cane weighbridge operations
FBPSUG2008	Operate a tipping station
FBPSUG2009	Operate an extraction station
FBPSUG2010	Operate a juice clarification process
FBPSUG2011	Operate a mud filtration process
FBPSUG2012	Chemically clean equipment
FBPSUG2013	Operate a pan station
FBPSUG2014	Operate a low grade fugal station
FBPSUG2015	Operate a high grade fugal station
FBPSUG2016	Operate a crystalliser station process
FBPSUG2017	Undertake simple fabrication
FBPSUG2018	Undertake forming, bending and shaping
FBPSUG2019	Operate a bagasse fuel supply system
FBPSUG2020	Operate a coal fuel supply system
FBPSUG2021	Operate an ash separation system
FBPSUG2022	Operate a waste water treatment system
FBPSUG2023	Operate a cooling water system
FBPSUG2024	Perform standard tests on cane samples
FBPSUG2025	Perform general planing and shaping operations
FBPSUG2026	Perform general drilling operations
FBPSUG2027	Perform general lathe operations
FBPSUG2028	Perform general milling operations

Unit code	Unit title
FBPSUG3001	Drive a cane locomotive
FBPSUG3002	Control cane traffic movements
FBPSUG3003	Adjust cane delivery schedules to meet daily milling requirements
FBPSUG3004	Drive a master-slave locomotive
FBPSUG3005	Operate a sugar system
FBPSUG3006	Monitor a sugar mill powerhouse
FBPSUG3007	Perform factory control tests
FBPSUG3008	Analyse and convey workplace information
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems
FBPTEC3002	Implement the pest prevention program
FBPTEC4001	Determine handling processes for perishable food items
FBPTEC4002	Apply principles of food packaging
FBPTEC4003	Control food contamination and spoilage
FBPTEC4004	Apply basic process engineering principles to food processing
FBPTEC4005	Apply an understanding of food additives
FBPTEC4006	Apply an understanding of legal requirements of food production
FBPTEC4007	Describe and analyse data using mathematical principles
FBPTEC4008	Participate in product recalls
FBPTEC4009	Identify the physical and chemical properties of materials, food and related products
FBPTEC4010	Manage water treatment processes
FBPTEC4011	Establish process capability
FBPTEC5001	Manage and evaluate new product trials
FBPTEC5002	Manage utilities and energy for a production process
FBPVIT2001	Bench graft vines
FBPVIT2002	Carry out potting operations
FBPVIT2003	Hand prune vines
FBPVIT2004	Pick grapes by hand
FBPVIT2005	Maintain callusing environment
FBPVIT2006	Obtain and process rootlings
FBPVIT2007	Tend containerised nursery plants
FBPVIT2008	Train vines
FBPVIT2009	Plant vines by hand
FBPVIT2010	Take and process vine cuttings
FBPVIT2011	Operate vineyard equipment
FBPVIT2012	Identify and treat nursery plant disorders
FBPVIT2013	Recognise disorders and identify pests and diseases

Unit code	Unit title
FBPVIT2014	Perform pest control activities
FBPVIT2015	Carry out basic canopy maintenance
FBPVIT2016	Carry out hot water treatment
FBPVIT2017	Operate nursery cold storage facilities
FBPVIT2018	Support mechanical harvesting operations
FBPVIT2019	Operate the irrigation system
FBPVIT3001	Coordinate vineyard operations
FBPVIT3002	Maintain field nursery
FBPVIT3003	Operate spreading and seeding equipment
FBPVIT3004	Monitor and maintain nursery plants
FBPVIT3005	Install and maintain vine trellis
FBPVIT3006	Field graft vines
FBPVIT3007	Operate specialised canopy management equipment
FBPVIT3008	Operate a mechanical harvester
FBPVIT3009	Monitor and control vine disorders and damage
FBPVIT3010	Implement a soil management program
FBPVIT3011	Perform shed nursery activities
FBPVIT3012	Implement an irrigation schedule
FBPWHS2001	Participate in work health and safety processes
FBPWHS2002	Identify and control risks in own work
FBPWHS3001	Contribute to work health and safety processes
FBPWHS4002	Maintain work health and safety processes
FBPWIN2001	Perform effectively in a wine industry workplace
FBPWIN2002	Communicate wine industry information
FBPWIN2003	Conduct sensory evaluation of wine
FBPWIN3001	Evaluate wines (advanced)

c. Mapping information

Qualifications from FDF10 Version 4.1 to FBP Version 2.0

Mapping of qualifications from <i>FDF10 Food Processing Training Package Version 4.1</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i>			
Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDF10210 Certificate I in Pharmaceutical Manufacturing	N/A	Deleted Increasing skill levels required by the industry have rendered this qualification obsolete	N/A
FDF11012 Certificate I in Sugar Milling Industry Operations	N/A	Deleted No longer required	N/A
FDF20211 Certificate II in Pharmaceutical Manufacturing	FBP20418 Certificate II in Pharmaceutical Manufacturing	Updated to meet Standards for Training Packages Changes to packaging rules, core and elective units	No equivalent qualification
FDF20411 Certificate II in Wine Industry Operations	FBP20518 Certificate II in Wine Industry Operations	Updated to meet Standards for Training Packages The number of units to achieve the qualification reduced from 17 to 13 Changes packaging rules, core and elective units	No equivalent qualification
FDF21012 Certificate II in Sugar Milling Industry Operations	FBP20618 Certificate II in Sugar Milling Support	Updated to meet the Standards for Training Packages Title change to better reflect job outcomes Changes to core and electives Imported units updated in core and elective list.	Equivalent qualification
FDF30210 Certificate III in Pharmaceutical Manufacturing	FBP30818 Certificate III in Pharmaceutical Manufacturing	Changes to packaging rules, core and elective units	No equivalent qualification
FDF30411 Certificate III in Wine Industry Operations	FBP30918 Certificate III in Wine Industry Operations	Updated to meet Standards for Training Packages The number of units to achieve the qualification reduced from 25 to 19	No equivalent qualification

Mapping of qualifications from <i>FDF10 Food Processing Training Package Version 4.1</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i>			
Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Changes to packaging rules, core and elective units	
FDF31012 Certificate III in Sugar Milling Industry Operations	FBP31018 Certificate III in Sugar Milling Industry Operations	Updated to meet Standards for Training Packages Packaging rules amended Imported units updated or deleted	Equivalent qualification
FDF40110 Certificate IV in Food Processing	FBP40318 Certificate IV in Food Processing	Updated to meet Standards for Training Packages Updated core and elective units Updated packaging rules	No equivalent qualification
FDF40210 Certificate IV in Pharmaceutical Manufacturing	FBP40518 Certificate IV in Pharmaceutical Manufacturing	Updated to meet Standards for Training Packages The number of units to achieve the qualification reduced from 21 to 16 Changes to packaging rules, core and elective units	No equivalent qualification
FDF40311 Certificate IV in Food Science and Technology	FBP40418 Certificate IV in Food Science and Technology	Updated to meet Standards for Training Packages Updated core and electives Updated packaging rules	Equivalent qualification
FDF50110 Diploma of Food Processing	N/A	Deleted as no job roles at this level	N/A
FDF50210 Diploma of Pharmaceutical Manufacturing	N/A	Deleted as job roles targeted by this qualification are typically achieved through higher education qualifications.	N/A
FDF50311 Diploma of Food Science and Technology	FBP50118 Diploma of Food Science and Technology	Updated to meet Standards for Training Packages Changed core and packaging rules Elective units changed to remove groups	Equivalent qualification

Mapping of qualifications from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0*

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
N/A	FBP50218 Diploma of Food Safety Auditing	New qualification	N/A

Units of competency from FDF10 Version 4.1 to FBP Version 2.0

Mapping of units of competency from <i>FDF10 Food Processing Training Package Version 4.1</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i>			
Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFAU4001A Assess compliance with food safety programs	FBPAUD4001 Assess compliance with food safety programs	Updated to meet Standards for Training Packages	Equivalent unit
FDFAU4002A Communicate and negotiate to conduct food safety audits	FBPAUD4002 Communicate and negotiate to conduct food safety audits	Updated to meet Standards for Training Packages	Equivalent unit
FDFAU4003A Conduct food safety audits	FBPAUD4003 Conduct food safety audits	Updated to meet Standards for Training Packages	Equivalent unit
FDFAU4004A Identify, evaluate and control food safety hazards	FBPAUD4004 Identify, evaluate and control food safety hazards	Updated to meet Standards for Training Packages	Equivalent unit
FDFAU4005A Audit bivalve mollusc growing and harvesting processes	FBPAUD5001 Audit bivalve mollusc growing and harvesting processes	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level	Equivalent unit
FDFAU4006A Audit a cook chill process	FBPAUD5002 Audit a cook chill process	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level	Equivalent unit
FDFAU4007B Audit a heat treatment process	FBPAUD5003 Audit a heat treatment process	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level	Equivalent unit
FDFAU4008A Audit manufacturing of ready-to-eat meat products	FBPAUD5004 Audit ready-to-eat meat products manufacturing	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level	Equivalent unit
FDFBP2001A Operate the bottle supply process	FBPBP2001 Operate the bottle supply process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFBP2002A Operate the carton erection process	FBPBPG2002 Operate the carton erection process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP2003A Operate the carton packing process	FBPBPG2003 Operate the carton packing process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP2004A Operate the bottle sealing process	FBPBPG3004 Operate the bottle sealing process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFBP2005A Operate the electronic coding process	FBPBPG2005 Operate the electronic coding process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP2006A Operate traditional sparkling wine processes	FBPBPG3006 Operate traditional sparkling wine processes	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFBP2007A Operate the tirage and transfer process	FBPBPG3005 Operate the tirage and transfer process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Unit code updated to AQF3 to reflect	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		complexity of competency	
FDFBP2008A Perform packaging equipment changeover	FBPBPG3007 Perform packaging equipment changeover	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Recoded to reflect complexity of competency	Equivalent unit
FDFBP2009A Operate the bottle capsuling process	FBPBPG2006 Operate the bottle capsuling process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP2010A Operate manual bottling and packaging processes	FBPBPG2007 Operate manual bottling and packaging processes	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP2011A Operate the palletising process	FBPBPG2004 Operate the palletising process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP3001A Operate the bottle filling process	FDFBPG3001 Operate the bottle filling process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP3002A Operate the labelling process	FBPBPG3002 Operate the labelling process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP3003A Operate the softpack filling process	FBPBPG3003 Operate the softpack filling process	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Minor changes to Performance Criteria to clarify intent	
FDFCD2001A Conduct winery and or site tours	FBPCDS3001 Conduct winery and site tours	Updated to meet Standards for Training Packages Prerequisites removed Unit code updated to AQF3 to reflect complexity of competency Minor changes to Performance Criteria for clarity	Equivalent unit
FDFCD2002A Promote wine tourism information	FBPCDS2002 Provide and present wine tourism information	Updated to meet Standards for Training Packages Changed unit title and minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFCD2003A Evaluate wines (standard)	FBPWIN2003 Conduct sensory evaluation of wine	Updated to meet Standards for Training Packages Change to title and unit sector Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFCD2004A Perform cellar door stock control procedure	FBPCDS2004 Perform cellar door stock control procedure	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFCD2005A Sell cellar door products and services	FBPCDS2003 Sell cellar door products and services	Updated to meet Standards for Training Packages	Equivalent unit

Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0*

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	
FDFCD2006A Conduct a standard product tasting	FBPCDS2001 Conduct a standard product tasting	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFCD3001A Evaluate wines (advanced)	FBPWIN3001 Evaluate wines (advanced)	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Unit sector changed	Equivalent unit
FDFCD3002A Conduct a specialised product tasting	FBPCDS3002 Plan and deliver a wine tasting event	Updated to meet Standards for Training Packages Redesigned unit using content from the previous unit	No equivalent unit
FDFCD3003A Coordinate winery hospitality activities	FBPCDS3003 Coordinate winery hospitality activities	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFCEL2001A Perform oak handling activities	FBPCEL2001 Perform oak handling activities	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Prerequisites removed	
FDFCEL2002A Perform fermentation operations	FBPCEL2002 Perform fermentation operations	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFCEL2003A Operate the ion exchange process	FBPCEL2003 Operate the ion exchange process	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations	FBPCEL3017 Perform single column lees stripping (continuous still brandy) operations	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFCEL2005A Operate the pressing process	FBPCEL3005 Operate the pressing process	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed Unit code updated to AQF3 to reflect	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		complexity of competency	
FDFCEL2006A Operate clarification by separation (centrifugation) process	FBPCEL3007 Operate clarification by separation (centrifugation) process	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFCEL2007A Prepare and monitor wine cultures	FBPCEL3014 Prepare and monitor wine cultures	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFCEL2008A Perform dual column distillation (continuous still brandy) operations	FBPCEL3018 Perform dual column distillation (continuous still brandy) operations	Updated to meet Standards for Training Packages Minor changes to elements and performance criteria for clarity Prerequisites removed Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFCEL2009A Perform first distillation (pot still brandy) operations	FBPCEL3015 Perform first distillation (pot still brandy) operations	Updated to meet Standards for Training Packages Code change	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Minor changes to Elements and Performance Criteria for clarity Prerequisites removed Unit code updated to AQF3 to reflect complexity of competency	
FDFCEL2010A Operate the fine filtration process	FBPCEL3006 Operate the fine filtration process	Updated to meet Standards for Training Packages Minor changes to elements and performance criteria for clarity Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFCEL2011A Perform heat exchange operations	FBPCEL2004 Perform heat exchange operations	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFCEL2012A Handle spirits	FBPCEL3001 Handle and store spirits	Updated to meet Standards for Training Packages Unit code updated to AQF 3 to reflect complexity of competency Minor changes to elements and performance criteria for clarity Prerequisites removed	Equivalent unit
FDFCEL2013A Operate the pressure leaf filtration process	FBPCEL3004 Operate an earth filtration process	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		<p>Minor changes to elements and performance criteria for clarity</p> <p>Change of title to reflect current Industry terminology</p> <p>Prerequisites removed</p> <p>Unit code updated to AQF 3 to reflect complexity of competency</p>	
FDFCEL2014A Operate the rotary vacuum filtration process	FBPCEL3008 Operate the rotary vacuum filtration process	<p>Updated to meet Standards for Training Packages</p> <p>Minor changes to elements and performance criteria for clarity</p> <p>Prerequisites removed</p> <p>Unit code updated to AQF3 to reflect complexity of competency</p>	Equivalent unit
FDFCEL2015A Perform must draining operations	FBPCEL2005 Perform must draining operations	<p>Updated to meet Standards for Training Packages</p> <p>Minor changes to elements and performance criteria for clarity</p> <p>Prerequisites removed</p>	Equivalent unit
FDFCEL2016A Operate the crushing process	FBPCEL2006 Operate the crushing process	<p>Updated to meet Standards for Training Packages</p> <p>Minor changes to elements and performance criteria for clarity</p> <p>Prerequisites removed</p>	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFCEL2017A Prepare and make additions and finings	FBPCEL2007 Prepare and make additions and finings	Updated to meet Standards for Training Packages Minor changes to elements and performance criteria for clarity	Equivalent unit
FDFCEL2018A Carry out inert gas handling operations	FBPCEL2008 Carry out inert gas handling operations	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFCEL2019A Carry out transfer operations	FBPCEL2009 Carry out transfer operations	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFCEL2020A Prepare and wax tanks	FBPCEL2010 Prepare and wax tanks	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFCEL3001A Perform second distillation (pot still brandy) operations	FBPCEL3016 Perform second distillation (pot still brandy) operations	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFCEL3002A Operate the continuous clarification by separation (flotation) process	FBPCEL3002 Operate the continuous clarification by separation (flotation) process	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFCEL3003A Operate the concentration process	FBPCEL3003 Operate the concentration process	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFCEL3004A Perform de-aromatising, de-alcoholising or de-sulphuring operations	FBPCEL3012 Perform de-aromatising, de-alcoholising or de-sulphuring operations	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFCEL3005A Perform rectification (continuous still) operations	FBPCEL3013 Perform rectification (continuous still) operations	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFCH4001A Carry out sampling and interpret tests for cheese production	FBPCHE5001 Carry out sampling and interpret tests for cheese production	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFCH4002A Produce acid-coagulated soft cheese	FBPCHE5002 Produce acid-coagulated soft cheese	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level Minor changes to Performance Criteria to clarify intent	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFCH4003A Produce a range of rennet-coagulated cheeses	FBPCHE5003 Produce a range of rennet-coagulated cheeses	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFCH4004A Produce acid heat coagulated cheese	FBPCHE5004 Produce acid and heat coagulated cheese	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level Minor change to title Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFFS2001A Implement the food safety program and procedures	FBPFSYS2001 Implement the food safety program and procedures	Updated to meet Standards for Training Packages	Equivalent unit
FDFFS3001A Monitor the implementation of quality and food safety programs	FBPFSY3001 Monitor the implementation of quality and food safety programs	Updated to meet Standards for Training Packages Prerequisite removed Changes to Performance Criteria to clarify intent	Equivalent unit
FDFFS4001A Supervise and maintain a food safety plan	FBPFSY4001 Supervise and maintain a food safety plan	Updated to meet Standards for Training Packages	Equivalent unit
FDFFS4002A Supervise and verify supporting programs for food safety	FBPFSY4002 Supervise and verify supporting programs for food safety	Updated to meet Standards for Training Packages Changes to Performance Criteria to clarify intent	Equivalent unit
FDFFS5001A Develop a HACCP-based food safety plan	FBPFSY5001 Develop a HACCP-based food safety plan	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Prerequisite removed Changes to Performance Criteria to clarify intent	
FDFST4001A Apply food processing technologies	FBPFST4001 Apply food processing technologies	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST4002A Monitor the development and implementation of a food QA system	FBPFST5007 Monitor the development and implementation of a food QA system	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit
FDFST4003A Apply digital technology in food processing	FBPFST4003 Apply digital technology in food processing	Updated to meet Standards for Training Packages Errors in content corrected	No equivalent unit
FDFST4004A Perform microbiological procedures in the food industry	FBPFST4004 Perform microbiological procedures in the food industry	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST4005A Document processes and procedures for a food product	FBPFST4005 Document food processes and supporting procedures	Updated to meet Standards for Training Packages Updated title Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST4006A Apply food preservation technologies	FBPFST4006 Apply food preservation technologies	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFST4007A Establish operational requirements for a food processing enterprise	FBPFST4007 Establish operational requirements for a food processing enterprise	Updated to meet Standards for Training Packages	Equivalent unit
FDFST4008A Preserve food in cans or sealed containers	FBPFST4008 Preserve food in cans or sealed containers	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST4009A Label foods according to legislative requirements	FBPFST4009 Label foods according to legislative requirements	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST4010A Apply sensory analysis in food processing	FBPFST4010 Apply sensory analysis in food processing	Updated to meet Standards for Training Packages	Equivalent unit
FDFST4011A Apply the principles of nutrition to food processing	FBPFST4011 Apply the principles of nutrition to food processing	Updated to meet Standards for Training Packages	Equivalent unit
FDFST4012A Apply water management principles to the food industry	FBPFST4012 Apply water management principles to the food industry	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST4020A Implement and review the processing of market milk and related products	FBPFST5009 Implement and review the processing of market milk and related products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit
FDFST4021A Carry out sampling and testing of milk at receipt	FBPFST4021 Carry out sampling and testing of milk at receipt	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFST4022A Implement and review the preparation of milk for processing	FBPFST5010 Implement and review the preparation of milk for processing	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit
FDFST4030A Implement and review the processing of chocolate and sugar-panned products	FBPFST5011 Implement and review the processing of chocolate and sugar-panned products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit
FDFST4031A Implement and review the processing of aerated confectioneries	FBPFST5012 Implement and review the processing of aerated confectioneries	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit
FDFST4032A Implement and review the production of gums and jellies	FBPFST5013 Implement and review the production of gums and jellies	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit
FDFST4033A Implement and review the production of chocolate products	FBPFST5014 Implement and review the production of chocolate products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit
FDFST4034A Implement and review the processing of chocolate	FBPFST5015 Implement and review the processing of chocolate	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	
FDFST4035A Implement and review the processing of high and low boil confectionery	FBPFST5016 Implement and review the processing of high and low boil confectionery	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit
FDFST4036A Implement and review the processing of confectionery products	FBPFST5017 Implement and review the processing of confectionery products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit
FDFST4040A Identify and implement product safety and quality for chilled or frozen poultry product manufacturing	FBPFST5018 Implement and review the processing of chilled or frozen poultry products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level Unit title updated	Equivalent unit
FDFST4041A Identify and implement product safety and quality for cooked poultry product manufacturing	FBPFST5019 Implement and review the processing of cooked poultry products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level Unit title updated	Equivalent unit
FDFST4042A Identify and implement product safety and quality for egg based product manufacturing	FBPFST5020 Implement and review the processing of egg based products	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level Unit title updated	
FDFST4050A Identify & implement product safety and quality for processing of fruit, vegetables & other produce	FBPFST5021 Implement and review the processing of fruit, vegetables, nuts, herbs and spices	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level Unit title updated	Equivalent unit
FDFST4051A Identify and implement product safety and quality processes for fish and seafood products	FBPFST5022 Implement and review the processing of fish and seafood products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level Unit title updated	Equivalent unit
FDFST4052A Implement and review the manufacturing and processing of edible fats and oils	FBPFST5028 Implement and review the manufacturing and processing of edible fats and oils	Updated to meet Standards for Training Packages Unit code updated to reflect AQF level Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST4053A Implement and review manufacturing, packaging and testing of beverage products	FBPFST5029 Implement and review manufacturing, packaging and testing of beverage products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit
FDFST4054A Identify and implement product safety for	FBPFST5030 Implement and review manufacturing of cereal products	Updated to meet Standards for Training Packages	Equivalent unit

Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0*

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
manufacturing of cereal products		Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level Updated unit title	
FDFST5001A Monitor refrigeration and air conditioning systems in food processing	FBPFST5001 Monitor refrigeration and air conditioning systems in food processing	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5002A Identify and implement required process control for a food processing operation	FBPFST5002 Identify and implement required process control for a food processing operation	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5003A Construct a process control chart for a food processing operation	FBPFST5003 Construct a process control chart for a food processing operation	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5004A Specify and monitor the nutritional value of processed food	FBPFST5004 Specify and monitor the nutritional value of processed food	Updated to meet Standards for Training Packages Rearranged Elements and Performance Criteria to clarify intent	Equivalent unit
FDFST5005A Identify the biochemical properties of food	FBPFST5005 Examine the biochemical properties of food	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Updated title	Equivalent unit
FDFST5006A Apply food microbiological techniques and analysis	FBPFST5006 Apply food microbiological techniques and analysis	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Prerequisite removed	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFST5007A Evaluate sampling plans in relation to food industry standards	N/A	Unit deleted	N/A
FDFST5008A Develop a new food product	FBPFST5008 Develop a new food product	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5023A Implement and review the production of milk fat products	FBPFST5023 Implement and review the production of milk fat products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5024A Implement and review the production of fermented dairy products and dairy desserts	FBPFST5024 Implement and review the production of fermented dairy products and dairy desserts	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5025A Implement and review the production of concentrated and dried dairy products	FBPFST5025 Implement and review the production of concentrated and dried dairy products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5026A Implement and review the production of ice creams and frozen dairy products	FBPFST5026 Implement and review the production of ice creams and frozen dairy products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5027A Implement and review the production of milk and related products by the membrane system	FBPFST5027 Implement and review the production of milk and related products by the membrane system	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5030A Develop, manage and maintain quality	FBPFST6001 Develop, manage and maintain quality	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
systems for food processing	systems for food processing	Unit code updated to reflect AQF level	
FDFLAB2001A Perform basic analytical tests	FBPLAB2003 Perform basic analytical tests	Updated to meet Standards for Training Packages Prerequisite removed Minor changes to Performance Criteria to clarify outcomes Foundation skills added	Equivalent unit
FDFLAB2002A Perform basic microbiological tests	Not applicable	Deleted	No equivalent unit
FDFLAB2003A Perform basic packaging tests and inspections	FBPBPG2008 Perform basic packaging tests and inspections	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Recoded to Bottling and Packaging sector (BPG) Prerequisite removed	Equivalent unit
FDFLAB2004A Prepare laboratory solutions and stains	FBPLAB2002 Prepare laboratory solutions and stains	Updated to meet Standards for Training Packages Prerequisite removed Minor changes to Performance Criteria to clarify outcomes Foundation skills added	Equivalent unit
FDFLAB2005A Prepare and pour culture media	Not applicable	Deleted	No equivalent unit
FDFLAB2006A Record laboratory data	Not applicable	Deleted	No equivalent unit
FDFLAB2007A Standardise laboratory solutions	Not applicable	Deleted	No equivalent unit
FDFLAB2008A Analyse laboratory data	Not applicable	Deleted	No equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFLAB2009A Perform packaging quality control procedures	Not applicable	Deleted	No equivalent unit
FDFLAB2010A Prepare product or show samples	Not applicable	Deleted	No equivalent unit
FDFLAB2011A Use basic laboratory equipment	FBPLAB2001 Use basic laboratory equipment	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria to clarify outcomes Foundation skills added	Equivalent unit
FDFLAB2012A Maintain aseptic environment	Not applicable	Deleted	No equivalent unit
FDFLAB3001A Use computer technology for laboratory applications	Not applicable	Deleted	No equivalent unit
FDFLAB3002A Perform non-routine or specialised tests	Not applicable	Deleted	No equivalent unit
FDFLAB3003A Perform routine troubleshooting procedures	Not applicable	Deleted	No equivalent unit
FDFLAB3004A Check and maintain readiness of wine testing equipment	Not applicable	Deleted	No equivalent unit
FDFLAB3005A Perform instrumental tests or procedures on wine samples	Not applicable	Deleted	No equivalent unit
FDFOHS2001A Participate in OHS processes	FBPWHS2001 Participate in work health and safety processes	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Change to title and code to reflect current industry terminology	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFOHS3001A Contribute to OHS processes	FBPWHS3001 Contribute to work health and safety processes	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Minor change to title and code to reflect current industry terminology Foundation skills added	Equivalent unit
FDFOHS4002A Maintain OHS processes	FBPWHS4002 Maintain work health and safety processes	Updated to meet Standards for Training Packages Minor change to title to reflect current industry terminology Minor changes to Performance Criteria to clarify outcomes Foundation skills added	Equivalent unit
FDFOP1003A Carry out manual handling tasks	FBPOPR1010 Carry out manual handling tasks	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2003A Clean equipment in place	FBPOPR2063 Clean equipment in place	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2004A Clean and sanitise equipment	FBPOPR2064 Clean and sanitise equipment	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2005A Work in a socially diverse environment	FBPOPR2073 Work in a socially diverse environment	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Foundation skills added	Equivalent unit
FDFOP2011A Conduct routine maintenance	FBPOPR2065 Conduct routine maintenance	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFOP2013A Apply sampling procedures	FBPOPR2066 Apply sampling procedures	Updated to meet Standards for Training Packages	Equivalent unit

Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0*

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Minor changes to Performance criteria to clarify intent	
FDFOP2015A Apply principles of statistical process control	FBPOPR4001 Apply principles of statistical process control	Updated to meet Standards for Training Packages Updated unit code to reflect AQF level Prerequisite removed Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFOP2016A Work in a food handling area for non-food handlers	FBPOPR2067 Work in a food handling area for non-food handlers	Updated to meet Standards for Training Packages Minor changes to Performance criteria to clarify intent	Equivalent unit
FDFOP2030A Operate a process control interface	FBPOPR2068 Operate a process control interface	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFOP2032A Work in a clean room environment	FBPOPR2062 Work in a clean room environment	Updated to meet Standards for Training Packages Prerequisites removed Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFOP2061A Use numerical applications in the workplace	FBPOPR2069 Use numerical applications in the workplace	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFOP2063A Apply quality systems and procedures	FBPOPR2070 Apply quality systems and procedures	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFOP2064A Provide and apply workplace information	FBPOPR2071 Provide and apply workplace information	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFOP2065A Work in confined spaces in the food and beverage industries	FBPOPR2072 Work in confined spaces in the food and beverage industries	Updated to meet Standards for Training Packages Minor changes to performance criteria to clarify intent Prerequisite removed	Equivalent unit
FDFOP3002A Set up a production or packaging line for operation	FBPOPR3004 Set up a production or packaging line for operation	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFOP3003A Operate interrelated processes in a production system	FBPOPR3005 Operate interrelated processes in a production system	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFOP3004A Operate interrelated processes in a packaging system	FBPOPR3006 Operate interrelated processes in a packaging system	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFPH1001A Follow work procedures to maintain Good Manufacturing Practice	FBPPHM2001 Follow work procedures to maintain Good Manufacturing Practice requirements	Updated to meet Standards for Training Packages Changes to elements and performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2001A Apply Good Manufacturing Practice procedures	FBPPHM3001 Apply Good Manufacturing Practice requirements	Updated to meet Standards for Training Packages Additional elements and performance criteria	No equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Code changed to reflect AQF alignment	
FDFPH2002A Operate a concentration process	FBPPHM3005 Operate a concentration process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2003A Operate an extraction process	FBPPHM3006 Operate an extraction process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2004A Operate a separation process using chromatography	FBPPHM3007 Operate a separation process using chromatography	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2005A Operate an aseptic fill and seal process	FBPPHM3008 Operate an aseptic fill and seal process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2006A Operate an aseptic form, fill and seal process	FBPPHM3009 Operate an aseptic form, fill and seal process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBPPHM V2.0	Comments	Equivalence statement
FDFPH2007A Coordinate a label store	FBPPHM3017 Coordinate a label store	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2008A Operate a compressing process	FBPPHM3010 Operate a compressing process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2009A Dispense pharmaceutical raw materials	FBPPHM3011 Dispense pharmaceutical raw materials	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2010A Operate an encapsulation process	FBPPHM3012 Operate an encapsulation process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2011A Operate a granulation process	FBPPHM3013 Operate a granulation process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2012A Operate a liquid manufacturing process	FBPPHM3014 Operate a liquid manufacturing process	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Changes to performance criteria for clarity Code changed to reflect AQF alignment	
FDFPH2013A Operate a tablet coating process	FBPPHM3015 Operate a tablet coating process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2014A Operate a terminal sterilisation process	FBPPHM3016 Operate a sterilisation process using an autoclave	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH3001A Monitor and maintain Good Manufacturing Practice procedures	FBPPHM4001 Monitor and maintain Good Manufacturing Practice requirements	Updated to meet Standards for Training Packages Changes to elements and performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH4001A Prepare and review workplace documentation to support Good Manufacturing Practice	FBPPHM4002 Prepare and review workplace documentation to support Good Manufacturing Practice requirements	Updated to meet Standards for Training Packages Change to unit title Changes to element 2 and its performance criteria to remove the identification of training requirements	Equivalent unit
FDFPH4002A Facilitate and monitor Good Manufacturing Practice	N/A	Deleted. FBPPHM4001 Monitor and maintain good manufacturing practice requirements has been developed to fulfil industry needs at this level	N/A

Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0*

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFPH4003A Facilitate contamination control	FBPPHM4003 Facilitate contamination control	Updated to meet Standards for Training Packages Changes to performance criteria for clarity	Equivalent unit
FDFPH4004A Participate in change control procedures	FBPPHM4004 Participate in change control procedures	Updated to meet Standards for Training Packages Changes to performance criteria for clarity	Equivalent unit
FDFPH4005A Participate in validation processes	FBPPHM4005 Participate in validation of pharmaceutical manufacturing processes	Updated to meet Standards for Training Packages Changes to the unit title and performance criteria for clarity	Equivalent unit
FDFPH4006A Respond to non- conformance	FBPPHM4006 Respond to non- conformance	Updated to meet Standards for Training Packages Changes to performance criteria for clarity	Equivalent unit
FDFPPL2001A Participate in work teams and groups	FBPPPL2001 Participate in work teams and groups	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFPPL3001A Participate in improvement processes	FBPPPL3003 Participate in improvement processes	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFPPL3002A Report on workplace performance	FBPPPL3006 Report on workplace performance	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFPPL3004A Lead work teams and groups	FBPPPL3004 Lead work teams and groups	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Minor changes to Performance Criteria to clarify intent	
FDFPPL3005A Participate in an audit process	FBPPPL3005 Participate in an audit process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Prerequisites removed	Equivalent unit
FDFPPL4005A Establish process capability	FBPTEC4011 Establish process capability	Updated to meet Standards for Training Packages Unit code updated to reflect appropriate sector Updated prerequisites Minor changes to Performance Criteria for clarity	Equivalent unit
FDFPPL4008A Manage internal audits	FBPPPL4007 Manage internal audits	Updated to meet Standards for Training Packages Prerequisites removed Minor changes to Performance Criteria for clarity	Equivalent unit
FDFPPL5001A Design and maintain programs to support legal compliance	FBPPPL5001 Design and maintain programs to support legal compliance	Updated to meet Standards for Training Packages Prerequisites removed Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFSUG101A Install pre-ballast	FBPSUG1001 Install pre-ballast	Updated to meet Standards for Training Packages Minor edits to reflect AQF alignment	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFSUG102A Undertake shunting operations	FBPSUG1002 Undertake shunting operations	Updated to meet Standards for Training Packages Minor updates to reflect AQF alignment	Equivalent unit
FDFSUG103A Move cane bins in a marshalling yard	FBPSUG1003 Move cane bins in a marshalling yard	Updated to meet Standards for Training Packages Minor changes to reflect AQF alignment	Equivalent unit
FDFSUG104A Check a cane sample for extraneous matter	FBPSUG1004 Check a cane sample for extraneous matter	Updated to meet Standards for Training Packages Minor changes to reflect AQF alignment	Equivalent unit
FDFSUG105A Manually clean and maintain housekeeping standards	FBPSUG1005 Manually clean and maintain housekeeping standards	Updated to meet Standards for Training Packages Minor edits to reflect AQF alignment	Equivalent unit
FDFSUG201A Lay sleepers for cane rail systems	FBPSUG2001 Lay sleepers for cane rail systems	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG202A Lay rails for cane rail systems	FBPSUG2002 Lay rails for cane rail systems	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG203A Lay skeleton track for cane rail system	FBPSUG2003 Lay skeleton track for cane rail system	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG204A Operate tamping equipment	FBPSUG2004 Operate tamping equipment	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG205A Construct turnouts	FBPSUG2005 Construct turnouts	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG206A Drive a cane locomotive	FBPSUG3001 Drive a cane locomotive	Updated to meet Standards for Training Packages Code changed to reflect AQF alignment	Equivalent unit
FDFSUG207A Conduct cane weighbridge operations	FBPSUG2007 Conduct cane weighbridge operations	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFSUG208A Operate a tipping station	FBPSUG2008 Operate a tipping station	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG209A Operate an extraction station	FBPSUG2009 Operate an extraction station	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG210A Operate a juice clarification process	FBPSUG2010 Operate a juice clarification process	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG211A Operate a mud filtration process	FBPSUG2011 Operate a mud filtration process	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG212A Chemically clean equipment	FBPSUG2012 Chemically clean equipment	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG213A Operate a pans station	FBPSUG2013 Operate a pan station	Updated to meet Standards for Training Packages Title changed form 'pans' to 'pan'	Equivalent unit
FDFSUG214A Operate a low grade fugal station	FBPSUG2014 Operate a low grade fugal station	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG215A Operate a high grade fugal station	FBPSUG2015 Operate a high grade fugal station	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG216A Operate a crystalliser station process	FBPSUG2016 Operate a crystalliser station process	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG217A Operate a turbine	N/A	Deleted Recommend replacing with UEPOPL001A Licence to operate a steam turbine	N/A
FDFSUG218A Operate a boiler - basic	N/A	Deleted Recommend replacing with MSMBLIC001 Licence to operate a standard boiler	N/A
FDFSUG219A Operate a bagasse fuel supply system	FBPSUG2019 Operate a bagasse fuel supply system	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFSUG220A Operate a coal fuel supply system	FBPSUG2020 Operate a coal fuel supply system	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG221A Operate an ash separation system	FBPSUG2021 Operate an ash separation system	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG222A Operate a waste water treatment system	FBPSUG2022 Operate a waste water treatment system	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG223A Operate a cooling water system	FBPSUG2023 Operate a cooling water system	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG224A Perform standard tests on cane samples	FBPSUG2024 Perform standard tests on cane samples	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG225A Collect and prepare samples	FBPSUG2006 Collect and prepare samples	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG226A Perform general drilling operations	FBPSUG2026 Perform general drilling operations	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG227A Perform general lathe operations	FBPSUG2027 Perform general lathe operations.	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG228A Perform general milling operations	FBPSUG2028 Perform general milling operations	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG229A Perform general planing and shaping operations	FBPSUG2025 Perform general planing and shaping operations	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG230A Undertake forming, bending and shaping	FBPSUG2018 Undertake forming, bending and shaping	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG231A Undertake simple fabrication	FBPSUG2017 Undertake simple fabrication	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG3009A Operate a sugar system	FBPSUG3005 Operate a sugar system	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG301A Drive a master-slave locomotive	FBPSUG3004 Drive a master-slave locomotive	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFSUG302A Control cane traffic movements	FBPSUG3002 Control cane traffic movements	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG303A Adjust cane delivery schedules to meet daily milling requirements	FBPSUG3003 Adjust cane delivery schedules to meet daily milling requirements	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG304A Operate a boiler intermediate	N/A	Deleted	N/A
FDFSUG305A Operate a boiler advanced	N/A	Deleted Recommend replacing with MSMBLIC002 Licence to operate an advanced boiler	N/A
FDFSUG306A Monitor a sugar mill powerhouse	FBPSUG3006 Monitor a sugar mill powerhouse	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG307A Perform factory control tests	FBPSUG3007 Perform factory control tests	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG308A Analyse and convey workplace information	FBPSUG3008 Analyse and convey workplace information	Updated to meet Standards for Training Packages	Equivalent unit
FDFTEC3001A Participate in a HACCP team	FBPFSY3002 Participate in a HACCP team	Updated to meet Standards for Training Packages Prerequisite removed Minor changes to Performance Criteria to clarify intent Unit code updated to reflect sector	Equivalent unit
FDFTEC3002A Implement the pest prevention program	FBPTEC3002 Implement the pest prevention program	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC3003A Apply raw materials, ingredient and	FBPTEC3001 Apply raw materials, ingredient and	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
process knowledge to production problems	process knowledge to production problems	Minor changes to Performance Criteria to clarify intent	
FDFTEC4001A Determine handling processes for perishable food items	FBPTEC4001 Determine handling processes for perishable food items	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC4002A Manage controlled atmosphere storage	N/A	Unit deleted	N/A
FDFTEC4003A Control food contamination and spoilage	FBPTEC4003 Control food contamination and spoilage	Updated to meet Standards for Training Packages Prerequisites removed Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC4004A Apply basic process engineering principles to food processing	FBPTEC4004 Apply basic process engineering principles to food processing	Updated to meet Standards for Training Packages Prerequisites removed Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC4005A Apply an understanding of food additives	FBPTEC4005 Apply an understanding of food additives	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC4006A Apply an understanding of legal requirements of food production	FBPTEC4006 Apply an understanding of legal requirements of food production	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC4007A Describe and analyse data using	FBPTEC4007 Describe and analyse data using	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
mathematical principles	mathematical principles	Prerequisites removed Minor changes to Performance Criteria to clarify intent	
FDFTEC4008A Apply principles of food packaging	FBPTEC4002 Apply principles of food packaging	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC4009A Identify the physical and chemical properties of materials, food and related products	FBPTEC4009 Identify the physical and chemical properties of materials, food and related products	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC4010A Manage water treatment processes	FBPTEC4010 Manage water treatment processes	Updated to meet Standards for Training Packages Prerequisite deleted Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC4011A Participate in product recalls	FBPTEC4008 Participate in product recalls	Updated to meet Standards for Training Packages Prerequisites removed Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC5001A Manage and evaluate new product trials	FBPTEC5001 Manage and evaluate new product trials	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC5002A Manage utilities and energy for a production process	FBPTEC5002 Manage utilities and energy for a production process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFWGG2001A Bench graft vines	FBPVIT2001 Bench graft vines	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes clarify Performance Criteria	Equivalent unit
FDFWGG2002A Carry out potting operations	FBPVIT2002 Carry out potting operations	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Elements and Performance Criteria	Equivalent unit
FDFWGG2003A Hand prune vines	FBPVIT2003 Hand prune vines	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFWGG2004A Undertake irrigation systems maintenance activities	N/A	Deleted Recommend replacing with AHCIRG215 Assist with low volume irrigation operations and AHCI RG217 Assist with pressurised irrigation operations	N/A
FDFWGG2005A Maintain callusing environment	FBPVIT2005 Maintain callusing environment	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFWGG2006A Obtain and process rootlings	FBPVIT2006 Obtain and process rootlings	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Code changed to reflect industry sector Minor changes to Performance Criteria for clarity	
FDFWGG2007A Tend containerised nursery plants	FBPVIT2007 Tend containerised nursery plants	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2008A Train vines	FBPVIT2008 Train vines	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFWGG2009A Operate specialised canopy management equipment	FBPVIT3007 Operate specialised canopy management equipment	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Code changed to reflect industry sector and AQF level	No equivalent unit
FDFWGG2010A Field graft vines	FBPVIT3006 Field graft vines	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Code changed to reflect AQF level and industry sector	Equivalent unit
FDFWGG2011A Install irrigation components	N/A	Deleted Recommend replacing with AHCIRG331 Install	N/A

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		pressurised irrigation systems	
FDFWGG2012A Identify and treat nursery plant disorders	FBPVIT2012 Identify and treat nursery plant disorders	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2013A Deliver injection requirements	N/A	Deleted Recommend replacing with AHCIRG326 Operate irrigation injection equipment	N/A
FDFWGG2014A Operate the irrigation system	FBPVIT2019 Operate the irrigation system	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria to clarify outcomes Foundation skills added Assessment requirements updated	Equivalent unit
FDFWGG2015A Support mechanical harvesting operations	FBPVIT2018 Support mechanical harvesting operations	Updated to meet Standards for Training Packages Code changed to reflect industry sector Changes to Performance Criteria for clarity One prerequisite unit removed	Equivalent unit
FDFWGG2016A Install and maintain vine trellis	FBPVIT3005 Install and maintain vine trellis	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Code changed to reflect AQF level and industry sector	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFWGG2017A Recognise disorders and identify pests and diseases	FBPVIT2013 Recognise disorders and identify pests and diseases	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFWGG2018A Operate vineyard equipment	FBPVIT2011 Operate vineyard equipment	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2019A Perform vertebrate pest control activities	FBPVIT2014 Perform pest control activities	Updated to meet Standards for Training Packages Code changed to reflect industry sector Title changed as unit covers broad range of pests Minor changes to Performance Criteria for clarity	No equivalent unit
FDFWGG2020A Carry out hot water treatment	FBPVIT2016 Carry out hot water treatment	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2021A Operate nursery cold storage facilities	FBPVIT2017 Operate nursery cold storage facilities	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Elements and Performance Criteria for clarity	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFWGG2022A Take and process vine cuttings	FBPVIT2010 Take and process vine cuttings	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2023A Carry out basic canopy maintenance	FBPVIT2015 Carry out basic canopy maintenance	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2024A Pick grapes by hand	FBPVIT2004 Pick grapes by hand	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2025A Plant vines by hand	FBPVIT2009 Plant vines by hand	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFWGG3001A Operate the irrigation system	N/A	Deleted Recommend replacing with AHCIRG327 Implement an irrigation schedule, AHCIRG331 Install pressurised irrigation systems and AHCIRG333 Maintain pressurised irrigation systems	N/A

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
FDFWGG3002A Coordinate canopy management activities	FBPVIT3001 Coordinate vineyard operations	Redesigned unit that includes content from the previous unit	No equivalent unit
FDFWGG3003A Coordinate crop harvesting activities	FBPVIT3001 Coordinate vineyard operations	Redesigned unit that includes content from the previous unit	No equivalent unit
FDFWGG3004A Coordinate nursery activities	FBPVIT3001 Coordinate vineyard operations	Redesigned unit that includes content from the previous unit	No equivalent unit
FDFWGG3005A Perform field nursery activities	FBPVIT3002 Maintain field nursery	Updated to meet Standards for Training Packages Code and title changed to reflect industry sector Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG3006A Coordinate hand pruning activities	FBPVIT3001 Coordinate vineyard operations	Redesigned unit that includes content from the previous unit	No equivalent unit
FDFWGG3007A Apply chemicals and biological agents	FBPVIT3012 Implement an irrigation schedule	Updated to meet Standards for Training Packages Prerequisite removed Minor changes to Elements and Performance Criteria to clarify outcomes Foundation skills added	Equivalent unit
FDFWGG3008A Operate a mechanical harvester	FBPVIT3008 Operate a mechanical harvester	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG3009A Monitor and maintain nursery plants	FBPVIT3004 Monitor and maintain nursery plants	Updated to meet Standards for Training Packages Code changed to reflect industry sector	Equivalent unit

Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0*

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
		Minor changes to Performance Criteria for clarity One prerequisite unit removed	
FDFWGG3010A Implement a soil management program	FBPVIT3010 Implement a soil management program	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFWGG3011A Perform shed nursery activities	FBPVIT3011 Perform shed nursery activities	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG3012A Monitor and control vine disorders and damage	FBPVIT3009 Monitor and control vine disorders and damage	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG3013A Operate spreading and seeding equipment	FBPVIT3003 Operate spreading and seeding equipment	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit
FDFWIN1001A Identify key	FBPWIN2002 Communicate wine industry information	Redesigned unit that includes content from previous units	No equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package
Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package
Version 2.0**

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement
operations in wine production			
FDFWIN1002A Identify viticulture processes	FBPWIN2002 Communicate wine industry information	Redesigned unit that includes content from previous units	No equivalent unit
FDFWIN2001A Perform effectively in a wine industry workplace	FBPWIN2001 Perform effectively in a wine industry workplace	Updated to meet Standards for Training Packages Modifications to Elements and Performance Criteria for clarity	Equivalent unit
FDFWIN2002A Identify and control risks in own work	FBPWHS2002 Identify and control risks in own work	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Unit code updated to reflect sector content	Equivalent unit
N/A	FBPPHM3002 Operate a pharmaceutical production process	New unit	No equivalent unit
N/A	FBPPHM3003 Work in a controlled environment	New unit	No equivalent unit
N/A	FBPPHM3004 Clean and sanitise facilities and equipment	New unit	No equivalent unit
N/A	FBPCEL3009 Operate the crossflow filtration process	New unit to meet industry requirements.	No equivalent unit
N/A	FBPCEL3010 Operate the decanter process	New unit to meet industry requirements	No equivalent unit
N/A	FBPCEL3011 Operate the reverse osmosis process	New unit to meet industry requirements	No equivalent unit

Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0*

Code and title FDF10 V4.1	Code and title FBP V2.0	Comments	Equivalence statement

d. Credit arrangements

Credit arrangements for <i>FBP Food, Beverage and Pharmaceutical Training Package</i> Version 2.0		
Qualification Code	Qualification Title	Credit Arrangement Details
FBP20418	Certificate II in Pharmaceutical Manufacturing	At the time of endorsement of this training package, no national credit arrangements exist.
FBP20518	Certificate II in Wine Industry Operations	At the time of endorsement of this training package, no national credit arrangements exist.
FBP20618	Certificate II in Sugar Milling Support	At the time of endorsement of this training package, no national credit arrangements exist.
FBP30818	Certificate III in Pharmaceutical Manufacturing	At the time of endorsement of this training package, no national credit arrangements exist.
FBP30918	Certificate III in Wine Industry Operations	At the time of endorsement of this training package, no national credit arrangements exist.
FBP31018	Certificate III in Sugar Milling Support	At the time of endorsement of this training package, no national credit arrangements exist.
FBP40318	Certificate IV in Food Processing	At the time of endorsement of this training package, no national credit arrangements exist.
FBP40418	Certificate IV in Food Science and Technology	At the time of endorsement of this training package, no national credit arrangements exist.
FBP40518	Certificate IV in Pharmaceutical Manufacturing	At the time of endorsement of this training package, no national credit arrangements exist.

Credit arrangements for <i>FBP Food, Beverage and Pharmaceutical Training Package</i> Version 2.0		
Qualification Code	Qualification Title	Credit Arrangement Details
FBP50118	Diploma of Food Science and Technology	At the time of endorsement of this training package, no national credit arrangements exist.
FBP50218	Diploma of Food Safety Auditing	At the time of endorsement of this training package, no national credit arrangements exist.

Appendix 2: Industry support

A range of communication strategies were used for consultation with stakeholders during development of the retail baking and rice processing training package products. They include:

- A project page was set up on the Skills Impact website at the start of the project with information about the project together with progress updates. The project page remained on the website throughout the project. Visitors were invited to register their interest to receive email alerts about the project including notification and registration for public consultation workshops and opportunities to provide feedback on draft materials.
Food Science and Technology project page: <https://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/food-science-technology-project/>
Wine operations project page: <http://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/wine-operations-project/>
Food and Beverage Manufacturing – Cross Sector project page: <http://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/food-beverage-manufacturing-common-skills-project/>
Pharmaceutical Manufacturing Standards project page: <http://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/pharmaceutical-manufacturing-standards-project/>
- Emails and newsletters were sent to state and territory training authorities (STAs/TTAs), VET regulators, industry training advisory bodies (ITABs) and other stakeholders to keep them informed of the project's progress
- Draft materials were hosted on the Skills Impact website for a four-week period, with an additional two-week period for validation of final drafts. Stakeholders provided feedback via online questionnaires, emails or telephone calls, or during consultation workshops or webinars.

Food Science and Technology

Subject Matter Experts

Name	Organisation
Allan Poynton	Poynton Associates Pty Ltd
Bronwyn Graham	William Angliss
Bronwyn Turton	National Centre for Dairy Education (w/ GOTAFE)
Denise Riches	Hindmarsh Valley Dairy
Gina Dal Santo	Artisan Cheese Making Academy (TAFE SA)
Ian Haberfield	NFI Consulting
Jeanette Ramos	TAFE NSW - Ultimo
Martin Eagle	Halcyon Proteins
Ross Freeman	National Food Institute

Summary of consultative activities

Forty-four stakeholders attended the consultation workshops in person and via webinar. Consultation workshops were held in the following locations.

Food science and technology workshop participants

Workshop	Participants	State
North Melbourne Consultation Workshop 13 November 2017 1:00pm – 4:00pm 4 attendees	Bronwyn Turton - National Centre for Dairy Education (w/ GOTAFE) Leah Williamson - True foods Lynda Green - Australian Apprenticeships and Traineeships Information Service Philip Montalto - Department Health and Human Services VIC	Vic
Mulgrave Consultation Workshop 14 November 2017 9:00am – 12:00pm 3 attendees	Martin Eagle - Halcyon Proteins Paul Saunders Chisholm ((Victoria Curriculum Maintenance Manager) Pauline Mahoney - Department Health and Human Services VIC	Vic
Sydney Consultation Workshop 15 November 2017 9:00am – 12:00pm 6 attendees	Anne-Marie Skelton -TAFE NSW - Ultimo Blake Cunio - Australian Institute of Food Science and Technology (AIFST) Georgie Aley - Australian Institute of Food Science and Technology (AIFST) Shona Gawal - General Manager Membership Services, Australian Institute of Food Science and Technology (AIFST) Stephanie Vincent - BSI Group Vera Szapen -TAFE NSW - Ultimo	NSW
Brisbane Consultation Workshop 16 November 9:30am – 12:30pm 5 attendees	Clare Winkel - Integrity Compliance Collin Slater - Comgroup Leanne Fulmer - QLD Health Patricia Wandrey - QLD Health Sam Nicolosi - QMI Solutions	Qld
Adelaide Consultation Workshop 28 November 2017 9:00am – 12:00pm 5 attendees	Gina Dal Santo - Artisan Cheese Making Academy (TAFE SA) Irina Ferouleva - SA State Training Authority Jim Ralph - TAFE SA Rai Peradka - TAFE SA Shantell Cox - TAFE SA	SA
Perth Consultation Workshop 29 November 2017 10:00am – 1:00pm 7 attendees	Anup Adhikasis - Curtin University (Masters student) Libby Kinna - Apprenticeship Support Australia Paul Etheredge - Food, Fibre & Timber Industries Training Council Sabala Rupakheti - Curtin University (Masters student) Samikshya Sharma - Curtin University (Masters student) Terrance Richards - Australian College of Training	WA

Workshop	Participants	State
	Wahid Bin Quayum - Curtin University (Masters student)	
Consultation Workshops held by webinar 30 November 2017 9:00am – 12:00pm and 1:00pm – 4:00pm 8 attendees	Alison Hollands - Victoria University - VIC Allan Poynton - Poynton Associates - VIC Ben Fisher - Huon Aquaculture - TAS Donna Leslie - Federation University - VIC Kim Leighton - JAS ANZ - National Nabina Prajapati - did not specify organisation or location Rojina Maharjan - University of Queensland - QLD Sharon Cini - Federation University - VIC	National
Shepparton Consultation Workshop 4 December 2017 10:00am – 1:00pm 6 attendees	David Pinnock - National Food Institute Donna Lal - Nestle Grant Morgan - SPC Ian Haberfield - National Food Institute Jason Hefford - Australian Manufacturing Workers' Union (AMWU) Tim Morton - SPC	Vic

Other face-to-face consultation activities

In addition to regular email and telephone contact with relevant stakeholders and Subject Matter Experts, the following face-to-face consultation activities have taken place as part of this project.

Activity	Details
Face-to-face meeting 26 October 2017	Meeting with Australian Manufacturing Workers' Union (AMWU) to discuss project and awards affected by qualifications being reviewed (no awards affected). In attendance: <ul style="list-style-type: none"> • Jason Hefford • Ian Curry
Site visit 4 December 2017	SPC Factory - Shepparton Tour hosted by Grant Morgan
Site visit 5 December 2017	True Foods factory - Maryborough Information session and tour hosted by Leah Williamson and various other workers at the site.
Face-to-face meeting 6 December 2017	Meeting with William Angliss staff at their campus to discuss concerns they had raised about proposed changes to Diploma of Food Science and Technology. In attendance: <ul style="list-style-type: none"> • Bronwyn Graham

Activity	Details
	<ul style="list-style-type: none"> Wendy Jarvis Kristine Wilson
Face-to-face meeting 22 February 2018	Meeting with representative from NSW Food Authority to discuss changes proposed to Food Safety Auditing units of competency. In attendance: <ul style="list-style-type: none"> David Cusack Anne McIntosh

All stakeholders engaged in project

This list includes all stakeholders who attended workshops and/or meetings with Skills Impact, and those who provided feedback during consultation phases via email, telephone or survey. It also lists those who were unable to be directly involved in the project, but provided additional information regarding who would be involved, or forwarded project information on to colleagues and other relevant stakeholders. (Note this list does not include those who were contacted to be involved, but who did not respond or engage).

Name	Organisation
Dr Ajay Shah	AAS Food Technology
Allan Poynton	Poynton Associates
Alison Hollands	Victoria University
Amita Bernardi	Prime Safe
Andrew Little	AUS-QUAL
Angeline Achariya	Food Innovation Centre - Monash University
Anne McIntosh	NSW Food Authority
Anne-Marie Skelton	TAFE NSW - Ultimo
Anthony Evans	Altimate Foods
Anup Adhikasis	Curtin University (Masters student)
Barry McGookin	Food Innovation Australia Ltd, Melbourne
Ben Fisher	Huon Aquaculture
Bronwyn Graham	William Angliss
Bronwyn Turton	National Centre for Dairy Education (w/ GOTAFE)
Callum Elder	Simplot Australia
Christopher Paulson	William Angliss
Clare Winkel	Integrity Compliance
Collin Slater	Comgroup
Craig Miller	SGS
David Cusack	NSW Food Authority
David Milne	University of Tasmania
David Pinnock	National Food Institute
Denise Riches	Hindmarsh Valley Dairy

Name	Organisation
Donna Lal	Nestle
Donna Leslie	Federation Uni
Gary Kennedy	Correct Food Systems
Georgie Aley	Australian Institute of Food Science and Technology (AIFST)
Gina Dal Santo	Artisan Cheese Making Academy (TAFE SA)
Gordon Young	Food Industry Engineering (and Associate of FoodStream)
Grant Morgan	SPC
Ian Curry	Australian Manufacturing Workers' Union - AMWU (Adelaide rep.)
Ian Haberfield	NFI Consulting
Irina Ferouleva	SA State Training Authority
Jasmine Lacis-Lee	Dairy Technical Services t/as DTS Food Assurance
Jason Hefford	Australian Manufacturing Workers' Union - AMWU
Jeanette Ramos	TAFE NSW - Ultimo
Jim Ralph	TAFE SA
John Chadderton	Chadderton Food Safety, (Ballarat)
John Flett	Gordon TAFE
Joseph Haber	Nestle
Karen Ferres	FSA Health (SA)
Kim Leighton	JAS-ANZ
Kimberly Coffin	SAI Global
Kristine Wilson	William Angliss
Leah Williamson	True Foods
Leanne Fulmer	QLD Health
Dr Leanne Laajoki	Food Standards Australia
Libby Kinna	Apprenticeship Support Australia
Lisa McKenzie	Department of Agriculture and Water Resources
Lynda Green	Australian Apprenticeships and Traineeships Information Service
Marc Barnes	BSI Group
Margaret Balfour	Integrity Compliance
Martin Eagle	Halcyon Proteins
Michael Seagrave	Department of Education and Training (Victoria STA)
Nick Juniper	Food & Primary Skills Victoria
Patricia Hale	Halcyon Proteins
Paul Etheredge	Food, Fibre & Timber Industries Training Council
Paul Saunders	Department of Education and Training (Victoria CMM)

Name	Organisation
Pauline Mahoney	Department Health and Human Services VIC
Patricia Wandrey	QLD Health
Philip Montalto	Department Health and Human Services VIC
Rai Peradka	TAFE SA
Rojina Maharjan	University of Queensland
Ross Freeman	National Food Institute
Sabala Rupakheti	Curtin University (Masters student)
Sam Nicolosi	QMI Solutions
Samikshya Sharma	Curtin University (Masters student)
Shantell Cox	TAFE SA
Sharon Cini	Federation Uni
Shona Gawal	Australian Institute of Food Science and Technology (AIFST)
Simon Little	TAFE NSW - Ultimo
Stephanie Vincent	BSI Group
Terry Richards	Australian College of Training
Tim Morton	SPC
Vera Szopen	TAFE NSW - Ultimo
Wendy Jarvis	William Angliss
Yvonne Webb	ISACNT
Tony Woolrich	Department of Education and Training (Skills – Training Products Unit)

Letters of Support for Food Science and Technology project



Friday, 18 May 2018

SKILLS IMPACT REVIEW OF FDF TRAINING PACKAGE – Certificate IV and Diploma of Food Science and Technology – FDF40311 and FDF50311

This letter is written in support of the changes being made to the Certificate IV and Diploma of Food Science and Technology – FDF40311 and FDF50311 that are included in the new Food, Beverage and Pharmaceutical Training Package.

We are lead teachers of the qualifications in one of the few RTOs that deliver these on campus on a regular basis, William Angliss Institute in Melbourne.

We participated by providing on line feedback for each of the units and had several email interchanges with the Skills Impact Project officers and the consultant who was developing these qualifications and rewriting the skill sets and units of competency within the Food, Beverage and Pharmaceuticals Training Package.

A face to face meeting was also held with these staff at our request and our feedback was very well received and taken into account. At all stages we were kept up to date and advised of the outcomes. We believe the new training package will more accurately reflect the current food manufacturing industry and the requirements of the graduates of these qualifications.

Yours sincerely

A handwritten signature in blue ink, appearing to read 'Kristine Wilson', enclosed in a thin black rectangular border.

Kristine Wilson
Food Technology Teacher
kristinew@angliss.edu.au

A handwritten signature in black ink, appearing to read 'Wendy Jarvis', enclosed in a thin black rectangular border.

Wendy Jarvis
Food Technology Teacher
wendyj@angliss.edu.au

Centre for Food Trades and Culinary Arts
Department of Food Science & Technology

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18/05/2018

Australian Manufacturing Workers' Union

(Registered as AFMEPKIU)

Victorian State Office: Food And Confectionery Division

Level 1, 251 Queensberry Street, Carlton South, Victoria, 3053

Post Office Box 12321 A'Beckett Street, Melbourne Vic 8006

Telephone (03) 9230 5700 Fax (03) 9230 5800



21st May 2018

To: Julie Stratford

Industry Facilitation Manager

Skills Impact

Dear Julie,

This letter is in support of the modifications made to the Certificate IV in Food Processing, Certificate IV in Food Science and Technology, Diploma of Food Science and Technology and Diploma of Food Safety Auditing that are included in the Food, Beverage and Pharmaceutical Training Package.

The AMWU has members working in many aspects of the food processing industry. As the Organiser with AMWU at the Shepparton Regional Office, I attended several consultations about the review of these qualifications, representing these members.

I believe the changes to the Food Safety and Technology qualifications will increase participation and offer a better understanding of the current practices in the ever-evolving food industry; it will also help in everything from food safety to product development.

Our members, in my opinion, will find the changes allow the qualifications to relate to their industry better and both the employee and the employers will benefit from these modifications.

The consultation that was held last year in Shepparton was intensive and very knowledgeable. Skills Impact consulted with stakeholders in the industry, including SPC, Nestle and the National Food Institute (RTO).

I am looking forward to these four qualifications being released and progressing the food industry, from processing through to food safety into the future.

Regards

Jason Hefford

Assistant Regional Secretary

Food & Confectionery Division



30 October 2017

Michael Hartman
Chief Executive Officer
Skills Impact
559A Queensberry St
North Melbourne VIC 3051

Dairy Australia Limited
ABN 60 105 227 987
Level 5, HWT Tower
40 City Road
Southbank VIC 3006 Australia
T + 61 3 9694 3777
F + 61 3 9694 3888
dairyaustralia.com.au

Dear Michael

Re: Recognition of a Skill Set for Milk Tanker Operators

I write in support of the application by Gotafe for recognition of a Skill Set for tanker operators.

Over the last twelve months an industry working party, with representation from across the milk processing sector, has been working to establish a program to ensure tanker operators are fully competent in all aspects of food safety in relation to on farm milk collection.

This ground breaking program is now ready for delivery across the industry to milk tanker operators working for both milk processors and private fleet operators. The program has drawn together a number of units from the Food Processing training package and importantly provides a consistent national standard for training and accreditation of tanker operators in the important aspects of milk grading, handling and collection.

Dairy Australia is fully supportive of the application for recognition of this group of units as a Skill Set for Milk Tanker Operation, and we recommend this application for your approval.

I would be happy to provide further information if required.

Yours sincerely

A handwritten signature in black ink, appearing to read "Shane Hellwege".

Shane Hellwege
Program Leader
People and Capability



30 October 2017

Michael Hartman
Chief Executive Officer
Skills Impact
559A Queensberry St
North Melbourne VIC 3051

Dairy Australia Limited
ABN 60 105 227 987
Level 3, HWT Tower
40 City Road
Southbank VIC 3006 Australia
T +61 3 9894 3777
F +61 3 9894 3888
dairyaustralia.com.au

Dear Michael

Re: Recognition of a Skill Set for Pasteuriser Operation

I write in support of the application by Gotafe for recognition of a Skill Set for workers employed in the dairy industry.

Milk is now one of our safest foods, but when contaminated, it may become the most dangerous because milk is a perfect medium for bacterial growth. Pasteurisation is the most practical means of insuring a consistently safe milk supply and is the first critical step in any dairy food processing operation. The correct operation of pasteurisers is therefore of critical importance to our industry.

The Skill Set identified by Gotafe, in consultation with the industry, pulls together the most important elements necessary for ensuring employees are fully competent in pasteuriser operations.

Dairy Australia fully supports this request for recognition of the Skill Set and recommends the application to Skills Impact for adoption.

I would be happy to provide further information if required.

Yours sincerely

A handwritten signature in black ink, appearing to read "Shane Hellwege".

Shane Hellwege
Program Leader
People and Capability

Wine Operations (including Food and Beverage Manufacturing— Cross Sector)

FBP Wine/Cross Sector – SME Workshops

FBP Wine/Cross Sector SME Workshop - October 18 2017 (Adelaide SA)

Participants	Organisation
Kirsty Waller	TAFE SA
Darren Scragg	Treasury Wine Estates
Simon Cornell	Treasury Wine Estates
Gillian Ireland	River Murray Training Pty Ltd
Bruce Foster	Sunraysia Institute of TAFE
Jo Ludlow	Yalumba Winery

FBP Wine/Cross Sector – SME Workshops – October 18 2017 (Adelaide SA - Viticulture)

Participants	Organisation
Kirsty Waller	TAFE SA
Gillian Ireland	River Murray Training Pty Ltd
Bruce Foster	Sunraysia Institute of TAFE

FBP Wine/Cross Sector - SME Workshops – October 19 2017 (Adelaide SA – Cellar Door)

Participants	Organisation
Gillian Ireland	River Murray Training Pty Ltd
Bruce Foster	Sunraysia Institute of TAFE
Judi Brooks	TAFE SA

FBP Wine/Cross Sector - SME Workshops – October 20 2017 (Adelaide SA – Laboratory Operations)

Participants	Organisation
Gillian Ireland	River Murray Training Pty Ltd
Bruce Foster	Sunraysia Institute of TAFE

FBP Wine/Cross Sector - SME Workshops – October 20 2017 (Adelaide SA – Cross Sector/Common Skills)

Participants	Organisation
Gillian Ireland	River Murray Training Pty Ltd
Bruce Foster	Sunraysia Institute of TAFE
Judi Brooks	TAFE SA

FBP Wine/Cross Sector - SME Workshops – October 24 2017 (Victorian Wine Industry, Lilydale, Victoria)

Participants	Organisation
Scott McCarthy	Helen's Hill Estate Winery

FBP Wine/Cross Sector - SME Workshops – October 30 2017 (Treasury Wines Estate TWE)

Participants	Organisation
Darren Scragg	HR Manager TWE
Anne Jones	Training Coordinator for Wolf Blass winery and packaging TWE
Simon Cornell	Recruitment Consultant TWE
Michael Byron	Packaging Manager TWE
Ben Harris	Regional Viticulture Manager TWE
Randall Cummins	Laboratory Manager TWE
Shane Collins	Cellar Trainer TWE
Chris Ramage	HR Manager TWE

FBP Wine/Cross Sector - Consultation Workshop – Hunter Valley NSW, November 21 2017

Participants	Organisation
Consultation workshop cancelled due to low numbers. Referred to Webinar and Skills Impact website. Follow up meeting with Chris McNamara from Independent Brewers Association	

FBP Wine/Cross Sector - Consultation Workshop – Mornington Peninsula VIC, November 22 2017

Participants	Organisation
Paul Saunders	CMM Chisholm Institute

FBP Wine/Cross Sector - Consultation Workshop – Hobart Tasmania. November 23

Participants	Organisation
Workshop cancelled due to overbooked flight – and, low registration numbers. Teleconference organised with Tas TAFE teachers Chris Harrington and Mark Brewer (referred by WineTAS Sheralee Davies) Teleconference went ahead November 30, 2017	

FBP Wine/Cross Sector - Consultation Workshop – Margaret River WA, November 28 2017

Participants	Organisation
Siobhan Lynch	TAFESr *
Charlotte Newton	TAFESr * Wine educator / Winemaker at Curtin University

FBP Wine/Cross Sector - Consultation Workshop – Barossa Valley SA, November 29 2017

Participants	Organisation
Patricia Colbey	TAFE SA
Sonia Briggs	Accolade Wines
Kirsty Waller	TAFE SA
Jayne Dutton	Treasury Wines Estate (TWE)
Gill Ireland	River Murray Training Pty Ltd
Irina Ferouleva	STA SA
Joe Coluccio	Independent Institute of Food Processing (IIFP) RTO
Tim Hackett	Henschke Wines
Judi Brooks	TAFE SA
Jo Ludlow	Yalumba Wines
Sarah Gallasch	Cozwine Recruitment
Graeme Miller	Cozwine Recruitment

FBP Wine/Cross Sector - Consultation Workshop – McLaren Vale SA, 30 November 2017

Participants	Organisation
Irina Ferouleva	STA SA

FBP Wine/Cross Sector - Consultation Workshop – Griffith NSW, December 5 2017

Participants	Organisation
Virginia Franco	TAFE NSW
Mark Grove	TAFE NSW Head of Agribusiness
Norm Madden	TAFE NSW
Sue Molyneux	Casella Family Brands
Michael Horley	Casella Family Brands

FBP Wine/Cross Sector - Consultation Workshop – Wangaratta VIC, December 6 2017

Participants	Organisation
Consultation workshop cancelled due to low numbers. Referred to Webinar and Skills Impact website.	

FBP Wine/Cross Sector - Consultation Webinar – Skills Impact offices North Melbourne, December 7 2017

Participants	Organisation
Paul Saunders	CMM Chisholm Institute
Jim Barnes	Subject Matter Expert— Wine
Chris Harrington	Tas TAFE
Irina Fevouleva	STA SA

FBP Wine/Cross Sector consultation survey respondents

Name	Organisation	State
Michael Horley	Casella Family Brands	NSW
Paul Saunders	CMM Chisholm Institute	VIC

FBP Wine/Cross Sector consultation emailed respondents

Name	Organisation	State
Chris Dahms	TAFE SA	SA
Patricia Colbey	TAFE SA	SA
Kirsty Waller	TAFE SA	SA
Gerard Coote	TAFE SA	SA
Judi Brooks	TAFE SA	SA
Chris Harrington	Tas TAFE	TAS
Jim Barnes	Subject Matter Expert— Wine	QLD
Mike Hayes	President of Queensland Wine Industry Association	QLD
Michael Horley	Casella Family Brands	NSW
Frank Alampi	TAFE NSW	NSW
Jo Ludlow	Yalumba Winery	SA
Bruce Foster	Sunraysia Institute of TAFE	VIC
Kylie Aspery	Kingston Estate Wines	SA
Michael Byron	TWE Packaging Manager	SA
Paul Saunders	CMM	VIC
Peter Cole	Portavin Integrated Wine Services	SA
Chris McNamara	Independent Brewers Association	NAT
Michael Segrave	State Training Authority	VIC

FBP Wine/Cross Sector validation survey respondents

Name	Organisation	State
Chris Dahms	TAFE SA	SA
Michael Horley	Casella Family Brands	NSW

FBP Wine/Cross Sector validation email respondents

Name	Organisation	State
Gillian Ireland	River Murray Training	SA
Kirsty Waller	TAFE SA	SA
Sarah Hills	SA Australian Winery Industry Association	SA
Judi Brooks	TAFE SA	SA
Tony Woolrich	State Government	VIC
Darren Scragg	Treasury Wines Estate	SA
Anne Jones	Treasury Wines Estate	SA
Jo Ludlow	Yalumba Winery	SA
Frank Alampi	TAFE NSW	NSW
Sue Molyneaux	Casella Family Brands	NSW
Chris Dahms	TAFE SA	SA
Patricia Colby	TAFE SA	SA

Wine Operations Stakeholder Teleconference - 27 February 2018

Name	Organisation	State
Sarah Hills	SA Wine Industry Association	SA
Anne Jones	Treasury Wine Estates	SA
Darren Scragg	Treasury Wine Estates	SA
Gillian Ireland	River Murray Training	SA
Chris Dahms	TAFE SA	SA
Kirsty Waller	TAFE SA	SA
Apologies		
Jo Ludlow	Yalumba	SA

Wine Operations - Unit of competency AQF level survey recipients, 28 March 2018

Name	Organisation	State
Bruce Foster	Sunraysia Institute of TAFE	VIC
Chris Dahms	TAFE SA	SA
Chris Harrington	Tas TAFE	TAS
Darren Scragg	Treasury Wines Estate	SA
Frank Alampi	TAFE NSW	NSW
Gerard Coote	TAFE SA	SA

Gillian Ireland	River Murray Training	SA
Jo Ludlow	Yalumba Winery	SA
Jo Stone	Angove Family Winemakers	SA
Judi Brooks	TAFE SA	SA
Jim Barnes	Subject Matter Expert— Wine	QLD
Kirsty Waller	TAFE SA	SA
Mark Brewer	TAFE TAS	TAS
Michael Horley	Casella Family Brands	NSW
Nadia Blaess	Pernod Ricard Winemakers	SA
Patricia Colbey	TAFE SA	SA
Sarah Hills	SA Australian Winery Industry Association	SA
Sonia Briggs	Accolade Wines	SA
Sue Molyneaux	Casella Family Brands	NSW
Tim Flaherty	Accolade Wines	SA
Tim Hackett	Henschke Wines	SA
Kylie Aspery	Kingston Estate Wines	SA

Wine Operations - Unit of competency AQF level survey respondents April 2018

Name	Organisation	State
Dave Martin	Bottling & Packaging Training Manager - Yalumba	SA
Sue Molyneaux	Casella Family Brands	NSW
Michael Horley	Bottling & Packaging Training Manager – Casella Family Brands	NSW
Frank Alampi	TAFENSW	NSW
Gillian Ireland	River Murray Training	SA
Kirsty Waller	TAFESA	SA
Bruce Foster	Sunraysia Institute of TAFE	VIC

Cellar Operations SME engagement for clarification of unit of competency (via email)

Name	Organisation	State
Bruce Foster	SuniTAFE	VIC
Gerard Coote	TAFE SA	SA
Gillian Ireland	River Murray Training	SA

Jim Barnes	Subject Matter Expert— Wine	QLD
Darren Broadbent	Yalumba	SA
Judi Brooks	TAFE SA	SA
Patricia Colbey	TAFE SA	SA
Shayne Collins	Treasury Wine Estate	SA
Steven Frost	Treasury Wine Estate	SA
Dave Hannaford	Yalumba	SA
Sue Molyneaux	Casella Family Brands	NSW
Kirsty Waller	TAFE SA	SA

Wine Operations Qualifications - Stakeholder Workshop –12 April 2018, Adelaide

Name	Organisation	State
Gerard Coote	TAFESA	SA
Frank Alampi	TAFENSW	NSW
Chris Dahms	TAFESA	SA
Nadia Blaess	Pernod Ricard Winemakers	NAT
Trish Colbey	TAFE SA	SA
Rob Brown	Pernod Ricard Winemakers	NAT
Judi Brooks	TAFE SA	SA
Kirsty Waller	TAFE SA	SA
Chris Ramage	Treasury Wine Estates	SA
Gill Ireland	River Murray Training	SA
Bruce Foster	SuniTAFE	VIC
Darren Scragg	Treasury Wine Estates	SA
Jim Barnes	Subject Matter Expert— Wine (via telephone)	QLD
Michael Horley	Casella Family Brands (via telephone)	NSW
Mark Brewer	TAFE TAS (via telephone)	TAS

FBP Wine/Cross Sector email respondents between 27 February and 25 April

Name	Organisation	State
Sam Nicolosi	ITAB	QLD
Kirsty Waller	TAFESA	SA
Gillian Ireland	River Murray Training	SA
Michael Horley	Casella Family Brands	NSW

Anne Jones	Treasury Wine Estates	SA
Judi Brooks	TAFESA	SA
Bruce Foster	SuniTAFE	VIC
Chris Ramage	Treasury Wine Estates	SA

Validation Mark 2 Respondents - email

Name	Organisation	State
Chris Field	United Voice	SA
Sam Nicolosi	ITAB	QLD
Chris Dahms	TAFESA	SA
Judi Brooks	TAFESA	SA
Gerard Coote	TAFESA	SA
Anne Jones	Treasury Wine Estates	SA
Jo Ludlow	Yalumba	SA
Gillian Ireland	River Murray Training	SA
Frank Alampi	TAFENSW	NSW

Validation Mark 2 Respondents - survey

Name	Organisation	State
Michael Horley	Casella Family Brands	NSW
Gillian Ireland	River Murray Training	SA

Letters of Support for Wine Operations project (including Food and Beverage Manufacturing— Cross Sector)



20/06/2018
Attn: JULIE STRATFORD
Skills Impact

To Whom it may concern,

This letter is to support the changes made to the wine industry operations qualifications and units that are included in the Food, Beverage and Pharmaceutical Training Package.

I am a Packaging Technical Trainer with Casella Family Brands, a major winemaker in the Riverina region of New South Wales. Our company also has large operations throughout South Australia and Victoria producing premium wines for the local and international markets. Our company director is very passionate about getting all of our staff a qualification they can use nationally and it is part of our training vision. Currently, we offer all of our workers in Viticulture, Cellar, Bottling and Cellar door the opportunity to enrol into the local TAFE college to obtain the Certificate II and III in Wine Operations. On average we enrol around 50 staff into these TAFE courses each year just at our Yenda Site.

Initially the communication for this project was handled by our Human Resource department, as I had a better understanding of the qualifications it was handed onto me. After the initial Face to Face consultation workshops during the development stage with Skill Impact, myself and the local TAFE Food and Wine teachers held meetings to determine what we wanted to get out of this course and how it would best suit the current and future needs of the industry. This information was then discussed via phone calls and emails with the Skills Impact Project Officers who were developing these qualifications and rewriting the skill sets and units of competency within the Food, Beverage and Pharmaceuticals Training Package. I participated in a teleconference consultation workshop held in Adelaide to determine how the wine operations certificates listed above could be further developed to meet the needs of this sector. I also participated by providing online feedback and had several email interchanges after the teleconference and during the validation stages.

The wine industry is constantly evolving and it still relies on some old world techniques blended with the newest technologies. With these new technologies come new challenges and requirements for staff understanding and competencies. These revised qualifications are a start to enhance the skills and knowledge of our workforce and therefore in the Australian wine industry overall.

We support the changes that have been proposed and look forward to utilising these revised qualifications to progress our staff further.

Sincerely,

Michael Horley

MICHAEL HORLEY
Packaging Technical Trainer

D +61 2 6961 3150 M +61 (0)488 218 774 E michael.horley@casellafamilybrands.com

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T +61 2 9330 4700

ABN 96 060 745 315

Support for Wine Operations project provided by email

From: Chris Field <Chris.Field@unitedvoice.org.au>
Sent: Thursday, 10 May 2018 12:29 PM
To: Julie Stratford <jstratford@skillsimpact.com.au>
Subject: Re: proposed wine qualifications

Hi Julie

I think the Qualification Structures for Cert 2 an3 Wine Operations as proposed will work for our members.

Bottling/Packaging Skill Set break down to four separate skill sets should make it easier for employees to perfect required skills for each proposed skill set

Cheers

Chris

From: Blaess, Nadia <Nadia.Blaess@pernod-ricard.com>
Sent: Wednesday, 9 May 2018 8:29 PM
To: Julie Stratford <jstratford@skillsimpact.com.au>
Subject: RE: proposed wine qualifications

Thanks Julie

These qualifications look good, I'm happy to endorse.

We don't really use skill sets, so if that's what has been suggested, then I'm happy to support

Cheers

Nadia

Nadia Blaess

Talent & Development Manager

Phone: +618 8521 3404

Mobile: +61 420 310 296

Barossa Valley Way

Rowland Flat, SA, Australia 5352

www.pernod-ricard-winemakers.com

Enjoy our brands responsibly.



*We work flexibly at Pernod Ricard Winemakers so you may receive emails from me outside of standard business hours.
I don't expect you to read, reply or action to these outside of your normal work pattern.*

Julie Stratford
559A Queensberry Street,
PO Box 466,
North Melbourne VIC 3051

To whom it may concern,

This letter is to support the changes made to the wine industry operations qualifications and units that are included in the Food, Beverage and Pharmaceutical Training Package 2.0.

I am the Wine Industry Teacher with the Riverina Wine & Food Technology Centre at TAFE NSW, Griffith Campus. We have delivered and currently deliver Certificate III in Wine Industry Operations to a range of small, medium and large wine manufacturers, including: Casella Family Brands, De Bortoli Wines, McWilliams Wines, Berton Vineyards, Calabria Family Wines, Maxson's Vineyards, Toorak Wines, Warburn Estate, Jeir Creek and Gallagher Wines.

I participated in the consultation process on several occasions, including providing comments via email, teleconferences and attending a face-to-face consultation workshop in Adelaide in April 2018 to determine how the Certificates listed above could be developed to meet the needs of the sector. I also participated by providing online feedback and had several email interchanges with the Skills Impact Project Officers and the consultant/s who were developing these qualifications and rewriting the skill sets and units of competency within the Food, Beverage and Pharmaceuticals Training Package.

I agree that the revised proposed structure of these qualifications that has been developed by Skills Impact better suit the requirements of industry and I also believe that these qualifications will enhance the skills and knowledge of graduates of these qualifications and therefore in the Australian wine industry. Also, with the additional seven units at the Certificate III level that are proposed to be developed in 2018-2019, I believe that this qualification will further meet the needs of the industry and will increase in popularity with both students wanting to enter the industry and with organisations upgrading the skills of their employees.

Throughout the consultation period I have had the best interests of the wider industry in mind, whether that be small, medium or large enterprises. I have remained in contact with many of our industry partners regarding any impacts to training their current or future staff, and we agree that the proposed structure along with the addition of seven new units into the Certificate III in 2018/2019 will be an improvement on the structure of the current qualification. These revised qualifications are the commencement to improving the skills and knowledge of the Australian wine industry workforce.

Yours Sincerely,



Frank Alampi
Wine Industry Teacher
TAFE NSW
(02) 69620461

Sugar

The following tables contains a list of the stakeholders who attended the workshop and those who have been consulted on the final drafts.

Sugar Industry Consultation Workshop – 12 December 2017, Brisbane

Participants	Organisation
Bruce King	Sugar Research Institute
Eric Motti	Wilmar Wilmar
Kylie Bester	Mackay Sugar
Scott Young	Wilmar Sugar

Stakeholders consulted outside of the workshop

Participants	Organisation
Anne Barrie	Tully Sugar
Lisa Barron	Department of Training and Workforce Development (WA)
Matthew Clarke	Sunshine Sugar
Bede Harding	Australian Workers' Union (Northern District)
Rebecca Morgan	MSF Sugar
Luke Mangano	Australian Workers' Union (northern District)
Bill Mitchell	WA Department of Mines, Industry Regulation and Safety
Ian Plant	DLI Training
Lucinda Pita	WA Department of Training and Workforce Development
Robyn L. Rock	Dalton Training Services
Fiona Preston	WA Department of Training and Workforce Development
Lisa Barron	WA Department of Training and Workforce Development
Megan Duniam	O'Brien Boiler Services
Kirstine Fisher	Boiler Tronics

Letters of Support for Sugar project
Support for Sugar project provided by email

From: Luke Mangano <luke.mangano@awu.org.au>
Sent: Monday, 9 April 2018 10:27 AM
To: Julie Stratford <jstratford@skillsimpact.com.au>
Cc: Bede Harding <Bede.Harding@awu.org.au>
Subject: RE: proposed changes to sugar milling componenets of FBP TP

Hi Julie,

I can confirm that the AWU is happy to proceed.

Thank you and Kind Regards,
Luke Mangano

Pharmaceutical Manufacturing

Ego Pharmaceuticals Site Visit and Meeting – September 18 2017

Participants	Organisation
Felicity Harrison	Learning and Development Manager, Sci & Ops

CSL Behring Site Visit and Meeting – September 19 2017

Participants	Organisation
Sean Flannery	Senior Manager Haemostasis and Plasma Receipt Operations
Joel Rainey	Process Specialist – Privigen
David Azzopardi	Senior Manager – Talent Development

Seqirus BioCSL Meeting – September 19 2017

Participants	Organisation
Vincent Chung	Director of Manufacturing

Box Hill TAFE Meeting – October 6 2017

Participants	Organisation
Greg Jordan	Executive Manager, International Business Development

Australian Manufacturing Workers' Union (AMWU) Meeting – October 12 2017

Participants	Organisation
Anne Donnellan	National Organiser

Department of Economic Development, Jobs, Transport and Resources Meeting – October 20 2017

Participants	Organisation
Rebecca Skinner	Director (Acting) International Education
Helen Arthur	Sector Strategy Manager, Medtech & Pharma

Pharmaceutical Manufacturing Project – SME Workshop – October 26 2017

Participants	Organisation
Mel Thomson	Medical Technologies and Pharmaceuticals Growth Centre – MTPConnect, Victoria
Anne Donnellan	National Organiser – Australian Manufacturing Workers Union
Louise White	SeerPharma – Partner and Senior Consultant
Paul MacLeman	Industry Consultant, Victoria
Sean Flannery	CSL Behring, Victoria

Pharmaceutical Manufacturing Project – SME Workshop – December 21 2017

Participants	Organisation
Mel Thomson	Medical Technologies and Pharmaceuticals Growth Centre – MTPConnect, Victoria
Maria Mylonas	Pharmout – Training Services Manager
Louise White	SeerPharma – Partner and Senior Consultant
Paul MacLeman	Industry Consultant, Victoria
Sean Flannery	CSL Behring, Victoria

Pharmaceutical Consultation Workshop – Melbourne November 22 2017

Participants	Organisation
Ashley Isabel	Pharmout – Validation Services Manager
Maria Mylonas	Pharmout – Training Services Manager
Louise White	SeerPharma – Partner and Senior Consultant
Paul Saunders	Victorian Curriculum Maintenance Manager – General Manufacturing, Chisholm

Pharmaceutical Consultation Workshop – Brisbane November 16 2017

Participants	Organisation
Sam Nicolosi	QMI Solutions – VET Industry Engagement Adviser
Roberta Lusa	UQ School of Pharmacy Lecturer
Michelle Richards	Translational Research Institute – Director
Charles Ross	VAXXAS Head of Clinical Operations and Supply
Sue Turner	QLD Health Senior Pharmacist
Karen Castle	QLD Health

Pharmaceutical Consultation Webinar – November 14 2017

Participants	Organisation
Judith Youd	Cann Group Limited – Quality Assurance Manager

Pharmaceutical first draft emailed respondents

Participants	Organisation
Louise White	SeerPharma – Partner and Senior Consultant
Paul Saunders	Victorian Curriculum Maintenance Manager – General Manufacturing, Chisholm
Charles Ross	VAXXAS Head of Clinical Operations and Supply
Maria Mylonas	Pharmout – Training Services Manager
Jude Youd	Cann Group Limited – Quality Assurance Manager

Michael Seagrave	Victorian Department of Education and Training
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Pharmaceutical validation email respondents

Participants	Organisation
Michael Seagrave	Victorian Department of Education and Training
Maria Mylonas	Pharmout – Training Services Manager

Pharmaceutical Manufacturing Project – SME Workshop – February 18 2018

Participants	Organisation
Louise White	SeerPharma – Partner and Senior Consultant
Maria Mylonas	Pharmout – Training Services Manager

Pharmaceutical Manufacturing Project – SME Workshops via webinar – February 23, March 6 and April 13 2018

Participants	Organisation
Louise White	SeerPharma – Partner and Senior Consultant
Maria Mylonas	Pharmout – Training Services Manager

Appendix 3: Minor updates

The IRC approved the following changes as minor updates. These components are not submitted for endorsement but will be released as part of the *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0*.

Qualifications

Mapping of qualifications from <i>FBP Food, Beverage and Pharmaceutical Training Package Version 1.0</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i>.			
Code and title FBP V1.0	Code and title FBP V2.0	Comments	Equivalence statement
FBP10117 Certificate I in Food Processing Release 1	FBP10117 Certificate I in Food Processing Release 2	Updated unit codes in elective bank of Packaging Rules.	Equivalent qualification

Skill sets

Mapping of skill sets from <i>FBP Food, Beverage and Pharmaceutical Training Package Version 1.0</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i>.			
Code and title FBP V1.0	Code and title FBP V2.0	Comments	Equivalence statement
FBPSS00001 Advanced baking skill set Release 1	FBPSS00001 Advanced baking skill set Release 2	Corrected typographical errors.	Equivalent
FBPSS00002 Bread baking for pastry cooks skill set Release 1	FBPSS00002 Bread baking for pastry cooks skill set Release 2	Corrected typographical errors.	Equivalent
FBPSS00003 Cake and pastry baking for bread bakers skill set Release 1	FBPSS00003 Cake and pastry baking for bread bakers skill set Release 2	Corrected typographical errors in Suggested Words for Statement of Attainment section.	Equivalent

Units of competency

Mapping of units of competency from <i>FBP Food Beverage and Pharmaceutical Training Package Version 1.0</i> to <i>FBP Food Beverage and Pharmaceutical Training Package Version 2.0</i>			
Code and title FBP V1.0	Code and title FBP V2.0	Comments	Equivalence statement
FBPRBK3001 Produce laminated pastry products Release 1	FBPRBK3001 Produce laminated pastry products Release 2	Corrected typographical error in Knowledge Evidence	Equivalent unit
FBPRBK3013 Schedule and produce cake and pastry production Release 1	FBPRBK3013 Schedule and produce cake and pastry production Release 2	Corrected typographical error in Assessment Requirements	Equivalent unit

Appendix 4: Quality assurance report

Section 1 – Cover page

Information required	Detail
Training Package title and code	FBP Food, Beverage and Pharmaceutical Training Package, Version 2.0
Number of new qualifications and their titles ²	One (1) FBP50218 Diploma of Food Safety Auditing
Number of revised qualifications and their titles	Ten (10) FBP20418 Certificate II in Pharmaceutical Manufacturing FBP20518 Certificate II in Wine Industry Operations FBP20618 Certificate II in Sugar Milling Support FBP30818 Certificate III in Pharmaceutical Manufacturing FBP30918 Certificate III in Wine Industry Operations FBP31018 Certificate III in Sugar Milling Industry Operations FBP40318 Certificate IV in Food Processing FBP40418 Certificate IV in Food Science and Technology FBP40518 Certificate IV in Pharmaceutical Manufacturing FBP50118 Diploma of Food Science and Technology
Number of new units of competency and their titles	Six (6) FBPPHM3002 Operate a pharmaceutical production process FBPPHM3003 Work in a controlled environment FBPPHM3004 Clean and sanitise facilities and equipment FBPCEL3009 Operate the crossflow filtration process FBPCEL3010 Operate the decanter process FBPCEL3011 Operate the reverse osmosis process
Number of revised units of competency and their titles	243 (Refer Attachment 1 for list of unit titles)
Confirmation that the panel member is independent of: <ul style="list-style-type: none"> the Training Package or Training Package components review ('Yes' or 'No') development and/or validation activities associated with the Case for Endorsement ('Yes' or 'No') undertaking the Equity and/or Editorial Reports for the training package products that are the subject of this quality report ('Yes' or 'No') 	I confirm that I, Maree Thorne, am independent of: <ul style="list-style-type: none"> the Training Package or Training Package components review (YES) development and/or validation activities associated with the Case for Endorsement (YES) undertaking the Equity and/or Editorial Reports for the training package products that are the subject of this quality report (YES)

² When the number of training products is high the titles can be presented as an attached list.

Information required	Detail
Confirmation of the Training Packages or components thereof being compliant with the <i>Standards for Training Packages 2012</i>	The Training Package components in the Case for Endorsement comprising 11 qualifications, 249 units of competency and their associated assessment requirements as part of the <i>FBP Food, Beverage and Pharmaceutical Training Package version 2.0</i> are compliant with the <i>Standards for Training Packages 2012</i> .
Confirmation of the Training Packages or components thereof being compliant with the <i>Training Package Products Policy</i>	The Training Package components in the Case for Endorsement comprising 11 qualifications, 249 units of competency and their associated assessment requirements as part of the <i>FBP Food, Beverage and Pharmaceutical Training Package version 2.0</i> are compliant with the <i>Training Package Products Policy</i> .
Confirmation of the Training Packages or components thereof being compliant with the <i>Training Package Development and Endorsement Process Policy</i>	The Training Package components in the Case for Endorsement comprising 11 qualifications, 249 units of competency and their associated assessment requirements as part of the <i>FBP Food, Beverage and Pharmaceutical Training Package version 2.0</i> are compliant with the <i>Training Package Development and Endorsement Process Policy</i> .
Panel member's view about whether: <ul style="list-style-type: none"> the evidence of consultation and validation process being fit for purpose and commensurate with the scope estimated impact of the proposed changes is sufficient and convincing 	<p>Evidence of consultation and validation provided is fit for purpose and commensurate with the scope of the Case for Endorsement.</p> <p>The estimated impact of the proposed changes is clearly outlined in the Case for Endorsement, and the rationales for changes are both sufficient and convincing.</p>
Name of panel member completing Quality Report	Maree Thorne
Date of completion of the Quality Report	6 July 2018

Section 2 – Compliance with the Standards for Training Packages 2012

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 1</p> <p>Training Packages consist of the following:</p> <ol style="list-style-type: none"> 1. AISC endorsed components: <ul style="list-style-type: none"> • qualifications • units of competency • assessment requirements (associated with each unit of competency) • credit arrangements 2. One or more quality assured companion volumes 	<p>Yes</p>	<p>The proposed components of the FBP Food, Beverage and Pharmaceutical Training Package (Version 2.0) meet the requirements of Standard 1.</p> <p>The Training Package components in the Case for Endorsement (CfE) includes:</p> <ul style="list-style-type: none"> • One new and 10 revised qualifications, and • Six new and 243 revised units of competency, each with associated assessment requirements. <p>The Case for Endorsement specifies that no credit arrangements exist at the time of development.</p> <p>The FBP Food, Beverage and Pharmaceutical Training Package V2.0 Companion Volume Implementation Guide (CVIG) provides implementation advice.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 2</p> <p>Training Package developers comply with the <i>Training Package Products Policy</i></p>	<p>Yes</p>	<p>As indicated in the Equity Report, Skills Impact has complied with the requirements of the <i>Standards for Training Packages 2012</i> for the 10 revised and one new qualification, as well as the six new and 243 revised units of competency.</p> <p>Supporting evidence includes:</p> <ul style="list-style-type: none"> • Compliance with coding and titling of qualifications and units of competency • No entry requirements for the FBP Training Package components, and evidence of removal of prerequisite units of competency where possible • The FBP Companion Volume Implementation Guide, Version 2.0 includes guidance to ensure that learners are not discriminated against, and guidance around reasonable adjustment to accommodate learners with disabilities or particular needs. Reference has been made to Disability Standards for Education, 2005. • The Companion Volume outlines how Foundation Skills have been addressed in units of competency and emphasises that RTOs must consider them as part of the training and assessment for each unit. • Pathway advice is included in the Companion Volume Implementation Guide (CVIG), as is clear information about qualification and unit mapping to inform users of changes to both equivalent and not equivalent units • The qualifications are clearly written with clear, achievable packaging rules, and a significant range of elective options to cover a broad range of outcomes

<p>Standard 3</p> <p>Training Package developers comply with the <i>AISC Training Package Development and Endorsement Process Policy</i></p>	<p>Yes</p>	<p>The Case for Endorsement (CfE) provides comprehensive information about Skills Impact’s development and endorsement processes of the draft components, including alignment to and compliance with ASIC’s Activity Order, which comprised four areas of project activity:</p> <ul style="list-style-type: none"> • review of Food Science training package components to align to current occupational roles and AQF skill levels, resulting in the development of a new Diploma qualification in Food Safety Auditing; • review of Wine industry training package components to align to broad industry occupational roles whilst enabling opportunities for specialisations; • continuation of transition of Sugar industry qualifications and units of competency to enable industry needs and current practices for multi-skilled workers across all areas of sugar production, including processing, supply, transportation and milling. • review of Pharmaceutical Manufacturing training package components to align to current occupational roles and work functions and strengthen inclusion of Good Manufacturing Practice (GMP) requirements. <p>The CfE outlines details of consultation undertaken, communication strategies and contributing personnel, listed in Appendices, supports evidence of extensive consultation undertaken throughout the development process with a wide range of stakeholders, including direct engagement with enterprises (plant and onsite visits and Workforce Functional Analysis (WFA) in Food Processing and Pharmaceutical Manufacturing), broader industry, training organisations, subject matter experts (SME), unions and Industry Reference Committees.</p> <p>The CfE includes information about consideration and consultation of alternative approaches, and referral of conflicting issues to the IRC for overall industry decision. Consultation and validation strategies inclusive of online project information, face to face workshops and webinars, direct notifications,</p>
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Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
		<p>newsletters and online questionnaires support provision of wide range of opportunities for engagement with industry and other relevant parties in the development and validation processes.</p> <p>Project(s) information on the Skills Impact website supports invitations to subject matter experts to assist in development, as well as provide updates of changes made throughout the development and validation processes.</p>
<p>Standard 4</p> <p>Units of competency specify the standards of performance required in the workplace</p>	<p>Yes</p>	<p>All units of competency have been reviewed to ensure they specify the standards of performance required in the workplace.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 5</p> <p>The structure of units of competency complies with the unit of competency template</p>	<p>Yes</p>	<p>As specified in the Editorial Report, the structure of all 249 units reviewed complies with the unit of competency template.</p> <p>No units have occupational licensing or certification requirements. Units which may be impacted by legislation or regulations, such as the Australia New Zealand Food Standards Code and the National Food Safety Audit Policy, are noted where appropriate.</p> <p>Prerequisite units are noted where relevant (15 units have prerequisites)</p> <p>Foundation skills are described in the appropriate field, utilising skills as described in the Australian Core Skills Framework and the Core Skills for Work framework. Skills highlighted are not explicit in the elements and performance criteria.</p> <p>The Editorial Report speaks to concern that some of the Pharmacy (PHM) units utilise the Range of Conditions field <i>'sometimes not quite in keeping with the intent of the Standards'</i> and confirms that 'Several meetings with stakeholders confirmed the requirement to include the conditions, which has been supported by the industry reference committee (IRC)'. Additional reasonable justification of the use of the Range of Conditions was provided by the developer in response to follow-up in the course of the quality report.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 6</p> <p>Assessment requirements specify the evidence and required conditions for assessment</p>	<p>Yes</p>	<p>All Assessment requirements associated with the units of competency specify the performance evidence and knowledge evidence to be demonstrated for assessment, along with required conditions for assessment as per the appropriate template.</p> <p>References to volume and frequency of Performance Evidence are clearly stated, as are Assessment Conditions in relation to how evidence may be gathered and provision of necessary resources for assessment conditions.</p> <p>The assessment requirements cross-reference well to the unit requirements.</p>
<p>Standard 7</p> <p>Every unit of competency has associated assessment requirements. The structure of assessment requirements complies with the assessment requirements template</p>		<p>All draft units of competency have associated assessment requirements, which comply with the assessment requirements template and the Standards for Training Packages 2012</p>
<p>Standard 8</p> <p>Qualifications comply with the Australian Qualifications Framework specification for that qualification type</p>	<p>Yes</p>	<p>For each qualification, the Qualification Descriptions incorporate statements aligning the qualifications to the appropriate AQF level of typical achievement.</p> <p>The qualification packaging and performance requirements of individual units of competency are considered to align to the AQF level specifications for the qualifications (including the collective complexity of required performance and knowledge). Information in the Case for Endorsement also confirmed that qualification compliance with the AQF Frameworks had been considered in consultation activities in reflecting the scope of work, level of autonomy and responsibility of workers and job roles in the industry areas.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 9</p> <p>The structure of the information for the Australian Qualifications Framework qualification complies with the qualification template</p>	<p>Yes</p>	<p>The structure of the information for the 11 qualifications complies with the qualification template.</p> <p>No qualifications specify entry requirements. Each qualification specifies a total number of core and elective units to achieve the qualification, including occupational specialisation pathways, and packing rules are clear and 'simple', including enabling flexibility of importing units for varying contexts.</p> <p>Units with prerequisites are identified with an asterisk and details of prerequisites are noted in a separate table within the qualification.</p>
<p>Standard 10</p> <p>Credit arrangements existing between Training Package qualifications and Higher Education qualifications are listed in a format that complies with the credit arrangements template</p>	<p>Yes</p>	<p>The CfE and FBP CVIG indicate that no national credit arrangements exist at this time for any of the proposed qualifications.</p>
<p>Standard 11</p> <p>A quality assured companion volume implementation guide produced by the Training Package developer is available at the time of endorsement and complies with the companion volume implementation guide template.</p>	<p>Yes</p>	<p>The Training Package components in this submission are supported by the FBP Food, Beverage and Pharmaceutical Manufacturing Training Package Version 2.0 Companion Volume Implementation Guide (CVIG) Parts 1 and 2.</p> <p>Part 1 covers information about implementation and Part 2 lists all FBP Food, Beverage and Pharmaceutical Training Package components and mapping tables. Part 2 also includes a list of imported units.</p> <p>The guide complies with the companion volume implementation guide template included in the 2012 Standards.</p> <p>The CVIG was reviewed in this QA process, including for alignment to the CfE and to the proposed endorsed components.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
Standard 12 Training Package developers produce other quality assured companion volumes to meet the needs of their stakeholders as required.	Yes	No other companion volumes were identified.

Section 3 – Compliance with the training package quality principles

Note: not all training package quality principles might be applicable to every training package or its components. Please provide a supporting statement/evidence of compliance or non-compliance against each principle.

Quality principle 1. Reflect identified workforce outcomes

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance/non compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Driven by industry's needs	Yes	The Case for Endorsement provides clear and comprehensive information about the extent of, and 'inclusive' strategies for industry consultation and the rationales for the changes that occurred in the review. There is evidence in the Case for Endorsement that the SSO has addressed industry's requirements and has undertaken comprehensive and appropriate stakeholder consultation including consideration of the 2015 training package reforms, in the development and validation process for the endorsed components submitted.
Compliant and responds to government policy initiatives Training package component	Yes	The endorsed components respond to the COAG Industry and Skills Council's (CISC) training package reforms, specifically: <ul style="list-style-type: none"> • ensure obsolete and superfluous qualifications are removed from the system The CfE specifies the deletion of four qualifications considered to be obsolete: <ul style="list-style-type: none"> • FDF10210 Certificate I in Pharmaceutical Manufacturing (<i>increasing skill levels required by the industry have rendered this qualification obsolete</i>)

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance/non compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
<p>responds to the COAG Industry and Skills Council's (CISC) training package-related initiatives or directions, in particular the 2015 training package reforms. Please specify which of the following CISC reforms are relevant to the training product and identify supporting evidence:</p> <ul style="list-style-type: none"> • ensure obsolete and superfluous qualifications are removed from the system • ensure that more information about industry's expectations of training delivery is available to training providers to improve their delivery and to consumers to enable more informed course choices • ensure that the training system better supports individuals to move easily from one related occupation to another • improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors • foster greater recognition of skill sets 		<ul style="list-style-type: none"> • FDF11012 Certificate I in Sugar Milling Industry Operations (<i>no longer required</i>) • FDF50110 Diploma of Food Processing (<i>deleted as no job roles at this level</i>) • FDF50210 Diploma of Pharmaceutical Manufacturing (<i>deleted as job roles targeted by this qualification are typically achieved through higher education qualifications</i>) <p>The CfE specifies that, whilst not supported by industry in final proposals, consideration was given to a 'cross sector' qualification of the Certificates IV in Food Processing and Food Science and Technology, with specialisations in each sector.</p> <ul style="list-style-type: none"> • foster greater recognition of skill sets <p>The endorsed components will be supported by 35 skill sets (eight revised skill sets, and 27 new skill sets. A further 17 skill sets have been deleted as no longer required or relevant)</p> <ul style="list-style-type: none"> • improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors <p>The proposed qualifications import a range of units of competency from other training packages, to avoid sector specific duplication.</p>

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance/non compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Reflect contemporary work organisation and job profiles incorporating a future orientation	Yes	<p>The CfE outline of communication strategies and contributing personnel listed in the Appendices, supports evidence of extensive consultation undertaken throughout the development process with a wide range (national) of stakeholders, including industry and subject matter experts (SME), training organisations, regulatory authorities and Industry Reference Committee, to ensure proposed endorsed components reflect contemporary work organisation and job profiles.</p> <p>The CfE cites consultation including direct engagement with enterprises (plant and onsite visits and Workforce Functional Analysis (WFA) in Food Processing and Pharmaceutical Manufacturing), evidencing efforts to reflect and align actual and genuine organisational job profiles into the development of the training package products.</p>

Quality principle 2: Support portability of skills and competencies including reflecting licensing and regulatory requirements

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support movement of skills within and across organisations and sectors	Yes	<p>The draft Units of Competency and associated Assessment Requirements are written in a manner that allows adaptability and flexibility in relation to a broad range of industry variables. This enables the units to be contextualised to meet the various needs of a wide range of production contexts.</p> <p>All qualifications include a proportionately significant number of elective options, including options to import units from other training packages, to enable movement within organisations, within each sector, and through inclusion of import units, to other sectors.</p> <p>Endorsed components will be supported by an additional 35 (8 revised and 27 new) skill sets to provide skill movements within and across sectors.</p>
Promote national and international portability	Yes	<p>National standards and codes including food safety, Good Manufacturing Practice (GMP) are incorporated into endorsed components, and inclusion of international standards, such as International Organisation for Standardisation (ISO) standards, such as ISO 19011:2011 Guidelines for auditing management systems, promote national and international portability.</p>
Reflect regulatory requirements and licensing	Yes	<p>As referenced in the Editorial Report and confirmed in the QA review, no qualifications or units of competency have occupational licensing or certification requirements. Where units may be impacted by legislation or regulations, such as the Australia New Zealand Food Standards Code and the National Food Safety Audit Policy, it is noted where appropriate.</p> <p>The CfE notes changes to boiler operation licences across jurisdictions, and evidences correspondence with WA Department of Training and Workforce Development that licence requirements were confirmed in the proposed changes.</p>

Quality principle 3: Reflect national agreement about the core transferable skills and core job-specific skills required for job roles as identified by industry

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Reflect national consensus	Yes	<p>The CfE evidences a national and extensive consultation process providing opportunities to participate via a number of communication channels (SME workshops, face to face and online, direct engagement via site visits, inclusion of consultation in appropriate regional ‘wine’ areas etc) to capture ongoing feedback on the endorsed components throughout the duration of the review.</p> <p>The CfE Appendix 2 reflects a range of respondent stakeholders including national industry participants, state training authorities, industry /content expert and training practitioners.</p> <p>Note is made in the CfE that where national consensus regarding whether a Food Science and Technology unit should be core or elective (that is, essential to job performance or outsourced to specialists) could not be achieved through the consultation processes, the IRC was requested to provide a decision, in the wider industry’s interests.</p>
Recognise convergence and connectivity of skills	Yes	Units listed in the qualifications include imported units from other nationally endorsed training packages.

Quality principle 4: Be flexible to meet the diversity of individual and employer needs including the capacity to adapt to changing job roles and workplaces

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Meet the diversity of individual and employer needs	Yes	<p>The Equity Report statement of compliance with this principle is confirmed. ‘The assessment requirements of all of the units specify that assessment must take place in a workplace, or in a setting that accurately reflects a real workplace. This allows for assessment to occur in a range of different contexts including a simulated environment if required’.</p> <p>All qualifications include elective choices, and options to choose two or more units from any other training package or accredited course, suitable to vocational requirements and context – this ensures that each qualification can be packaged to suit different contexts and a range of employer and individual needs.</p> <p>The availability of 35 skill sets (8 revised and 27 new) also ensure the diversity of individual and employer needs are able to be met.</p>
Support equitable access and progression of learners	Yes	<p>None of the qualifications developed or revised in the current project have entry requirements. Users, including RTOs can determine which candidates are suitable and appropriate for enrolment.</p> <p>Although not a formal part of this endorsement submission, 35 skill sets that have been developed within this project (4 in Food Technology, 15 in Wine and 16 in Sugar). These skill sets allow for many different entry and exit points into and between sector specific qualifications.</p> <p>Prerequisites have been removed from 45 units of competency throughout this project. Out of the 249 units presented for endorsement, only 15 include prerequisite/s.</p>

Quality principle 5: Facilitate recognition of an individual’s skills and knowledge and support movement between the school, vocational education and higher education sectors

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support learner transition between education sectors	Yes	<p>The revised qualifications range from Certificate II through to Diploma level.</p> <p>The CVIG provides information about the pathways and opportunities for transition or movement between (upwards and crossways) qualifications.</p> <p>A number of qualifications are included in the CVIG as suitable for delivery in the school sector, whilst nine have been considered by the IRC as suitable for a traineeship or apprenticeship</p> <p>The CVIG notes that there are currently no nationally applicable credit arrangements between FBP qualifications and higher education qualifications, although the newly developed Diploma of Food Safety Auditing could enable a pathway from VET into higher education qualifications.</p>

Quality principle 6: Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support implementation across a range of settings	Yes	<p>Industry advice about delivery is provided via the FBP Food, Beverage and Pharmaceutical Manufacturing Version 2.0 Companion Volume Implementation Guide (CVIG), Parts 1 and 2, is ready for publication at the same time as the Training Package.</p> <p>The CVIG provides comprehensive advice about delivery requirements including reasonable adjustments, foundation skills, and progressions and pathways between qualifications.</p>

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support sound assessment practice	Yes	<p>The draft Units of Competency and associated Assessment Requirements have consistent depth and breadth, including references to volume and frequency of Performance Evidence and include Assessment Conditions specifying how evidence must be gathered.</p> <p>Units are written in a manner that allows adaptability and flexibility which enables the units to be contextualised to meet the varied and broad needs of the FBP industries.</p>
Support implementation	Yes	