FOOD PROCESSING

FBP Food, Beverage and Pharmaceutical Training Package Version 6.0 Case for Endorsement - Part 1 of 3

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

Skills Impact - Skills Services Organisation

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1. Administrative details of the Case for Endorsement

*Refer to **Attachment A** for the title and code for each of the training package components that are submitted for approval, and an indication of whether these are updated (including equivalence or non-equivalence status), new or deleted products.*

The *FBP Food, Beverage and Pharmaceutical Training Package Version 6.0* Case for Endorsement comprises three parts:
- Part 1 - Food and Beverage Processing, and other related updates
- Part 2 - Flour Milling
- Part 3 - High Volume Production Baking

1.1 Case for Change details
The Case for Change (Reference number: Skills Impact/TPD/2018-19-004) was approved on 26 March 2019. The requirements set by the Australian Industry and Skills Committee (AISC) in relation to the training package development work for the FBP Food, Beverage and Pharmaceutical Training Package are:

- Review 3 FBP qualifications - Certificate I, II and III in Food Processing
- Update 150 units of competency
- Develop 35 units of competency
- Delete the Certificate II and III in Food Processing (Sales) (proposed for deletion).

1.2 Timeframes and delays

Original submission date was October 2020. With the approval of the Case for Change projects in Flour Milling and High Production Baking in August 2020, a request was made, and approved on the 18 August 2020 that this project would now synchronise with these projects and to be submitted to the AISC in time for their meeting in August 2021, if not earlier.

During the consultation phase of this Food and Beverage Processing Project (FBP Food, Beverage and Pharmaceutical Training Package Version 6 Case for Endorsement Part 1) it became apparent that some units of competency under review were entwined with other qualifications in the FBP Food, Beverage and Pharmaceutical Training Package, namely the Certificate IV in Flour Milling and the Certificate III in Plant Baking and the accompanying proposed units of competency. The complexity and interconnectedness of these units of competency meant that changes made in either of the proposed new projects would impact components in the Food and Beverage Processing Project (and vice versa).

To avoid unnecessary negative impacts to RTOs and industry by having multiple updates to qualifications and units of competency in a short space of time, some components were transferred from the Food and Beverage Processing Project to either the Flour Milling or Plant Baking Projects. All projects have been submitted for endorsement as part of FBP Food, Beverage and Pharmaceutical Version 6.0, along with other additional components that have been impacted by these changes.

2. Changes to training products and how these will meet the needs of industry

*Refer to **Attachment B** for information on how the proposed updates to qualifications will better support job roles in industry.*

Research of endorsed Food and Beverage Processing-related training components on the national system revealed that the current qualifications, units of competency and skill sets could be significantly improved to reflect current industry practices, terminology and skill gaps within the industry.

The main drivers for this project included industry needs to address allergen management and traceability in food processing, and the need for food-specific good manufacturing practice (GMP) units of competency. Industry identified the need to correctly align job roles with the qualifications and their Australian

Qualifications Framework (AQF) level, and also saw an opportunity for consolidation to reduce the number of qualifications in the system.

Key messages from stakeholders engaged in the project and the subsequent changes to training products include:
- Strong support for inclusion of allergen management:
  - Many units of competency have had requirements around food safety updated to include allergen management. This is an important change that must be addressed in the training and assessment for the units that have been updated (see unit mapping for details).
  - Four new units specifically addressing allergens have been developed and added to relevant qualifications.
  - One new skill set developed for allergen management in food processing.
- Strong support for inclusion of skills and knowledge related to traceability in food processing:
  - Three units of competency covering traceability have been developed within this project, one of which has also been added to the core of the *Certificate III in Food Processing*.
  - **O**ne new skill set developed to check traceability in food products.
- Strong support for development of food-specific good manufacturing (GMP) units:
  - GMP units have been developed and added to qualifications in response to stakeholder feedback, which highlighted that more and more purchasers of processed food products (e.g. supermarkets) require compliance with both GMP and Hazard Analysis Critical Control Program (HACCP) quality systems.
  - The revised versions of the FBP20121 Certificate II in Food Processing and the FBP30121 Certificate III in Food Processing now include core units that cover GMP.
- Revision of qualifications to better align to job roles and appropriate AQF level:
  - The Certificate I, II and III in Food Processing qualifications have been updated to reflect current job roles to produce food and feed products, including the skills and knowledge to:
    - utilise new and emerging food processing technology and systems
    - address new and updated requirements of the Food Standards Code
    - work safely with allergens
    - address issues around traceability
    - address issues around good manufacturing practice (GMP).
  - The Certificate II in Food Processing (Sales) has been merged into the revised Certificate II in Food Processing
  - The Certificate III in Food Processing (Sales) has been merged into the revised Certificate III in Food Processing, and a specialisation in Sales added.
- Development of skill sets for pathways and targeted skills:
  - Skill sets developed for both allergens management and traceability
  - Two introductory/induction skill sets developed for learners new to food processing, which can also be used as a pathway into the food processing qualifications.
- Revision of units to make fit for purpose:
  - All units have been refined to ensure they match the work currently carried out in Food Processing. Units have had:
    - Unit Application clarified
    - Elements and Performance Criteria refined to suit current work
    - Foundation Skills clarified and refined to ensure their relevance to the job task
    - Performance Evidence refined to be clear and succinct, and meet the requirements of current work
    - Knowledge Evidence refined to ensure it is clear and relevant to current work
    - Assessment Conditions refined to specify clear conditions that must be in place for assessment to proceed.
  - New units have been developed to fill gaps identified in current training programs and to meet the new and emerging needs of the food processing industry and the many sectors it covers.

Additional updates
Additional IRC-approved work and consultation has been undertaken to ensure all qualifications within the *FBP Food, Beverage and Pharmaceutical Training Package* include references to the most recent versions of units of competency in qualifications. This work has included:
- updating qualifications as a result of FBP V6 projects, including adding new allergens and traceability units of competency to the elective bank of appropriate Certificate IV and Diploma level qualifications, and updating codes of reviewed units of competency

- updating qualifications which include components that use old *FDF Food Processing Training Package* codes - these units have been updated with current *FBP Food, Beverage and Pharmaceutical Training Package codes*
- checking and updating recent *BSB Business Services Training Package* and *HLT Health Training Package* code changes
- checking and updating other imported unit codes.

The following components resulted from the work undertaken in this Food and Beverage Processing project

Case for Change Requirements		Components for endorsement in FBP V6 CfE Part 1

Food and Beverage Processing	• Review 3 qualifications
	• Propose to delete 2 qualifications
	• Review 150 units of competency
	• Develop up to 35 new units of competency.
		• 3 qualifications
		  • 5 qualifications merged to 3
		• 131 units of competency:
		  • 114 reviewed units of competency, including:
		    • 6 merged
		    • 8 minor changes (Release 2)
		  • 17 new units
		• 10 deleted units of competency
		• 4 new skill sets (not for endorsement).
		
		Note: an additional 17 units of competency were reviewed as part of this project, however no issues were identified during the review, so they have not been included.

Food and Beverage Processing (moved to Flour Milling project – see Case for Endorsement Part 2)	• Review 11 units of competency (carried over to Flour Milling Project) • 2 new skill sets (carried over from Food and Beverage).	*See FBP Version 6.0 Case for Endorsement Part 2*
Food and Beverage Processing (moved to High Volume Production Baking project – see Case for Endorsement Part 3)	• Review 13 units (carried over to High Volume Production Baking Project)	*See FBP Version 6.0 Case for Endorsement Part 3*
Additional IRC supported updates, including: **Qualifications updated as a result of FBP V6 projects** **Components that refer to FDF codes - updated with current FBP codes** **Recent BSB and HLT Training Package code updates** **Imported unit code updates**	• Update 14 qualifications • Update 1 units of competency (to update prerequisite unit code).	IRC supported updates: • 14 quals • 1 unit

3. Stakeholder consultation strategy

*Refer to **Attachment C** for:*

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- *list of stakeholders that actively participated in consultation on the project*
- *summary feedback provided by stakeholder type and the IRCs response to this feedback*
- *summary of issues raised during stakeholder consultation and the IRCs response to these issues*

3.1 Identification of stakeholders
Stakeholders were identified and targeted for participation in this project, and included:
- IRC and Subject Matter Expert Working Group (SMEWG) members' recommended key stakeholders
- RTOs with the Food Processing Qualifications on their scope of registration
- Unions with relevant food processing/manufacturing coverage
- Members of relevant associations
- Stakeholders identified by IRC members
- Participants from previous *FBP* projects
- Attendees at industry-specific conferences and seminars
- Stakeholders recommended by other stakeholders in their industry/organisational networks
- Stakeholders identified has having an interest in food and beverage processing who have registered for Skills Impact's database.

All stakeholders identified as potentially having an interest in the project were contacted via phone, email and/or webinars at the start of the project in July 2019 and continuously throughout project development. Additional feedback was gathered from stakeholders via face-to-face meetings, webinars, site visits, teleconferences, emails and telephone calls, newsletters and Skills Impact e-News and Alerts.

3.2 Strategies for engaging stakeholders

Stakeholders engaged during the project are described in the matrix below, with a full list of all engaged stakeholders in **Attachment C**.

Consultation activities included:
- A project page was set up on the Skills Impact website (https://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/food-beverage-processing-project/) containing information about the project together with progress updates.
- News articles and stories in Skills Impact newsletters throughout the project. These were distributed to the Skills Impact database of subscribers and on the Skills Impact website as news articles and were shared on the Skills Impact Twitter and LinkedIn accounts.
- IRC members were updated throughout the project and in turn, they informed their industry networks.
- Stakeholders identified as potentially having an interest in the project were contacted via phone or email at the start of the project in July 2019. These stakeholders were kept informed throughout project development.
- Monthly emails and newsletters were sent to state and territory training authorities, VET regulators, industry training advisory bodies (ITABs) and other stakeholders to keep them informed of the project's progress.
- A survey was conducted with Registered Training Organisations (RTOs) that had any of the Food Processing qualifications on their scope of registration. Results of the survey were made publicly available on the Skills Impact website, the findings of which were considered and addressed throughout the project.
- SMEWG and functional analysis workshops.
- Site visits and face-to-face meetings.
- Consultation draft 1 held for 7 weeks - 7 Face-to-face consultation workshops, 2 webinars, feedback hub.
- Consultation draft 2 held for 6 weeks - 2 webinars, feedback hub
- Validation phase held for 4 weeks - survey, webinars, targeted phone calls and emails.
- Video recordings with project updates and proposed changes created for each of the 3 consultation phases.
- Messaging about project in external publications:
    - Australian Food & Grocery Council SciTech News
    - Food, Fibre & Timber Industries Training Council WA
    - Australian Institute of Food Science & Technology
    - Skills@Work newsletter
    - VETinfoNews

- The Australian Industry Group Newsletter
- Food and Beverage Importers Association Newsletter
- Australian Institute of Food Science and Technology Website
- Australian Institute of Packaging Newsletter.

Additional consultation activities for other related updates:
- A project page was set up on the Skills Impact website (https://www.skillsimpact.com.au/project-to-replace-fdf-units-in-fbp-qualifications/) containing information about the work to update references to old *FDF Food Processing Training Package* units of competency in current *FBP Food, Beverage and Pharmaceutical Training Package* qualifications. This webpage also included a mapping document showing which qualifications were impacted, which units would be replaced, and what their replacements would be. The page also featured a series of Frequently Asked Questions and Answers to assist RTOs with issues relating to these changes.
- All *FBP Food, Beverage and Pharmaceutical Training Package*-related Alerts and e-Newsletters distributed between October 2019 and February 2021 included reference and links to this additional *FDF/FBP code update* work, directing stakeholders to provide their input on these changes, and to identify any concerns with the changes proposed.
- All additional work was discussed during each public consultation phase to give stakeholders a further opportunity to raise any queries or issues with the proposed changes. This included noting the inclusion of new allergens and traceability units for inclusion in Certificate IV and Diploma level qualifications, and updating all outdated codes in qualifications, as well as the *FDF/FBP code update* work.
- No concerns were raised nor were comments made by stakeholders about the proposed changes. These updates were again submitted to the Food and Beverage IRC for their review and support to proceed with these updates, which was given 17 February 2021.

3.3 Participation by different types of stakeholders

This project included key food processing qualifications that cover a number of industry sectors. Every effort was made to ensure that as many stakeholders as possible were informed about the project and understood the implications of any changes made.

Stakeholders included:
- Employers
- Professional associations
- Industry groups
- Expert individuals and groups (Australian and international)
- Unions
- Food processing workers/operators
- RTO managers and staff (including those delivering existing qualifications)
- State and Territory Training Authorities

Initially, stakeholders were contacted by phone or email to invite them to contribute to the project either by providing expert advice or attending workshops and webinars. Stakeholders were contacted again throughout the project and invited to provide feedback on draft components, either by reviewing drafts sent by email or by reviewing components uploaded to the Skills Impact project page. This method ensured that stakeholders from rural, regional and remote areas, from all states and territories could participate. This method also allowed for an international subject matter expert to participate.

In addition, by providing video information about the project, its proposed changes and how to contribute feedback, stakeholders were given the flexibility to participate in the project at times that accommodated their schedules, regardless of their location.

Lastly, all public consultation timelines were extended in consideration of stakeholders who may have been impacted by bushfires, floods or COVID-19 during the project period.

Stakeholders engaged during the project are described in the matrix below, with a full list of all engaged stakeholders available in **Attachment C**.

	ACT	NSW	NT	Qld	SA	Tas	Vic	WA	National
Employers (Non-IRC)			*						

Government department			*	▓	▓	▓	▓	▓	▓
Industry Reference Committee (IRC) Representatives	▓	▓		▓	▓		▓		▓
Peak Industry Bodies	▓	▓		▓	▓	▓	▓	▓	▓
Registered Training Organisations (RTO)		▓	▓	▓	▓	▓	▓	▓	
Regulators	Not applicable								
State and Territory Training Authorities (STAs)				▓		▓	▓		
Training Boards/Other		▓	▓	▓		▓	▓		
Unions		▓	▓	▓	▓	▓		▓	

Feedback received from a national industry association and an Industry Training Advisory Body, as well as research undertaken by the project team, indicates no relevant stakeholders in the Northern Territory.

4. Evidence of industry support

4.1 Industry support

The Industry Engagement Manager together with members of the development team went to a lot of effort contacting employers, industry associations and training providers early in the project planning process to ensure stakeholders were aware of the project and the potential impact of changes, encouraging them to be involved in whatever way was suitable.

Industry representatives were involved at all stages of this project. The Subject Matter Expert Working Groups (SMEWGs) covered all sectors currently addressed in the Food Processing qualifications, and there was constant interaction between industry stakeholders and the project development team.

The consultation process included extra time for stakeholders to provide feedback at each stage with two rounds of first/second draft public consultation periods carried out to ensure as many stakeholders as possible could review and provide feedback on the extensive changes made before validation of the components was carried out at the end of 2020.

Each stage included engagement with many stakeholders, as evidenced by entries in the feedback register. Several stakeholders contributed detailed and useful feedback that was mostly adopted – also evidenced by the comments noted in the feedback register. Others acknowledged the work completed and confirmed their agreement.

During the validation phase of this project stakeholders were invited to complete an online survey to show their support for each of the training components. For those who preferred there was also an option to communicate concerns and validation via email or telephone. Extensive emails and telephone conversations took place. All components in the project were validated with stakeholder support.

Extent of consultation and support for the proposed changes:
• 507 stakeholders were contacted and invited to be involved
• 182 people provided feedback throughout the project comprising:
  • 52 people representing employers
  • 27 representing state and national based peak bodies
  • 65 representing RTOs
  • 3 representing 3 STAs
  • 1 representing a research institute
  • 7 representing 5 ITABs
  • 8 representing 2 unions
  • 1 representing a federal government organisation

- 6 representing state government organisations (including Apprenticeship and Traineeship services), and
- 12 IRC members.
- Out of the 182 people who participated in this project, 22 also provided support for the components produced at validation with 100% of all participants supporting the finalised components. Out of this, 7 people represented large food processing organisations, 4 were from peak industry bodies, 9 from RTOs, 1 union representative and 1 STA.

See Attachment C for a full list of stakeholders who participated.

4.2 Engagement of States and Territories

- Monthly emails and newsletters were sent to state and territory training authorities, VET regulators, industry training advisory bodies (ITABs) and other stakeholders to keep them informed of the project's progress.
- All public consultation and validation phases included online webinars and videos to allow stakeholders from all states and territories to participate and contribute to the project.
- Additional engagement took place at each phase of consultation (through emails and/or phone calls) with representatives from some states and territories who are more directly impacted by the outcomes of the project. These representatives from Victoria, Western Australia and South Australia provided valuable feedback and support throughout the project.

4.3 Mitigation strategies
The qualifications have been revised to be a better fit with current industry needs and job roles.

At the beginning of this project, several components were proposed for deletion due to low enrolment numbers. Lists of these components, including many units and one qualification (the Certificate I in Food Processing) were circulated through each draft stage. Through the consultation process, stakeholders agreed that:
- some components should be deleted
- some components could be merged
- some components should not be deleted because there is planned delivery
- the Certificate I should not be deleted because it is referred to in industrial awards and because industry stakeholders have agreed it provides an induction or a pathway into Food Processing work.

All three food processing qualifications have had changes to the core units and updates to the packaging rules to ensure they are correctly aligned to the AQF and are distinct qualifications. There are many components that have proposed title and code changes. To ensure training providers are aware of the subsequent need to update training materials and support documents, the draft components were presented with temporary codes and the impending changes were specifically referred to in workshops and webinars.

Supporting information relating to new units in traceability, allergens and good manufacturing practice (GMP) has been provided in the accompanying Companion Volume Implementation Guide.

4.4 Letters of industry support
Letters of support have been received from 4 employers, 5 peak bodies, and 1 RTO. and can be found in **Attachment G**. Support has been provided by the following organisations:

Name	Organisation	Stakeholder Group
Adam Mayne	Goodman Fielder Limited	Employer (non – IRC)
Carolyn Grey	Nestle Confectionary & Snacks	Employer (non – IRC)
Liz Newlan	Bega Cheese Limited	Employer / IRC
Paul Martin	Australian Technical Millers Association	Peak Industry Body
Ryan Monaghan	Pet Food Industry Association Australia	Peak Industry Body

Name	Organisation	Stakeholder Group
Peter McFarlane	Australian Olive Association / Olive Care	Peak Industry Body / Employer (non – IRC)
Duncan Rowland	Stock Feed Manufacturers Council of Australia	Peak Industry Body / IRC
Fiona Taylor	Australian Technical Millers Association	Peak Industry Body / IRC
Donna Leslie	Federation University	RTO

5. Dissenting views

5.1 Dissenting views/issues raised
No outstanding issues remain – all issues raised during this project were considered, addressed, and resolved.

5.2 Rationale for approval
Not applicable

6. Reports by exception

No reports by exception.

7. Mandatory Workplace Requirements

*Refer to **Attachment D** for a list of the units of competency, the MWR, the rationale for this, and evidence of employer support for this requirement.*

There are no Mandatory Workplace Requirements in any of the proposed units in this project. All units must be assessed in a workplace or an environment that reflects a real workplace, and is set up with the appropriate equipment, systems and guiding procedures and that reflect an actual workplace.

8. Implementation of the new training packages

8.1 Implementation issues

In general, no implementation issues have been raised by states or territories or any other stakeholders. However, there are changes resulting from this project which may impact implementation. These changes have been communicated thoroughly throughout the project to help stakeholders plan accordingly, and include:
- Certificates I, II and III in Food Processing have all been updated with changes to their core - changes are deemed not equivalent
- Two qualifications that have been merged:
  - FBP20317 Certificate II in Food Processing (Sales) has been merged into the FBP20121 Certificate II in Food Processing
  - FBP30617 Certificate III in Food Processing (Sales) has been merged with FBP30121 Certificate III in Food Processing.
- Several new units, created to address gaps in training, such as allergen management, traceability, food safety and good manufacturing practice (GMP) have been added to the elective banks of several qualifications outside the focus of this project.
- Several units have also been merged to better reflect current job tasks and also to reduce the overall number of units in the *FBP Food, Beverage and Pharmaceutical Training Package*.

- Several units that were coded at AQF2 have been updated to reflect AQF3. All units that have undergone this change are deemed as equivalent to the previous version. This may impact on learners that are enrolled in the current version of the qualification (FBP20117 Certificate II in Food Processing). If learners are not scheduled to complete training and assessment for the previous qualification before the transition date (12 months after endorsement), then RTOs will need to utilise the mapping information and identify whether learners will be transitioned into the *FBP20121 Certificate II in Food Processing* or the *FBP30120 Certificate III in Food Processing*, depending on which units have been selected for delivery.
- Most qualifications in the *FBP Food, Beverage and Pharmaceutical Training Package* have been impacted by the work undertaken in the projects submitted and have received new codes to reflect these updates.

8.2 Potential for traineeship or apprenticeships

Qualification	Delivery recommendation	Nominal Duration
FBP20121 Certificate II in Food Processing	Traineeship	Up to 2 years through indentured training/employment such as traineeship
FBP30121 Certificate III in Food Processing (with or without specialisation)	Apprenticeship	1-2 years. Up to 4 years through indentured training/employment such as apprenticeship.

8.3 Occupational and licensing requirements

No components have specific occupational and/or licensing requirements, however most components include advice directing users to check and adhere to any food safety-related legislative and regulatory requirements:
Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

8.4 Extension to transition period

Not applicable.

9. Quality Assurance

The Case for Endorsement meets the following requirements:	
Standards for Training Packages 2012	☒
Training Package Products Policy	☒
Training Package Development and Endorsement Process Policy	☒
Companion Volume Implementation Guide is available and quality assured.	☒
*Copies of quality assurance reports are included in **Attachment F**.*	

10. Implementation of the Minister's priorities in training packages

*Refer to **Attachment E** for information on no enrolment and low enrolment qualifications reviewed as part of this project, and the outcomes of this review (i.e. product proposed for deletion or retention). **Attachment E** also includes the rationale for retaining no and/or low enrolment products when this is the proposal.*

Please include an explanation of how approval of the proposed training products will support the reform priorities for training packages agreed by skills ministers in November 2015 and October 2020:

Streamlining/rationalisation of training products	• Several units have been merged to better reflect current job tasks and also to reduce the overall number of units in the *FBP Food, Beverage and Pharmaceutical Training Package.* • 5 qualifications have been fully reviewed and rationalised down to 3. • 10 units of competency have been deleted from the system • Best use has been made of existing cross-industry units (such as laboratory, sustainability and retail services) as well as communication and work and participation units from other training packages to prevent duplication across multiple training packages. **Changes to the net number of units and qualifications in the training package** • If the products from all projects in the *FBP Food, Beverage and Pharmaceutical Training Package Version 6.0* Cases for Endorsement are approved, the number of units in the FBP training package will decrease by 3 (from 446 to 443 units) and the number of qualifications will reduce from 25 to 22.
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	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.
Ensure the training system better supports individuals to move more easily between related occupations	• The core units of all three qualifications have been revised to include skills and knowledge about food safety, good manufacturing practice, traceability, work health and safety and underpinning skills to work in a food processing environment. • Electives in each qualification include a range of flexible options that can be chosen to cover optional technical/operator tasks, packaging, food safety, foundation skills, digital literacy skills, manufacturing, competitive systems, stock control and receival and despatch operations, across a broad range of food and beverage sectors. • The suite of skill sets and qualifications within the FBP Food, Beverage and Pharmaceutical Training Package allows a range of 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.
Improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors	• The new units created in this project are specific to food production. However, the traceability, allergens and good manufacturing practice units of competency are flexible to be utilised across multiple sectors of food processing. • Identification and creation of four skill sets in response to industry needs.

Foster greater recognition of skill sets and work with industry to support their implementation	

11. A link to the full content of the proposed training package component(s)

The AISC should be provided with a link to the full, developed training package component(s) to be approved under the Case for Endorsement.
A link to the training package components proposed for endorsement is included here.
https://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/food-beverage-processing-project/

This Case for Endorsement was agreed to by the FBP, Food, Beverage and Pharamceutical IRC

Name of Chair	Fiona Fleming
Signature of Chair	
Date	

This Case for Endorsement was also agreed to by the Pharmaceutical Manufacturing IRC

Name of Chair	Paul MacLeman
Signature of Chair	
Date	

Attachment A: Training products submitted for approval

Please set out in the table below, the training products submitted for approval, including showing whether this is an updated, new or deleted product.

Training Products from Food and Beverage Processing project

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
Qualifications				
FBP10121	Certificate I in Food Processing	Updated	Not equivalent	Core units revised Packaging rules updated
FBP20121	Certificate II in Food Processing	Updated	Not equivalent	Packaging rules updated Qualification merged with FBP20317 Certificate II in Food Processing (Sales)
FBP30121	Certificate III in Food Processing	Updated	Not equivalent	Packaging rules updated Core units updated Specialisations added Qualification merged with FBP30617 Certificate III in Food Processing (Sales)
FBP20317	Certificate II in Food Processing (Sales)	Updated	Not equivalent	Qualification merged with FBP20117 Certificate II in Food Processing to produce revised qualification FBP20121 Certificate II in Food Processing
FBP30617	Certificate III in Food Processing (Sales)	Updated	Not equivalent	Qualification merged with FBP30117 Certificate III in Food Processing to produce FBP30121 Certificate III in Food Processing
Units of competency				

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBPBEV2004	Identify key stages and beer production equipment in a brewery	Updated	Equivalent	Unit sector code updated to better match work task Minor change to unit Application Changes to wording of all Elements Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPBEV3001	Operate and monitor a wort production process	Updated	Equivalent	Unit sector code updated to better match work task AQF level in code updated to better match complexity of work task Prerequisite removed Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPBEV3002	Prepare and monitor beer yeast propagation processes	Updated	Equivalent	Unit sector code updated to better match work task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Minor changes to Knowledge Evidence to clarify requirements Assessment Conditions
FBPBEV3003	Operate and monitor a brewery fermentation process	Updated	Equivalent	Unit title updated to better reflect work task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Added emphasis on food safety in Knowledge Evidence Minor changes to Assessment Conditions to clarify requirements Prerequisite removed
FBPBEV3004	Operate and monitor a beer filtration process	Updated	Equivalent	Unit merged with FBPOPR2013 Operate a bright beer tank process Minor change to unit Application Prerequisite removed Unit sector code and title updated to better match work task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPBEV3007	Operate and monitor a beer maturation process	Updated	Equivalent	Prerequisite removed Unit sector code and title updated to better match work task Minor changes to Performance Criteria to clarify task Foundation skills refined

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPBEV3008	Manufacture roast and ground coffee	Updated	Equivalent	Unit code updated to match complexity of task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPBPG1001	Pack or unpack product manually	Updated	Equivalent	Updated sector code to better match unit content Application of unit clarified Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Assessment Conditions
FBPBPG2009	Operate a beverage packaging process	Updated	Equivalent	Unit sector code updated to better match work task Title updated and references to beer removed throughout for broader application Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBPBPG2010	Operate a case packing process	Updated	Equivalent	Updated sector code to better match unit content Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPBPG2011	Operate a fill and seal process	Updated	Equivalent	Updated sector code to better match unit content Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPBPG2012	Operate a packaging process	Updated	Equivalent	Updated sector code to better match unit content Changes to unit Application so that unit is not delivered alongside another specific packaging unit. Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPBPG3010	Operate and monitor a carbonated beverage filling process	Updated	Not equivalent	Unit sector code updated to better match work task

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				AQF level in code updated to better match complexity of work task
				Minor change to unit Application
				References to beer removed
				Minor changes to Performance Criteria 1.1, 1.2, PC 1.3 and 1.4 replaced
				Element 2 on carbonation added
				PCs in Element 3 reorganised
				Minor changes to PCs 4.1 and 4.4
				Foundation skills refined
				CSfW information removed
				Performance Evidence clarified
				Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPBPG3011	Operate and monitor a high speed wrapping process	Updated	Equivalent	Updated sector code to better match unit content
				AQF level in code updated to better match complexity of work task
				Minor changes to Performance Criteria to clarify task
				Foundation skills refined
				CSfW information removed
				Performance Evidence clarified
				Minor changes to Knowledge and Assessment Conditions to clarify requirements
FBPBPG3012	Operate and monitor a form, fill and seal process	Updated	Equivalent	Updated sector code to better match unit content
				AQF level in code updated to better match complexity of work task
				Minor changes to Performance Criteria to clarify task
				Foundation skills refined

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPCHE3003	Conduct cheese making operations	Updated	Equivalent	Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence refined Minor changes to Knowledge Evidence and Assessment Conditions
FBPCHE3004	Carry out processing for a range of artisan cheeses	Updated	Equivalent	Title updated (processing, rather than processes) Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence refined Minor changes to Knowledge Evidence and Assessment Conditions
FBPCHE3005	Operate and monitor a cheese pressing and moulding process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit code updated to better match complexity of job task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPCON2010	Operate an enrobing process	Updated	Equivalent	Unit sector code updated to match unit content Minor changes to Performance Criteria to clarify task

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPCON2011	Operate a chocolate tempering process	Updated	Equivalent	Unit sector code updated to better match work task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPCON3001	Operate a complex chocolate depositing process	Updated	Equivalent	Note: products deposited directly onto conveyors covered by FBPOPR2097 Unit title updated Unit code AQF identifier updated to better match complexity of job task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPCON3002	Operate and monitor a boiled confectionery process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit code AQF identifier updated to better match complexity of job task Minor changes to Performance Criteria to clarify task Foundation skills refined

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPCON3003	Operate and monitor a chocolate conching process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit code AQF identifier updated to better match complexity of job task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPCON3004	Operate and monitor a confectionery depositing process	Updated	Equivalent	Note: products deposited directly onto conveyors covered by FBPOPR2097 Unit title updated Unit code AQF identifier updated to better match complexity of job task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPCON3005	Operate and monitor a granulation and compression process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit code AQF identifier updated to better match complexity of job task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Performance Evidence clarified
				Minor changes to Knowledge Evidence and Assessment Conditions
FBPCON3006	Operate and monitor a panning process	Updated	Equivalent	Unit title updated to include 'monitoring'
				Unit code AQF identifier updated to better match complexity of job task
				Minor changes to Performance Criteria to clarify task
				Foundation skills refined
				CSfW information removed
				Performance Evidence clarified
				Minor changes to Knowledge Evidence and Assessment Conditions
FBPCON3007	Operate and monitor a chocolate refining process	Updated	Equivalent	Unit title updated to include 'monitoring'
				Unit code AQF identifier updated to better match complexity of job task
				Minor changes to Performance Criteria to clarify task
				Foundation skills refined
				CSfW information removed
				Performance Evidence clarified
				Minor changes to Knowledge Evidence and Assessment Conditions
FBPCON3008	Operate and monitor a starch moulding process	Updated	Equivalent	Unit title updated to include 'monitoring'
				Unit code AQF identifier updated to better match complexity of job task
				Element 1 split into two to better reflect work process
				Minor changes to Performance Criteria to clarify task
				Foundation skills refined
				CSfW information removed
				Performance Evidence clarified

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Minor changes to Knowledge Evidence and Assessment Conditions
FBPDPR2007	Operate a cooling and hardening process	Updated	Equivalent	Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPDPR3001	Operate and monitor a curd production and cutting process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit code updated to better match complexity of job task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPDPR3002	Operate and monitor a fermentation process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit code updated to better match complexity of job task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPDPR3004	Operate and monitor a butter churning process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit code updated to better match complexity of job task

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPDPR3005	Operate and monitor a butter oil process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit code updated to better match complexity of job task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPEGG2003	Work on an egg grading floor	Updated	Equivalent	Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPEGG2004	Operate egg grading and packing floor equipment	Updated	Equivalent	Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPFAV2002	Apply hydro-cooling processes to fresh produce	Updated	Equivalent	Minor changes to Performance Criteria to clarify task Foundation skills refined

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPFAV3003	Conduct chemical wash for fresh produce	Updated	Equivalent	Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPFAV3004	Program fresh produce grading equipment	Updated	Equivalent	Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPFSY1002	Follow work procedures to maintain food safety	Updated	Equivalent	References to allergen management strengthened Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence (including addition of four categories of food hazards and CCP) and Assessment Conditions to clarify requirements
FBPFSY2002	Apply food safety procedures	Updated	Equivalent	Title of unit updated to better reflect actual work task References to allergen management strengthened

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Minor changes to Performance Criteria to clarify task CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence (including addition of four categories of food hazards and State/Territory food legislation) and Assessment Conditions to clarify requirements
FBPFSY2003	Maintain food safety when loading, unloading and transporting food	Updated	Equivalent	Unit sector code updated to better match work task References to allergens strengthened Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions
FBPFSY3002	Participate in a HACCP team (Release 2)	Updated	Equivalent	References to allergen management strengthened Dot point about different types of food safety hazards (including allergens) added to Knowledge Evidence
FBPFSY3003	Monitor the implementation of food safety and quality programs	Updated	Equivalent	SME feedback indicated 'quality and food safety' were in wrong order throughout. Unit title updated to include 'food safety and quality' rather than vice versa Minor change to Application References to allergen management strengthened Minor changes to Performance Criteria to clarify task

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				PCs updated to include 'food safety and quality' rather than vice versa Foundation skills refined CSfW information removed
FBPFSY3005	Control contaminants and allergens in food processing	Updated	Equivalent	Unit sector code and title updated to better match work task Application updated Prerequisite removed Emphasis on contaminants changed to food safety risks References to allergens strengthened Elements and Performance Criteria re-ordered Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPGPS3001	Operate and monitor a creamed honey manufacture process	Updated	Equivalent	Unit title updated to include 'monitoring' AQF level in code updated to better match complexity of work task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPGRA3017	Operate and monitor a liquid, mash or block stock feed process	Updated	Equivalent	Unit title updated to include 'monitoring' AQF level in code updated to better match complexity of work task Minor changes to Performance Criteria to clarify task

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Order of PCs in Element 1 changed
				Foundation skills refined
				CSfW information removed
				Performance Evidence clarified
				Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPGRA3018	Operate and monitor a pelleting process	Updated	Equivalent	Unit title updated to include 'monitoring'
				AQF level in code updated to better match complexity of work task
				Minor change to unit Application
				Minor changes to Performance Criteria to clarify task
				Foundation skills refined
				CSfW information removed
				Performance Evidence clarified
				Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPGRA3019	Prepare malted grain	Updated	Equivalent	AQF level in code updated to better match complexity of work task
				Minor change to unit Application
				Prerequisite removed
				Minor changes to Performance Criteria to clarify task
				Foundation skills refined
				CSfW information removed
				Performance Evidence clarified
				Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPGRA3020	Blend and dispatch malt	Updated	Equivalent	AQF level in code updated to better match complexity of work task
				Minor changes to Performance Criteria to clarify task
				Foundation skills refined

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPGRA3021	Control batch processing for micronutrients or additives in stock feed	Updated	Equivalent	Unit title updated to better reflect work task and make applicable to other sectors Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions
FBPGRA3022	Confirm feed product meets animal nutrition requirements	Updated	Equivalent	Unit title updated to better reflect work task make applicable to other sectors Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Assessment conditions to clarify requirements
FBPOIL3001	Operate a degumming and neutralisation process	Updated	Equivalent	Unit title updated to include 'degumming' Unit sector code updated to better match work task AQF level in code updated to better match complexity of work task Minor changes to Performance Criteria to clarify task

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOIL3002	Operate and monitor a bleaching process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit sector code updated to better match work task AQF level in code updated to better match complexity of work task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOIL3003	Operate and monitor a deodorising process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit sector code updated to better match work task AQF level in code updated to better match complexity of work task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBPOIL3004	Operate and monitor a flake preparation process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit sector code updated to better match work task AQF level in code updated to better match complexity of work task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOIL3005	Operate and monitor a complecting process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit sector code updated to better match work task AQF level in code updated to better match complexity of work task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence to clarify requirements
FBPOIL3006	Operate and monitor a soap splitting process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit sector code updated to better match work task AQF level in code updated to better match complexity of work task Minor change to unit Application Minor changes to Performance Criteria to clarify task

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOIL3007	Operate and monitor an interesterification process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit sector code updated to better match work task AQF level in code updated to better match complexity of work task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOIL3008	Operate and maintain a hydrogenation process	Updated	Equivalent	Unit title updated to include 'monitoring' Unit sector code updated to better match work task AQF level in code updated to better match complexity of work task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR1011	Operate automated washing equipment	Updated	Equivalent	Application of unit clarified

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Assessment Conditions
FBPOPR1012	Prepare basic mixes	Updated	Equivalent	Application of unit clarified Minor changes to Performance Criteria to clarify task Minor changes to all elements Foundation skills refined CSfW information removed Performance Evidence and Knowledge Evidence clarified Minor changes to Assessment Conditions
FBPOPR1013	Operate basic equipment	Updated	Equivalent	Application of unit clarified Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence and Knowledge Evidence clarified Minor changes to Assessment Conditions
FBPOPR1014	Monitor process operation	Updated	Equivalent	Application of unit clarified Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence and Knowledge Evidence clarified Minor changes to Assessment Conditions

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBPOPR1015	Participate effectively in a workplace environment	Updated	Equivalent	Application of unit clarified Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence and Knowledge Evidence clarified Minor changes to Assessment Conditions
FBPOPR1016	Take and record basic measurements	Updated	Equivalent	Application of unit clarified Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence and Knowledge Evidence clarified Minor changes to Assessment Conditions
FBPOPR1017	Follow work procedures to maintain quality	Updated	Equivalent	Application of unit clarified Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence and Knowledge Evidence clarified Minor changes to Assessment Conditions
FBPOPR2019	Fill and close product in cans (Release2)	Updated	Equivalent	Unit reinstated after feedback on Draft 2. Unit added to Certificate II in Food Processing. CSfW references removed Foundation skills descriptions updated
FBPOPR2070	Apply quality systems and procedures (Release 2)	Updated	Equivalent	Food processing context added to unit Application Dot point about food traceability and recall added to Knowledge Evidence CSfW information removed

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBPOPR2071	Provide and apply workplace information (Release 2)	Updated	Equivalent	Food processing context added to unit Application Dot point about food traceability and recall added to Knowledge Evidence CSfW information removed
FBPOPR2074	Carry out manual handling tasks	Updated	Equivalent	Unit code updated to reflect complexity of work task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined
FBPOPR2075	Work effectively in the food processing industry	Updated	Equivalent	Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2076	Inspect and sort materials and product	Updated	Equivalent	Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions
FBPOPR2077	Operate a bulk dry goods transfer process	Updated	Equivalent	Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2078	Work in a freezer storage area	Updated	Equivalent	Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2079	Work with temperature controlled stock	Updated	Equivalent	Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2080	Operate a blending, sieving and bagging process	Updated	Equivalent	Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2081	Measure non-bulk ingredients	Updated	Equivalent	Title updated to better reflect job task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBPOPR2082	Operate a mixing or blending process	Updated	Equivalent	Minor changes to Performance Criteria to clarify task Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements Foundation skills refined CSfW information removed Performance Evidence clarified
FBPOPR2083	Operate a baking process	Updated	Equivalent	Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2084	Apply work procedures to maintain integrity of processed product	Updated	Equivalent	Minor changes to Performance Criteria to clarify task PC 2.3 removed Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2085	Operate a grinding process	Updated	Equivalent	Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2086	Operate a frying process	Updated	Equivalent	Minor changes to Performance Criteria to clarify task Foundation skills refined

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2087	Operate a mixing or blending and cooking process	Updated	Equivalent	Minor changes to unit application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2088	Operate pumping equipment	Updated	Equivalent	Minor changes to unit application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2089	Operate a production process	Updated	Equivalent	Additional sentence added to unit Application to avoid double up with specific process specific units Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2090	Operate a freezing process	Updated	Equivalent	Note added to unit Application to not allow delivery with FBPOPR2092 Operate a continuous freezing process

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2091	Operate a holding and storage process	Updated	Equivalent	Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2092	Operate a continuous freezing process	Updated	Equivalent	Note added to unit Application to not allow delivery with FBPOPR2090 Operate a freezing process Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence to clarify requirements and Assessment
FBPOPR2093	Operate an automated cutting process	Updated	Equivalent	Emphasis on meat removed so unit can be applied across different sectors Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR2094	Clean equipment in place	Updated	Equivalent	Unit code updated Minor changes to Performance Criteria 1.1, 1.2, 1.3 Performance Criteria 2.4 added Extra points added to Knowledge Evidence
FBPOPR2095	Clean and sanitise equipment	Updated	Equivalent	Unit code updated Extra points added to Knowledge Evidence Minor changes to Performance Criteria for clarity
FBPOPR3007	Operate a bulk liquid transfer process	Updated	Equivalent	AQF level in code updated to better match complexity of work task Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR3008	Load and unload tankers	Updated	Equivalent	AQF level in code updated to better match complexity of work task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR3009	Participate in sensory analyses	Updated	Equivalent	Unit sector code updated to better match work task

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge and Assessment Conditions Evidence to clarify requirements
FBPOPR3010	Operate and monitor a filtration process	Updated	Not equivalent	Unit merged with FBPOPR2057 Operate a membrane process Unit title updated to include 'monitor'
FBPOPR3011	Operate and monitor a heat treatment process	Updated	Equivalent	Unit title updated to include 'monitor' AQF level in code updated to better match complexity of work task Minor changes to unit application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR3012	Operate and monitor a drying process	Updated	Equivalent	Unit title updated to include 'monitor' AQF level in code updated to better match complexity of work task Minor changes to unit application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBPOPR3013	Operate and monitor an homogenising process	Updated	Equivalent	Unit title updated to include 'monitor' AQF level in code updated to better match complexity of work task Minor changes to unit application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR3014	Operate and monitor a retort process	Updated	Equivalent	Unit title updated to include 'monitor' AQF level in code updated to better match complexity of work task Minor change to unit Application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR3015	Pre-process raw materials	Updated	Equivalent	AQF level in code updated to better match complexity of work task Minor changes to unit application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBPOPR3016	Operate and monitor a separation process	Updated	Equivalent	Unit title updated to include 'monitor' AQF level in code updated to better match complexity of work task Minor changes to unit application Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR3017	Prepare food products using basic cooking methods	Updated	Equivalent	Prerequisite removed Minor changes to Performance Criteria to clarify task Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR3018	Identify dietary, cultural and religious considerations for food production	Updated	Equivalent	Unit title updated Application updated Emphasis on dietary conditions and reactions to allergens/anaphylaxis increased Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPOPR3019	Operate and monitor interrelated processes in a production or packaging system	Updated	Equivalent	Unit title updated FBPOPR3006 Operate interrelated processes in a packaging system merged with FBPOPR3005 Operate interrelated processes in a production system

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBPOPR3022	Receive and store raw materials for food processing	Updated	Not equivalent	Unit redesigned and incorporates content from FBPCON2001 Examine raw ingredients used in confectionery
FBPOPR3023	Operate and monitor an evaporation process	Updated	Equivalent	Unit code and title updated to match complexity of task Minor changes to Performance Criteria to clarify task Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPPPL1001	Communicate workplace information	Updated	Equivalent	Updated sector code to better match unit content Application of unit clarified Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence and Knowledge Evidence clarified Minor changes to Assessment Conditions
FBPPPL2002	Work in a socially diverse environment	Updated	Equivalent	Sector code updated to better reflect task Minor changes to Performance Criteria to clarify task Foundation skills refined Minor changes to Assessment Conditions
FBPPPL3007	Support and mentor individuals and groups	Updated	Not equivalent	Performance Criteria 1.5 added Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence to clarify requirements and Assessment Conditions

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBPPPL3008	Establish compliance requirements for work area	Updated	Not equivalent	Minor changes to Performance Criteria to clarify task PCs added Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
FBPRBK1001	Finish products (Release 2)	Updated	Equivalent	Reference to 'pallet knives' removed from Assessment Conditions Foundation Skills refined
FBPWHS1001	Identify safe work practices (Release 2)	Updated	Equivalent	Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPWHS2001	Participate in work health and safety processes (Release 2)	Updated	Equivalent	Dot point about environmental risks added to Knowledge Evidence Foundation skills refined CSfW information removed
FBPWHS3001	Contribute to work health and safety processes (Release 2)	Updated	Equivalent	Minor changes to Performance Criteria to clarify task Foundation skills refined CSfW information removed Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements
FBPBEV3005	Operate and monitor juice processing	New	Newly created	Not applicable
FBPBEV3006	Control and monitor fruit and/or vegetable washing and milling	New	Newly created	Not applicable

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBPDPR3003	Control batch processing for powdered milk products	New	Newly created	Not applicable
FBPFSY3004	Participate in traceability activities	New	Newly created	Not applicable
FBPFSY4003	Perform an allergen risk review	New	Newly created	Not applicable
FBPFSY4004	Provide accurate food allergen information to consumers	New	Newly created	Not applicable
FBPFSY4005	Conduct a traceability exercise	New	Newly created	Not applicable
FBPFSY5002	Develop an allergen management program	New	Newly created	Not applicable
FBPFSY5003	Design a traceability system for food products	New	Newly created	Not applicable
FBPFSY5004	Plan to mitigate food fraud	New	Newly created	Not applicable
FBPOIL3009	Clean and mill olives	New	Newly created	Not applicable
FBPOIL3010	Operate and monitor a malaxer	New	Newly created	Not applicable
FBPOIL3011	Operate and monitor an oil separation process	New	Newly created	Not applicable
FBPOIL3012	Operate and monitor storage of virgin olive oil	New	Newly created	Not applicable
FBPOPR2096	Follow procedures to maintain good manufacturing	New	Newly created	Not applicable
FBPOPR3020	Plan, conduct and monitor equipment maintenance	New	Newly created	Not applicable
FBPOPR3021	Apply good manufacturing practice requirements in food processing	New	Newly created	Not applicable

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBPBEV2001	Operate a deaeration, mixing and carbonation process	Deleted	Not applicable	Not applicable
FBPBEV2003	Operate an ice manufacturing process	Deleted	Not applicable	Not applicable
FBPGPS2005	Operate a fractionation process	Deleted	Not applicable	Not applicable
FBPGPS2010	Operate a winterisation process	Deleted	Not applicable	Not applicable
FBPOPR2031	Operate a coating application process	Deleted	Not applicable	Not applicable
FBPOPR2047	Operate a portion saw	Deleted	Not applicable	Not applicable
FBPOPR2049	Operate a reduction process	Deleted	Not applicable	Not applicable
FBPOPR2051	Operate a spreads production process	Deleted	Not applicable	Not applicable
FBPOPR2053	Operate a washing and drying process	Deleted	Not applicable	Not applicable
FBPOPR2054	Operate a water purification process	Deleted	Not applicable	Not applicable

Training Products from additional IRC supported updates

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
Qualifications				
FBP10221	Certificate I in Baking	**Updated**	Equivalent	Unit codes updated in core and electives
FBP20221	Certificate II in Baking	**Updated**	Equivalent	Unit codes updated in core and electives

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBP20521	Certificate II in Wine Industry Operations	**Updated**	Equivalent	Unit codes updated in core and electives
FBP30321	Certificate III in Cake and Pastry	**Updated**	Equivalent	Unit codes updated in core and electives
FBP30421	Certificate III in Bread Baking	**Updated**	Equivalent	Unit codes updated in core and electives
FBP30521	Certificate III in Baking	**Updated**	Equivalent	Unit codes updated in core and electives
FBP30721	Certificate III in Rice Processing	**Updated**	Equivalent	Unit codes updated in core and electives
FBP30921	Certificate III in Wine Industry Operations	**Updated**	Equivalent	Unit codes updated in core and electives
FBP40221	Certificate IV in Baking	**Updated**	Equivalent	Unit codes updated in core and electives
FBP40321	Certificate IV in Food Processing	**Updated**	Equivalent	New allergens and traceability units added to electives GRA units added to electives Unit codes updated in core and electives
FBP40421	Certificate IV in Food Science and Technology	**Updated**	Equivalent	New allergens and traceability units added to electives Unit codes updated in core and electives
FBP40621	Certificate IV in Artisan Fermented Products	**Updated**	Equivalent	New allergens and traceability units added to electives Unit codes updated in electives
FBP50121	Diploma of Food Science and Technology	**Updated**	Equivalent	New allergens and traceability units added to electives Unit codes updated in core and electives

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
FBP50218	Diploma of Food Safety Auditing	**Updated**	Equivalent	New allergens and traceability units added to electives Unit codes updated in core and electives
FBP50321	Diploma of Artisan Cheesemaking	**Updated**	Equivalent	New allergens and traceability units added to electives Unit codes updated in core and electives
Units of competency				
FBPPPL4009	Optimise a work process	**Updated**	Equivalent	Updated prerequisite unit code

Attachment B: How qualification updates support job roles

Job role	Qualification	Proposed updates and how these better support the job role
Food or feed processing worker/operator (entry level and under general supervision)	FBP10121 Certificate I in Food Processing	Core units revised to include introductory information about food safety (including traceability) and manual handling to support updated requirements of job role. Packaging rules updated to ensure AQF alignment is at AQF 1. Foundation Skills (FSK) units added to elective bank to allow opportunities to build appropriate foundation skills for food/feed processing work, including digital literacy and digital technology skills at ACSF Levels 1 and 2.
Food or feed processing worker/operator (under supervision) Food processing salesperson (under supervision)	FBP20121 Certificate II in Food Processing	Core units revised to include skills and knowledge about food safety and good manufacturing practice (including traceability) to support updated requirements of job role. Packaging rules updated to ensure AQF alignment is at AQF 2. Foundation Skills (FSK) units added to elective bank to allow opportunities to build appropriate foundation skills for food/feed processing work, including digital literacy and digital technology skills at Australian Core Skills Framework (ACSF) Level 2. Qualification merged with FBP20317 Certificate II in Food Processing (Sales)
A vast number of job roles are covered by this qualification. Examples include: • Food process worker/operator • Feed process worker/operator • Brewer • Bottling and packing operator • Confectionary processor • Distiller • Dairy processor/operator • Edible oil processor/operator • Mill operative • Fruit juice processor/operator • Pet food processor/operator	FBP30121 Certificate III in Food Processing	Optional specialisations added to the qualification to allow learners to be awarded a qualification that lists a particular food/feed focussed specialisation. Specialisations include: • Brewing • Bottling and packaging • Confectionery • Dairy processing (cheese, powder and/or milk) • Distilling • Edible oils (refining or cold pressing edible oils) • Milling • Non-alcoholic beverages (fruit juice, cordial) • Pet food (companion animals) • Quality (for operator roles) • Sales

Job role	Qualification	Proposed updates and how these better support the job role
• Stock feed processor • Food processing salesperson		• Stock feed (cattle, horses, sheep, pigs, poultry, fish – animals that produce for human consumption). Core units revised to include skills and knowledge about food safety, good manufacturing practice (new unit) and traceability (new unit) to support updated requirements of job role. Packaging rules simplified (compared to previous version) and updated to ensure AQF alignment is at AQF 3. Foundation Skills (FSK) units added to elective bank to allow opportunities to build appropriate foundation skills for food/feed processing work, including digital literacy and digital technology skills at Australian Core Skills Framework (ACSF) Level 3. Qualification merged with FBP30617 Certificate III in Food Processing (Sales)

Attachment C: Stakeholder consultation

List of stakeholders that actively participated in stakeholder consultation for the project:
The following 182 people actively contributed to the development of this project (noting 507 stakeholders were contacted to be involved).

Name	Organisation	Title	Industry	Representation Type	State
Adam Mayne	Goodman Fielder	Product Development Manager	Fats and Oils	Employer	NSW
Andrew Collier	Tech Source	Technical Sales and Support	Manufacturing	Employer	WA
Andrew Steele	GS1	Account Director	Traceability	Employer	VIC
Angeline Achariya	Simplot Australia Pty Ltd	Executive Director Innovation and Growth	Food and Beverage Manufacture	Employer	VIC
Carolyn Gray	Nestle	HR Business Partner	Confectionery	Employer	VIC
Charavy Chan	Mojo Kombucha	Technical Manager	Beverage manufacturing	Employer	SA
Chris de Bono	Meru Miso	Managing Director and Miso Master	Food and Beverage Manufacture	Employer	TAS
Claudia Guillaume	Modern Olives	General Manager - Technical	Fats and Oils	Employer	VIC
Donovan Sparks	Lion Beer	Capability and Knowledge Leader	Beverage manufacturing	Employer	QLD
Gabrielle Cullen	Peters Ice Cream	Line Manager - Training	Dairy Product Manufacturing	Employer	VIC
Georgie Jacobson	Simplot Australia Pty Ltd	HR Manager	Food and Beverage Manufacture	Employer	TAS
Gina Casey	Simplot Australia Pty Ltd	Learning Manager	Food and Beverage Manufacture	Employer	TAS
Igor Van Gerwen	House of Anvers	Managing Director	Confectionary Manufacture	Employer	TAS
James Bunn	Allied Pinnacle	National Head Miller	Grain Processing	Employer	VIC
James Penny	Gage Roads Brewing Co Ltd	HS and HR Manager	Beer Manufacture	Employer	WA
Jasmine Lacis-Lee	BVAQ	Food Safety Manager Microbiology and Allergens	Allergens/Traceability	Employer	QLD

Name	Organisation	Title	Industry	Representation Type	State
Jeannie Walker	Tamar Valley Dairy	Safety, Health and Environment Manager	Dairy Product Manufacturing	Employer	TAS
Jenny James	Simplot	Manager	Eggs/Fruit and Veg and Nuts	Employer	VIC
John Sales	Huon Aquaculture Group Limited	Management Accountant	Food Processing	Employer	TAS
John Szabo	GS1	Consulting Manager	Traceability	Employer	VIC
Joyce Ceravolo	Ashton Valley Fresh	Quality Assurance and Business Development Manager	Beverage Manufacture	Employer	SA
Karensa Menzies	Karensa Menzies - Consultant	Agrifood Development Specialist	Food and Beverage Manufacture	Employer	VIC
Kerry Fox	Simplot Australia Pty Ltd	Training Advisor	Food and Beverage Manufacture	Employer	TAS
Leah Williamson	True Foods (previously)	Technical Manager	Baking/Production Baking	Employer	VIC
Linda Larkins	Somerville Egg Farm		Egg Farm	Employer	VIC
Louise White	SeerPharma	Partner and Senior Consultant	Pharmaceutical Manufacture	Employer	VIC
Marcel Fillion	Huon Aquaculture Group Limited	Factory Manager	Aquaculture	Employer	TAS
Maria Said	Allergy & Anaphylaxis Australia (A&AA)	CEO	Allergens/Traceability	Employer	NSW
Marion Veal	Haigh's Chocolates	Training Coordinator	Confectionary	Employer	SA
Mark Dennien	Kialla Pure Foods	President	Bakery Product Manufacturing	Employer	QLD
Mark Sedgwick	Lion Dairy & Drinks	Technical Capability Leader	Dairy Product Manufacturing	Employer	TAS
Martin Eagle	Halcyon Proteins Pty Ltd	Business Manager	Food Sales	Employer	VIC
Matthew Holland	Lion Dairy & Drinks	Operations Manager - King Island Dairy	Dairy Product Manufacturing	Employer	TAS
Nicholas Baker	Australian Eggs	Innovation Program Manager	Egg Farm	Employer	NSW

Name	Organisation	Title	Industry	Representation Type	State
Nicholas Benjamin	Banjo's Corporation Pty Ltd	Production Consultant	Food and Beverage Manufacture	Employer	TAS
Pablo Canamasas	Cobram Estate	Argentinian olive processing specialist	Oil	Employer	International
Paul Baker	Fonterra Australia Ltd	Training Coordinator - West	Dairy Product Manufacturing	Employer	VIC
Paul Brosnan	Homestyle Bake	Sales Manager	Bakery Product Manufacturing	Employer	QLD
Paul Martin	Haarslev Industries	Area Sales Manager	Bakery Product Manufacturing	Employer	VIC
Peter McFarlane	Australian Food Integrity Certification Services Pty Ltd	Director and Company Secretary	Olive Processing/Oil Processing	Employer	SA
Rachel Warren	Mojo Kombucha	HR and WHS Manager	Beverage Manufacture	Employer	SA
Raymond Chia	Australian Eggs	Food Safety and Biosecurity Coordinator	Eggs	Employer	NSW
Ray Lamb	Australian Beer Company	Training and Continuous Improvement Co-Ordinator	Beer Manufacture	Employer	
Richard Jenkins	Richard Jenkins and Associates	Director	Food and Beverage	Employer	NSW
Robert Davies	Davies Bakery	Owner	Bakery Product Manufacturing	Employer	VIC
Ross Kenna	McCain Foods Australia	Robot Operator / Process Operator	Eggs/Fruit and Veg and Nuts	Employer	VIC
Ryan Monaghan	Real Pet Food Company	Quality Coordinator	Pet Food	Employer	NSW
Scott Williams	Forest Hill Consulting	Animal Health Consultant	Animal Health	Employer	VIC
Shane Wall	Haigh's Chocolates	Product Manager	Commercial	Employer	SA
Steve Timmis	Fosseys Gin	Manager	Spirit distilling	Employer	VIC
Terry Papadis	GS1	Manager - Training	Traceability	Employer	VIC
Vicki Beekman	Bega Cheese Co-operative Limited	HR support	Cheese/Dairy Processing	Employer	VIC

Name	Organisation	Title	Industry	Representation Type	State
John Murray	Ausindustry	Director, Entrepreneurs Program	Food and Beverage Manufacture	Government - Federal	ACT
Matthew Dance	Skills Tasmania	Industry Liaison Officer, Workforce Policy and Strategic Relations	State Government Agency	Government - State	TAS
Anna Carew	Skills Tasmania	Senior Workforce Development Consultant		Government - State	TAS
Leanne Fulmer	Queensland Health	Advanced Environmental Health Officer	Food and Beverage Manufacture	Government - State	QLD
Lucinda Pita	Department of Training and Workforce Development	Senior Program Officer	State Government	Government - State	WA
Lynda Green	Australian Apprenticeships and Traineeships information Service AATINFO	Training Package Content Officer	State Government	Government - State	VIC
Mark Dean	Australian Apprenticeships and Traineeships information Service AATINFO	Training Package Content	Government Agency	Government - State	VIC
Liz Newlan	Bega Cheese Co-operative Limited	Acting Site Manager	Cheese/Dairy Processing	Industry Reference Committee (IRC) Representative	VIC
Richard Adamson	Young Henry's Brewing Company	Director	Beer Manufacturer	Industry Reference Committee (IRC) Representative	NSW
Anne Astin	Consultant	Director	Food and Beverage Manufacture	Industry Reference Committee (IRC) Representative	VIC
Brett Noy	Uncle Bob's Bakery	Owner, Managing Director	Bakery Product Manufacturing	Industry Reference Committee (IRC) Representative	QLD

Name	Organisation	Title	Industry	Representation Type	State
Carolyn Macgill	The Australian Industry Group (AI Group)	Manager - Association Services	Food, Beverage and Pharmaceutical Manufacturing	Industry Reference Committee (IRC) Representative	VIC
Daniel Shipard	Wilmar Sugar Mills	HR Manager	Sugar Milling	Industry Reference Committee (IRC) Representative	QLD
Duncan Rowland	Stock Feed Manufacturers' Council of Australia (SFMCA)	Executive Officer	Stock Feed Manufacture	Industry Reference Committee (IRC) Representative	ACT
Fiona Fleming	Australian Institute of Food Science and Technology	Managing Director	Allergens/Traceability	Industry Reference Committee (IRC) Representative	NSW
Henrik Wallgren	South Australian Wine Industry Association Inc	Business services manager	Wine Production	Industry Reference Committee (IRC) Representative	SA
Ian Curry	Australian Manufacturing Workers' Union	National Coordinator - Skills, Training and Apprenticeships	Manufacturing	Industry Reference Committee (IRC) Representative	SA
Nicole Lam	Carlton & United Breweries	Learning and Development Manager	Beer Manufacturing	Industry Reference Committee (IRC) Representative	VIC
Scott Young	Wilmar Sugar Mills	Training and Development Manager	Sugar Milling	Industry Reference Committee (IRC) Representative	QLD
Stan Kailis	Australian Mediterranean Olive Research Institute	Director	Olive Processing	Other	WA

Name	Organisation	Title	Industry	Representation Type	State
Kim Tonnet	Australian Food and Grocery Council (AFGC)	Regulatory Manager	Food and Beverage Manufacture	Peak Industry Body	ACT
Nerida Kelton	Australian Institute of Packaging	CEO	Packaging	Peak Industry Body	QLD
Rob Sherlock	Sherlock Food Allergen Risk Management Pty Ltd	Director	Allergens/Traceability	Peak Industry Body	QLD
Anne-Marie Mackintosh	Australian Food and Grocery Council (AFGC)	Policy Manager – Nutrition and Regulation	Food and Beverage Manufacture	Peak Industry Body	NSW
April Browne	Dairy Australia	Lead Learning and Development Partners	Dairy Product Manufacturing	Peak Industry Body	VIC
Ashleigh Pulford	South Australian Dairy Farmers Association (SADA)	Policy Officer	Dairy Product Manufacturing	Peak Industry Body	SA
Bruce White	NSW Amateur Bee Keeping Association/Illawarra Beekeepers		Beekeeping/Honey	Peak Industry Body	NSW
Carol Graham	Food and Beverage Manufacture Development Fund	Executive Officer	Food and Beverage Manufacture	Peak Industry Body	SA
Christopher Su	Monash Food Innovation Centre	Business Development Manager	Food and Beverage Manufacture	Peak Industry Body	VIC
Dean Swindells	National Baking Industry Association (NBIA)	Industry Assessor/Trainer	Baking/Production Baking and Grains / Milling	Peak Industry Body	QLD
Emma Greenhatch	Food and Agribusiness Network	General Manager	Food and Beverage	Peak Industry Body	QLD
Fiona Taylor	Australian Technical Millers Association	Executive Officer	Grain Milling	Peak Industry Body	VIC
Jana Cameron	Path4Food	Principal Consultant and Owner	Food and Beverage Manufacture	Peak Industry Body	QLD
Jules McMurtrie	QMI Solutions	Manager	Manufacturing	Peak Industry Body	QLD

Name	Organisation	Title	Industry	Representation Type	State
Julian Hill	Food & Fibre Gippsland	Workforce Training Innovation Project Manager	Food and Beverage Manufacture	Peak Industry Body	VIC
Karina Dambergs	FermentTasmania	CEO	Food and Beverage Manufacture	Peak Industry Body	TAS
Mark Wigley	Regional Development Australia (RDA) Sydney	Project Development Manager	Food and Beverage Manufacture	Peak Industry Body	NSW
Mimma White	Australian Distillers Association (ADA)	Executive Officer	Spirit distilling	Peak Industry Body	WA
Samara Miller	Food South Australia Inc.	Industry Development	Food and Beverage manufacture	Peak Industry Body	SA
Sandra Vale	National Allergy Strategy	National Allergy Strategy Coordinator	Food Allergen information service	Peak Industry Body	WA
Sara Grafenauer	Grains & Legumes Nutrition Council	General Manager	Grain processing	Peak Industry Body	NSW
Shae Courtney	Australian Beverages Council	Senior Manager – Corporate Affairs	Beverage manufacture	Peak Industry Body	NSW
Siobhan Kerin	Independent Brewers Association	Head of Events	Beer Manufacture	Peak Industry Body	VIC
Therese O'Dwyer	Regional Development Australia (RDA) Sydney	Director / Executive Officer	Various	Peak Industry Body	NSW
Tony Coppola	North Link	Deputy Executive Director	Manufacturing	Peak Industry Body	VIC
Tony Smith	Baking Association of Australia	Executive Officer	Bakery Product Manufacturing	Peak Industry Body	NSW
Vivien Kite	Australian Chicken Meat Federation Inc. (ACMF)	Executive Director	Meat Processing	Peak Industry Body	NSW
Adam Mostogl	Illuminate Education Australia	Educator	Food and Beverage Manufacture Training	RTO	TAS
Adam Parkinson	South West TAFE	Teacher	Bakery Product Manufacturing Training	RTO	Vic
Amelia Daw	Independent Institute of Food Processing	Educational Standards Officer	Food and Beverage Manufacture Training	RTO	SA

Name	Organisation	Title	Industry	Representation Type	State
Andreas Klieber	Quality Associates Training	CEO	Food and Beverage Manufacture Training	RTO	VIC
Angela Tsimiklis	William Angliss Institute	Program Leader - Patisserie and Bakery	Bakery Product Manufacturing Training	RTO	VIC
Benoit Marchand	TasTAFE	Trainer	Food and Beverage Manufacture Training	RTO	TAS
Brad Costello	SAI Global	Project Manager / Learning Specialist	Food and Beverage Manufacture Training	RTO	VIC
Brent Bannister	Austrade	Senior Export Adviser | Tradestart Adviser	Food and Beverage Manufacture Training	RTO	NSW
Cathy Bonsey	Bendigo Kangan Institute	Product Performance Specialist	Food and Beverage Manufacture Training	RTO	VIC
Christine Sercombe	TAFE NSW	Industry Relationship Lead	Food and Beverage Manufacture Training	RTO	NSW
Clare Winkel	Integrity Compliance		Food and Beverage Manufacture Training	RTO	QLD
Craig Smith	Sunraysia Institute of TAFE (SuniTAFE)	Wine teacher	Wine production training	RTO	VIC
Damian Peirce	MEGT Australia	Business Development Consultant	Food and Beverage Manufacturing Training	RTO	Tas
Darren Payne	Goulburn Ovens Institute of TAFE	Director, Services and Natural Environment	Food and Beverage Manufacturing Training	RTO	VIC
Darrin Mickle	Proactive Training	Trainer	Food and Beverage Manufacturing Training	RTO	VIC
David Danson	Bendigo Kangan Institute	Trainer	Beer manufacture	RTO	VIC
David Healey	Australian Food Training Centre	Leader	Food and Beverage Manufacturing Training	RTO	SA
David Pinnock	National Food Institute	Trainer	Dairy Manufacture	RTO	VIC
Donna Leslie	Federation University TAFE	Industry Trainer	Beer Manufacture	RTO	VIC
Duane Neill	Workplace Training Strategies	General Manager	Bakery Product Manufacturing	RTO	VIC

Name	Organisation	Title	Industry	Representation Type	State
Fee Lee	TAFE SA	ex-Educational Manager Applied Food, Bakery and Patisserie	Bakery Product Manufacturing	RTO	SA
Frank Alampi	TAFE NSW	Teacher	Wine Production	RTO	NSW
Gerry Plunkett	TasTAFE	Teacher	Food and Beverage Training	RTO	TAS
Gina Dal Santo	TAFE SA	Lecturer	Cheesemaking	RTO	SA
Graham James	(previously) South West TAFE	Teacher	Food Sales and Plant/Production Baking	RTO	VIC
Helen Briggs	Calibre Training and Development	Branch Manager	Food and Beverage Manufacture	RTO	QLD
Helen Paton	South Metropolitan TAFE	Qualified Field Officer/Baking Lecturer	Bakery Product Manufacture	RTO	WA
Helen Strik	TAFE NSW	Teacher	Milling	RTO	NSW
Ian Haberfield	National Food Institute	Project Manager	Cheese/Dairy Processing	RTO	NSW
Jaime Yeo	Training Practical Solutions Consultancy Pty Ltd	Quality Assurance and Compliance	Food and Beverage Manufacture	RTO	VIC
James Elton	Core Compliance	Director	Food and Beverage Manufacture	RTO	VIC
Jeanette Ramos	TAFE NSW	Head Teacher	Food and Beverage Manufacture	RTO	NSW
Jennifer Kalmus	William Angliss Institute	Teacher	Food and Beverage Manufacture	RTO	SA
Jim Ralph	TAFE SA	Lecturer	Food and Beverage Manufacture	RTO	SA
Jo-Anne Taylor	Dynamic Learning Services	Compliance Manager	Flour Milling	RTO	NSW
John Price	Training and Quality Management Services Pty Ltd (TQMS)	Director	Food and Beverage Manufacture	RTO	VIC
Kathy Majstorovic	William Angliss Institute	Food Processing Coordinator	Food and Beverage Manufacture training	RTO	VIC

Name	Organisation	Title	Industry	Representation Type	State
Kim Jorgensen	FS Alliance	Trainer	Food and Beverage Manufacture	RTO	QLD
Kristine Wilson	William Angliss Institute	Food Science and Technology teacher with co-ordination duties	Food and Beverage Manufacture	RTO	VIC
Lani Houston	TAFE NSW	Industry Relationship Lead-Food	Food and Beverage Manufacture	RTO	NSW
Mark Brewer	TasTAFE	Lecturer	Wine Production	RTO	TAS
Mary Campbell	TAFE Queensland	Chief Executive	Food and Beverage Manufacture Training	RTO	QLD
Michael Goddard	TasTAFE	Advanced Skills Teacher	Food and Beverage Manufacture Training	RTO	TAS
Michael Grogan	FGM Consultants Pty Ltd	Managing Director	Food and Beverage Manufacture Training	RTO	VIC
Mick Hoblos	Pivotal Training & Development Pty Ltd	CEO	Food, Beverage and Pharmaceutical Industry Training	RTO	NSW
Nevon Sachse	Nevon Sachse - Consultant	Compliance consultant	Food and Beverage Manufacture Training	RTO	QLD
Pat Dennis	TAFE Queensland	Director of Faculty Tourism, Hospitality and Personal Services	Food and Beverage Manufacture	RTO	QLD
Rick Dunn	South West TAFE	Part time coordinator	Food and Beverage Manufacture Training	RTO	VIC
Robert Broggian	William Angliss Institute	Senior Educator – Quality and Curriculum	Food and Beverage Training	RTO	VIC
Robert Schwerdt	Charles Darwin University	Team Leader - Commercial Cookery and Bakery (Top End)	Bakery Product Manufacturing Training	RTO	NT
Ross Freeman	National Food Institute	CEO	Food and Beverage Training	RTO	VIC
Royston Simpkin	FGM Consultants Pty Ltd	Trainer	Food and Beverage manufacture training	RTO	VIC
Ryan Lesperance	Pro-Active Training and Assessments Pty Ltd	Director	Food and Beverage manufacture training	RTO	VIC

Name	Organisation	Title	Industry	Representation Type	State
Saroja Gurazada	TAFE NSW	Product Manager	Food and Beverage Manufacture Training	RTO	NSW
Sharon Cini	Federation University Australia	Industry Trainer - Food and Rural Sciences	Beer Manufacture	RTO	VIC
Shawn Dwyer	The Coaching Centre	Managing Director	Food and Beverage Manufacture Training	RTO	NSW
Stephen Nelsen	TAFE SA	Head Brewery Teacher	Beer Manufacture	RTO	SA
Steve Henderson	TAFE Queensland	Teacher	Beer Manufacture	RTO	QLD
Suzanne Robertson	TAFE NSW	Industry Relationship Lead, Cuisine	Bakery Product Manufacturing	RTO	NSW
Terrence Richards	Australian College of Training	Chief Executive Officer	Food and Beverage manufacturing training	RTO	WA
Timothy Cox	TasTAFE	Baking trainer	Bakery Product Manufacturing	RTO	TAS
Varun Khetarpallar (TasTAFE)	TasTAFE	Coordinator	Food and Beverage Manufacture and Hospitality Training	RTO	TAS
Vera Szopen	TAFE NSW	Teacher - Food Science and Technology	Beer Manufacturing	RTO	NSW
Wendy Jarvis	William Angliss Institute	Teacher	Food and Beverage Training	RTO	VIC
Matthew Pearson	Central Queensland University	Teacher - Environmental Monitoring and Technology	Sugar/Aquaculture	RTO	QLD
Frances Parnell	Department of Training and Workforce Development	Manager, Training Curriculum Services	State Government	State and Territory Training Authorities (STAs)	WA
Irina Ferouleva	Department for Innovation and Skills SA	Principal Training Products Consultant, Skills Planning and Initiatives	Manufacturing	State and Territory Training Authorities (STAs)	SA
Paul Saunders	Chisholm Institute	Executive Officer	General Manufacturing	State and Territory Training	VIC

Name	Organisation	Title	Industry	Representation Type	State
		Curriculum Maintenance Management Service		Authorities (STAs)	
Meaghan Dodd	Intuitive Food Solutions	Director	Food and Beverage	Training Board/Other	QLD
Nick Juniper	Food & Primary Skills Victoria	Executive Officer	ITAB	Training Board/Other	VIC
Paul Etheredge	Food, Fibre & Timber Industries Training Council (WA)	Project Manager	ITAB	Training Board/Other	WA
Sam Nicolosi	QMI	Industry Engagement	Manufacturing	Training Board/Other	QLD
Melissa Wortman	Agrifood NSW ITAB	Executive Officer	Food and Beverage Manufacturing	Training Boards/Other	NSW
Wayne Lee	Australian Industry Group Queensland	Queensland Industry Skills Advisor Manufacturing	Manufacturing	Training Boards/Other	QLD
Yvonne Webb	Industry Skills Advisory Council, NT ISACNT	Training Package Development	Manufacturing	Training Boards/Other	NT
Chris Field	United Workers Union	Organiser	Food and Beverage Manufacture	Union	SA
Heidi Stenschke	Australian Manufacturing Workers' Union	NSW Assistant State Secretary	Food and Beverage Manufacture	Union	NSW
Imogen Beynon	United Workers Union	Deputy Director	Food and Beverage Manufacture	Union	VIC
Jason Hefford	Australian Manufacturing Workers' Union	National Food Secretary	Manufacturing	Union	VIC
Leigh Monson	Australian Manufacturing Workers' Union	Union Delegate	Food and Beverage Manufacture	Union	TAS
Luke Mangano	Australian Workers Union - National	Organiser	Food and Beverage Manufacture	Union	QLD
Martin de Rooy	United Workers Union	Industrial Officer	Food and Beverage Manufacture	Union	VIC
Michael Wickham	Australian Manufacturing Workers' Union	Union Organiser	Food and Beverage Manufacture	Union	TAS

Stakeholder Type	Key Feedback Points	Actions Taken to Address Feedback
Industry Reference Committee (IRC) Representatives	• The 2017 version of Certificate I in Food Processing is not utilised as an industry pathway and should be deleted • The 2017 versions of the Certificate II and III in Food Processing not well structured to meet the needs of many different industry sectors • Allergen management needs to be addressed in qualifications • The rising numbers of food product recalls needs to be addressed through qualifications • Ensuring qualifications include optional foundation skills units • Ensuring the detail included in fields of units is suitable, appropriate and accurate and accurately reflects job tasks • Ensuring the AQF alignment of qualifications is accurate • Ensuring skill sets exist to provide pathways into qualifications	• Certificate I in Food Processing not deleted because it is referenced in industrial awards (see row titled 'Unions', below) • Certificates II and III redesigned to meet needs of all stakeholders • A suite of new allergen management related units developed, and allergen related content updated in Food Safety (FSY) units and operator units where relevant • Three new units developed to address traceability issues (and food product recall) for job roles covered in qualifications at AQF levels 3, 4 and 5; one of these units added to core of Certificate III in Food Processing and other units added to FBP qualifications at higher levels • Foundation skills units added to the elective bank of Certificate I, II and III in Food Processing • Detail in units refined until approved by members • Clarifying content of core and packaging rules until stakeholders satisfied that they are appropriate • Four skill sets developed to provide pathways into Food Processing qualifications
Peak Industry Bodies	• Allergen management needs to be addressed in qualifications • Rising numbers of food product recalls	• A suite of new allergen management related units developed, and allergen related content updated in Food Safety (FSY) units and operator units where relevant • Three new units developed to address traceability issues (and food product recall) for job roles covered in qualifications at AQF levels 3, 4 and 5; one of these units added to core of Certificate III in Food Processing and other units added to FBP qualifications at higher levels
Employers (Non-IRC)	• Ensuring specialisations covering a range of sectors are included in the Certificate III in Food Processing	• Focus of specialisations proposed for the Certificate III in Food Processing varied and refined throughout project

Stakeholder Type	Key Feedback Points	Actions Taken to Address Feedback
	• Ensuring the range of units included in the specialisations covers the work appropriately • Ensuring detail included in units is at the operator level (AQF3) • Allergen management not addressed in qualifications. • Rising numbers of food product recalls. • GMP not addressed in 2017 qualifications • Ensuring numbers included in Performance Evidence are reasonable and achievable	• Alignment of qualifications checked (several times) to ensure match with AQF specifications • A suite of new allergen management related units developed, and allergen related content updated in Food Safety (FSY) units and operator units where relevant • Three new units developed to address traceability issues (and food product recall) for job roles covered in qualifications at AQF levels 3, 4 and 5; one of these units added to core of Certificate III in Food Processing and other units added to FBP qualifications at higher levels • Two new GMP units developed and added to the core of the Certificate II and III • Detail in units and assessment requirements refined until approved by employers
Regulators	Not Applicable	Not Applicable
Registered Training Organisations (RTOs)	• Ensuring the core units are appropriate for each separate qualification • Ensuring the elective units in qualifications are suitable • Ensuring foundation skills units are optional electives • Ensuring the packaging rules of the qualifications allow for specialisations in different areas to meet industry needs • Ensuring numbers included in Performance Evidence are reasonable and achievable • Ensuring skill sets exist to provide pathways into qualifications	• Packaging rules of qualifications refined throughout project • Core unit lists refined throughout project • Foundation skills units added to elective banks of all three qualifications • Details in Assessment Requirements refined throughout project • Four skill sets developed to provide pathways into Food Processing qualifications
Training Boards/Other	• Mandatory work placements should not be included • Ensuring numbers included in Performance Evidence are reasonable and achievable	• No mandated hours or work placements included in units (or qualification) • Details in Assessment Requirements refined throughout project

Stakeholder Type	Key Feedback Points	Actions Taken to Address Feedback
State and Territory Training Authorities (STAs)	• Ensuring all new units are included in qualifications • Ensuring qualification alignment meets the AQF • Ensuring foundation skills in units are reflective of what's required of the job task • Ensuring deleted units have no enrolments	• No orphan units included in project • Alignment of qualification/packaging rules checked (several times) to ensure match with AQF specifications • Foundation skills in units checked and refined • Deleted units have no enrolments
Unions	• Certificate I in Food Processing referenced in industry awards and enterprise bargaining agreements (EBAs) • Ensuring qualification alignment meets the AQF • Ensuring the range of units included in the qualifications reflects actual job tasks across both food and feed processing	• Certificate I in Food Processing retained and redesigned • Alignment of qualification/packaging rules checked (several times) to ensure match with AQF specifications • Core and elective unit lists in all qualifications checked and refined throughout project

Summary of Issues raised during stakeholder consultation

Issue raised	Key Feedback Points	Actions Taken to Address Feedback
Certificate I in Food Processing should be deleted	• Qualification not really used as an industry pathway, more used for general education purposes and could be replaced by a FSK Foundation skills/vocational pathway qualification • Unions identified that it is referred to in several industrial awards and needs to be retained • Some current enrolments	• Certificate I in Food Processing retained and redesigned to include food focussed units in the core
Concern about the inclusion of allergens in the core	• Some reluctance to incorporate allergen management in the core of the Certificate III in Food Processing	• Specific allergen focussed units moved to elective bank, but focus on managing allergens addressed by updating content in Food Safety (FSY) and operator units where relevant
Concern about the inclusion of traceability in the core	• Some reluctance to incorporate new traceability unit in the core of the Certificate III in Food Processing	• Traceability unit remains as a core unit, on advice from industry experts who say this is one way to address issues around food safety and food recalls, ensuring that all workers understand they have a role in product traceability
Elective unit choices limited	• Elective missing from elective banks in qualifications	• Specified electives added

Issue raised	Key Feedback Points	Actions Taken to Address Feedback
Pathways into qualifications minimal/recognition of skills and knowledge during COVID	• Identified need for pathways into qualifications that are not whole qualifications, and also a way to recognise skills of workers from cross sector areas to ensure suitability for work in Food Processing	• Four skill sets developed to provide pathways into Food Processing qualifications
GMP not explicitly addressed in qualifications	• Many clients (such as large supermarkets) who purchase processed food products require evidence that all workers address GMP as part of everyday work practice	• Two new GMP units developed and added to the core of the Certificate II and III •
Allergen management not addressed well enough	• Allergen management units should be included in the core of all qualifications • Allergen management not such a big focus in some areas, such as pet food processing, and so should not be included in the core •	• Allergen management units developed and included as electives in several qualifications across the FBP Food, Beverage and Pharmaceutical Training Package
Traceability not explicitly addressed	• Traceability is already addressed in Food Safety (FSY) units (but not explicitly) • Traceability not relevant to operator roles	• Three new units developed to address traceability issues (and food product recall) for job roles covered in qualifications at AQF levels 3, 4 and 5; one of these units added to core of Certificate III in Food Processing (supported by industry experts) and other units added to FBP qualifications at higher levels.

Attachment D: Mandatory Workplace Requirements in Training Products

Please set out in the table below training products which include a mandatory workplace requirement (i.e. which must be completed in a workplace)

Code/title	Description of the Requirement (e.g. work placement, assessment requirement)	Rationale for Inclusion	Evidence of employer support
	There are no Mandatory Workplace Requirements in any of the proposed units in this project.	All units must be assessed in an environment that reflects a real workplace and is set up with the appropriate equipment, systems and guiding procedures and that reflect an actual workplace.	

Attachment E: No enrolment and low enrolment training products

Please note: this project took place prior to the requirement to rationalise retention of low/no enrolment components. Whilst components with no enrolments were queried with key stakeholders throughout the duration of the project and information regarding their retention captured below, components with low enrolments (42 or fewer per year) were not raised in the same manner. However, during the review of all components in this project, stakeholders were asked to ensure units correctly described current practices in industry, and to identify any components that were no longer relevant or suitable. The update and retention of these units indicates an industry need for them to remain within the training system.

No Enrolment:

Please set out in the table below those training products that have had no enrolments over the past three years for which data is available.

Units of Competency		
Unit Code/ Name of Unit	**Proposed for retention/deletion**	**Rationale for Retention**
FBPBEV2001 Operate a deaeration, mixing and carbonation process	Deletion	Not applicable
FBPBEV2003 Operate an ice manufacturing process	Deletion	Not applicable
FBPCON2005 Operate a confectionery depositing process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPCON3004 Operate and monitor a confectionery depositing process This more accurately reflects industry needs.
FBPCON2006 Operate a granulation and compression process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPCON3005 Operate and monitor a granulation and compression process This more accurately reflects industry needs.
FBPCON2007 Operate a panning process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated.

Units of Competency		
Unit Code/ Name of Unit	**Proposed for retention/deletion**	**Rationale for Retention**
		New code and title applied; FBPCON3006 Operate and monitor a panning process This more accurately reflects industry needs.
FBPDPR2001 Operate a butter churning process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPDPR3004 Operate and monitor a butter churning process This more accurately reflects industry needs.
FBPDPR2002 Operate a butter oil process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPDPR3005 Operate and monitor a butter oil process This more accurately reflects industry needs.
FBPDPR2005 Operate a cheese pressing and moulding process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPCHE3005 Operate and monitor a cheese pressing and moulding process This more accurately reflects industry needs.
FBPEGG2001 Work on an egg grading floor	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPEGG2002 Operate egg grading and packing floor equipment	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
FBPFAV2001 Apply hydro-cooling processes to fresh produce	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPFAV3002 Program fresh produce grading equipment	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPGPS2002 Operate a complecting process	Retention	Content, existing AQF alignment and sector unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPOIL3005 Operate and monitor a complecting process This more accurately reflects industry needs
FBPGPS2004 Operate a flake preparation process	Retention	Content, existing AQF alignment and sector unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPOIL3004 Operate and monitor a flake preparation process This more accurately reflects industry needs
FBPGPS2005 Operate a fractionation process	Deletion	Not applicable
FBPGPS2007 Operate an interesterification process	Retention	Content, existing AQF alignment and sector unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPOIL3007 Operate and monitor an interesterification process This more accurately reflects industry needs.
FBPGPS2008 Operate a neutralisation process	Retention	Content, existing AQF alignment and sector unsuitable for industry. Unit reviewed and updated.

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
		New code and title applied; FBPOIL3001 Operate a degumming and neutralisation process This more accurately reflects industry needs
FBPGPS2009 Operate a soap splitting process	Retention	Content, existing AQF alignment and sector unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPOIL3006 Operate and monitor a soap splitting process This more accurately reflects industry needs
FBPGPS2010 Operate a winterisation process	Deletion	Not applicable.
FBPGPS2011 Operate a creamed honey manufacture process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPGRA2001 Operate a liquid, mash or block stockfeed process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPGRA3017 Operate and monitor a liquid, mash or block stock feed process This more accurately reflects industry needs
FBPGRA2009 Operate a pelleting process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPGRA3018 Operate and monitor a pelleting process This more accurately reflects industry needs

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
FBPGRA2012 Prepare malted grain	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code applied; FBPGRA3019 Prepare malted grain This more accurately reflects industry needs
FBPGRA2013 Blend and dispatch malt	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code applied; FBPGRA3020 Blend and dispatch malt This more accurately reflects industry needs
FBPOPR2031 Operate a coating application process	Deletion	Not applicable
FBPOPR2037 Operate a filtration process	Retention	Content of existing unit unsuitable. Unit has been merged with FBPOPR2057 Operate a membrane process to more accurately reflect industry needs. New code and title applied; FBPOPR3010 Operate and monitor a filtration process
FBPOPR2047 Operate a portion saw	Deletion	Not applicable
FBPOPR2049 Operate a reduction process	Deletion	Not applicable
FBPOPR2051 Operate a spreads production process	Deletion	Not applicable
FBPOPR2053 Operate a washing and drying process	Deletion	Not applicable
FBPOPR2054 Operate a water purification process	Deletion	Not applicable

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
FBPOPR2058 Operate a holding and storage process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2060 Operate an automated cutting process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.

Low Enrolment:

Please set out in the table below those training products that have had low enrolments over the past three years for which data is available1

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
FBPBEV3008 Manufacture roast and ground coffee	Retention	Guaranteed future enrolments, supported by industry and RTOs who can provide evidence of current/future enrolments. Refer to Letter of Support in Attachment F
FBPCHE3001 Conduct cheese making operations	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPCHE3002 Carry out processes for a range of artisan cheeses	Retention	Skills and knowledge still required by industry. Niche sector area that still has enrolments. Unit reviewed and updated to reflect current industry needs.
FBPCON2004 Operate a chocolate depositing or moulding process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated.

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1 Low enrolment training products are qualifications or units of competency that have had less than 42 enrolments in each of the past three years (this is the maximum no. of enrolments for the bottom 25% of qualifications based on average enrolments over 2016 - 2018)

Units of Competency		
Unit Code/ Name of Unit	**Proposed for retention/deletion**	**Rationale for Retention**
		New code and title applied; FBPCON3001 Operate a complex chocolate depositing process This more accurately reflects industry needs
FBPCON2002 Operate a boiled confectionery process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPCON3002 Operate and monitor a boiled confectionery process This more accurately reflects industry needs
FBPCON2003 Operate a chocolate conching process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPCON3003 Operate and monitor a chocolate conching process This more accurately reflects industry needs
FBPCON2008 Operate a chocolate refining process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPCON3004 Operate and monitor a confectionery depositing process This more accurately reflects industry needs
FBPCON2009 Operate a starch moulding process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPCON3004 Operate and monitor a confectionery depositing process This more accurately reflects industry needs

Units of Competency

Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
FBPDPR2003 Operate a curd production and cutting process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPDPR3001 Operate and monitor a curd production and cutting process This more accurately reflects industry needs
FBPDPR2004 Operate a cooling and hardening process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPDPR2006 Operate a fermentation process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPDPR3002 Operate and monitor a fermentation process This more accurately reflects industry needs
FBPFAV3001 Conduct chemical wash for fresh produce	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPGPS2001 Operate a bleaching process	Retention	Content, sector and existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPOIL3002 Operate and monitor a bleaching process This more accurately reflects industry needs
FBPGPS2003 Operate a deodorising process	Retention	Content, sector and existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPOIL3003 Operate and monitor a deodorising process

Units of Competency		
Unit Code/ Name of Unit	**Proposed for retention/deletion**	**Rationale for Retention**
		This more accurately reflects industry needs
FBPGRA3001 Work with micronutrients or additions in stockfeed manufacturing processes	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPGRA3002 Apply knowledge of animal nutrition principles to stockfeed product	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR1001 Pack or unpack product manually	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR1002 Operate automated washing equipment	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2004 Operate a beer packaging process	Retention	Skills and knowledge still required by industry. Content too specific to beer packaging, so has been broadened to cover all beverage packaging. Unit reviewed and updated to reflect current industry needs.
FBPOPR2005 Operate a beer filling process	Retention	Increasing enrolments – 2017 – 41 2018 – 57 2019 – 83
FBPOPR2006 Operate a bulk dry goods transfer process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2007 Work in a freezer storage area	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2008 Operate a bulk liquid transfer process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPOPR3007 Operate a bulk liquid transfer process This more accurately reflects industry needs

Units of Competency		
Unit Code/ Name of Unit	**Proposed for retention/deletion**	**Rationale for Retention**
FBPOPR2009 Load and unload tankers	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code applied; FBPOPR3008 Load and unload tankers This more accurately reflects industry needs
FBPOPR2012 Maintain food safety when loading, unloading and transporting food	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2013 Operate a bright beer tank process	Retention	Increasing enrolments: 2017 – 40 2018 – 67 2019 – 89 Unit reviewed and merged with other low enrolment unit FBPOPR2015 Operate a beer filtration process. New code and title FBPBEV3004 Operate and monitor a beer filtration process This more accurately reflects industry needs
FBPOPR2014 Participate in sensory analyses	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code applied; FBPOPR3009 Participate in sensory analyses This more accurately reflects industry needs
FBPOPR2015 Operate a beer filtration process	Retention Existing AQF alignment unsuitable for industry. Unit reviewed and updated.	Increasing enrolments: 2017 – 41 2018 – 61 2019 – 90 Unit reviewed and merged with other low enrolment unit FBPOPR2013 Operate a bright beer tank process

Units of Competency

Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
	New code applied; FBPBEV3004 Operate and monitor a beer maturation process This more accurately reflects industry needs	New code and title FBPBEV3004 Operate and monitor a beer filtration process This more accurately reflects industry needs
FBPOPR2016 Operate a beer maturation process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code applied; FBPOPR3007 Operate and monitor a beer maturation process This more accurately reflects industry needs
FBPOPR2017 Operate a blending, sieving and bagging process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2018 Operate a case packing process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2019 Fill and close product in cans	FBPOPR2019 Fill and close product in cans (Release 2)	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2020 Operate a form, fill and seal process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code applied; FBPBPG3012 Operate and monitor a form, fill and seal process This more accurately reflects industry needs
FBPOPR2021 Operate a fill and seal process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2022 Operate a high speed wrapping process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code applied; FBPOPR3011 Operate and monitor a high speed wrapping process

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
		This more accurately reflects industry needs
FBPOPR2023 Operate a packaging process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2027 Dispense non-bulk ingredients	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2032 Apply work procedures to maintain integrity of product	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2038 Operate a grinding process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2039 Operate a frying process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2040 Operate a heat treatment process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code applied; FBPOPR3011 Operate and monitor a heat treatment process This more accurately reflects industry needs
FBPOPR2041 Operate a mixing or blending and cooking process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2042 Operate a drying process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code applied; FBPOPR3012 Operate and monitor a drying process This more accurately reflects industry needs

Units of Competency		
Unit Code/ Name of Unit	**Proposed for retention/deletion**	**Rationale for Retention**
FBPOPR2043 Operate an homogenising process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPOPR3013 Operate and monitor an homogenising process This more accurately reflects industry needs
FBPOPR2044 Operate a retort process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPOPR3014 Operate and monitor a retort process This more accurately reflects industry needs
FBPOPR2045 Operate pumping equipment	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2050 Operate a separation process	Retention	Existing AQF alignment unsuitable for industry. Unit reviewed and updated. New code and title applied; FBPOPR3016 Operate and monitor a separation process This more accurately reflects industry needs
FBPOPR2052 Operate a chocolate tempering process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2056 Operate a freezing process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
FBPOPR2057 Operate a membrane process	Retention	Content of existing unit unsuitable. Unit has been merged with FBPOPR2037 Operate a filtration process to more accurately reflect industry needs.

Units of Competency		
Unit Code/ Name of Unit	**Proposed for retention/deletion**	**Rationale for Retention**
		New code and title applied; FBPOPR3010 Operate and monitor a filtration process This more accurately reflects industry needs
FBPOPR2059 Operate a continuous freezing process	Retention	Skills and knowledge still required by industry. Unit reviewed and updated to reflect current industry needs.
Qualifications		
Qualification Code/ Name of Qualification	**Proposed for retention/deletion**	
FBP20317 Certificate II in Food Processing (Sales)	Rationalised	Qualification has been merged into proposed new FBP20121 Certificate II in Food Processing. This results in one less qualification in the systems whilst providing a pathway for learners who are enrolled in the qualification to complete their studies.

Attachment F: Quality assurance reports

- Independent Quality Report
- Editorial and Equity Report

Independent Quality Report

(Note: this report addresses all 3 sections of the FBP Food, Beverage and Pharmaceutical Training Package Version 6.0 Case for Endorsement.)

Quality Report Template

Section 1 – Cover page

Information required	Detail
Training Package title and code	**Food, Beverage and Pharmaceutical Training Package V6.0**
Number of new qualifications and their titles[1]	**0**
Number of revised qualifications and their titles	19
Number of new units of competency and their titles	27
Number of revised units of competency and their titles	139
Confirmation that the panel member is independent of: • 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: • 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)
Confirmation of the Training Packages or components thereof being compliant with the *Standards for Training Packages 2012*	**Yes, I confirm that the Training Package components for endorsement are compliant with the *Standards for Training Packages 2012***
Confirmation of the Training Packages or components thereof being compliant with the *Training Package Products Policy*	**Yes, I confirm that the Training Package components for endorsement are compliant with the *Training Package Products Policy***
Confirmation of the Training Packages or components thereof being compliant with the *Training Package Development and Endorsement Process Policy*	**Yes, I confirm that the Training Package components for endorsement are compliant with the *Training Package Development and Endorsement Process Policy***

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[1] When the number of training products is high the t*itles can be presented as an attached list.*

Information required	Detail
Panel member's view about whether: • 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	**It is the panel member's view that evidence, provided in the Cases for Endorsement (CfE) and verified on the Skills Impact project pages of the website, of the consultation and validation processes undertaken by the developer are fit for purpose and commensurate with the scope of the CfEs.** **It is the panel member's view that the estimated impact of the proposed changes is sufficient and convincing.** **Whilst there is a high volume of components proposed for endorsement, only four of the 19 qualifications and approximately 16% of the 139 revised units are determined to be not equivalent. Information in the implementation guide advises users of the changes and considerations for implementation where unit code changes may impact transition of existing enrolments.**
Name of panel member completing Quality Report	**Maree Thorne**
Date of completion of the Quality Report	**24 March 2021**

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)

Standard 1
 	
Training Packages consist of the following:
1. AISC endorsed components:
  • qualifications
  • units of competency
  • assessment requirements (associated with each unit of competency)
  • credit arrangements
2. One or more quality assured companion volumes
	Yes	The components of the FBP Food, Beverage and Pharmaceutical Training Package V6.0 proposed for endorsement in three Cases for Endorsement (CfE) (Food Processing, Flour Milling and High Volume Production Baking) meet the requirements of Standard 1, with the Training Package components consisting of:
		• 19 revised qualifications. Four qualifications have been reviewed; with unit codes updated and new units added to elective banks supported by the IRC in an additional 14 qualifications
		• 27 new, 138 revised and one IRC supported change to recode prerequisite, units of competency, each with associated assessment requirements.
		
		The FBP V6.0 Companion Volume Implementation Guide (CVIG) Part 1, page 8 states that there are currently no nationally applicable credit arrangements between any Skills Impact training package qualification and higher education qualification.
		The FBP Food, Beverage and Pharmaceutical Training Package CVIG comprises two parts:
		• Part 1 provides implementation advice and has been updated and quality assured in this process.
		• Part 2 includes component details and mapping information has been reviewed and quality assured in this process.

Standard 2	Yes	Skills Impact has complied with the requirements of the *Standards for Training Packages 2012* for the 19 revised qualifications, as well as the 27 new and 139 revised units of competency and their associated assessment requirements. Supporting evidence includes:
Training Package developers comply with the *Training Package Products Policy*		• Compliance with coding and titling of qualifications and units of competency. Where units of competency have undergone review with changes to performance criteria, knowledge or performance evidence or assessment conditions, codes have been changed to reflect, with minor changes to six units reflected in release versions
		• Determination of equivalence or not of the revised components was confirmed in quality assurance, and addressed in the CfEs
		• Pre-requisite units have been minimised with prerequisite units removed from six revised units of competency. Only one new unit of competency (FBPFSY4004 Provide accurate food allergen information to consumers) has a prerequisite requirement
		• The CfE confirms that units proposed for deletion meet the December 2019 updated Training Package Products Policy (TPPP) that the skills and knowledge are not required by industry (TPPP 5.2.1) and that processes have been undertaken per 12.6 TPDEPP to confirm there are no enrolments in components proposed for deletion
		• Packaging rules in the qualifications are clear and meet the requirements of the *Training Package Products Policy*, including imported units and use of elective groups, including specialisations. The CfEs indicate industry confirmation that the competencies are sufficient for a broad range of typical jobs in the industry sectors represented by the qualifications
		• The CVIG Part 1 includes information about access and equity including reasonable adjustment to accommodate learners with disabilities or particular needs
		• The CVIG Part 1 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
		• Information about pathways, and qualification and unit mapping to inform users of changes to both equivalent and not equivalent units and new products is clearly provided in the CVIG
		• The availability of six new skill sets developed in the Food Processing (four) and Flour Milling (two) projects provide additional flexibility and pathway options for individuals and industry.
Standard 3	Yes	Each of the three CfEs in this quality assurance process provide detailed information about Skills

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
Training Package developers comply with the AISC *Training Package Development and Endorsement Process Policy*		Impact's development and endorsement processes of the draft components, including alignment to and compliance with ASIC's Activity Orders, and comprise three areas of project activity: • Food Processing (20-09) • Flour Milling (21-10) • High Volume Production Baking (21-11) The CfEs outline details of consultation undertaken and communication strategies with evidence of contributing personnel listed in Appendices. The CfEs identify impacts to face to face consultation and validation strategies during the development process such as travel restrictions, but support evidence of alternative processes via website, direct provision of components for feedback and direct telephone contact and individual consultation. The CfEs show evidence of efforts made to ensure national state/territory participation. Establishment of Subject Matter Expert Working Groups (SMEWG) for each project to initiate workforce functional analyses, site visits and face to face consultation where possible in the early project stages, as well as subsequent engagement with stakeholders via newsletters, emails and opportunities for web conferences is comprehensively detailed in the CfEs. Detailed summaries of feedback, responses and actions for two of the three projects were available on the Skills Impact website and were examined in the quality assurance process to validate stakeholder participation and agreement.
Standard 4 Units of competency specify the standards of performance required in the workplace	*Yes*	All 166 units of competency were reviewed. Skills Impact confirmed industry validated support for components where feedback provided in the quality assurance process was not adopted. The standards of performance required in the workplace are presumed to be confirmed through industry consultation during development.

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 5
 	
The structure of units of competency complies with the unit of competency template
	Yes	This quality report confirms that Editorial Report findings that:
		The structure of the 166 units (new, revised and IRC updates) complies with the unit of competency template specified in the Training Package Products Policy.
		• The coding and titling of the units comply with the unit of competency template and policy:
		  • the revised units have new codes and, in many cases, revised titles
		  • 8 units with minor changes retain the same code and are listed as Release 2
		• All units include a statement in the Application field relating to legislative and regulatory requirements. No occupational licensing or certification applies to any unit submitted
		• Foundation skills are described in the appropriate field utilising skills described in the Australian Core Skills Framework (ACSF).
		• The equivalence of each unit to the previous version is stated in the unit mapping information table.
		
		A prerequisite unit is also included appropriately in one unit of competency as required by the template.

Standard 6 Assessment requirements specify the evidence and required conditions for assessment	*Yes*	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. Reference to frequency and volume (number of occasions etc) of Performance Evidence is stated, as are Assessment Conditions in relation to how evidence may be gathered and provision of necessary resources for meeting assessment requirements. Summary of Feedback in the CfEs (Food Processing and High Volume Production Baking) by employers identified requirement to ensure 'numbers included in Performance Evidence are reasonable and achievable' with developer's action/response that the 'detail in units and assessment requirements (was) refined until approved by employer'.

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 7

Every unit of competency has associated assessment requirements. The structure of assessment requirements complies with the assessment requirements template | *Yes* | This quality report confirms that Editorial Report findings that:
All units of competency submitted for review have associated assessment requirements, which comply with the assessment requirements template.
The assessment requirements have consistent breadth and depth across the suite of units.
The performance evidence reflects workplace tasks and includes a volume and frequency requirement. Many units refer to completing a 'batch' of products. Detailed advice related to this is provided in the FBP Companion Volume Implementation Guide (FBP CVIG v6.0).
The knowledge evidence specifies what the individual must know to perform the work tasks and the assessment condition field clearly specifies the conditions for gathering evidence. |
| Standard 8

Qualifications comply with the Australian Qualifications Framework specification for that qualification type | *Yes* | The QA process confirmed qualifications clearly specify packaging requirements to ensure AQF outcomes for qualifications can be met by the specified packaging rules and elective selection, with flexible elective selection prescribed by the wording:
'Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.' |
| Standard 9

The structure of the information for the Australian Qualifications Framework qualification complies with the qualification template | *Yes* | This quality report confirms the Editorial Report's comments that:
The 19 qualifications (4 revised and 15 IRC updates) comply with the qualification template with all mandatory fields completed.
- Coding and titling and the qualification description are appropriate.
- One IRC updated qualification contains entry requirements.
- The packaging rules are clearly articulated with electives grouped to indicate focus areas in many qualifications and the option of utilising 'specialisations' available in five qualifications at Certificate III and IV.

The mapping table describes equivalence using wording outlined in the updated Training Package Products Policy (Dec. 2019). |
| Standard 10

Credit arrangements existing between Training Package qualifications and Higher Education qualifications are listed in a format that complies with the credit arrangements template | *Yes* | The FBP CVIG Part 1 indicates that no national credit arrangements exist at this time for the proposed qualifications. |

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 11 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.	*Yes*	The training package components in this submission are accompanied by the FBP Food, Beverage and Pharmaceutical Training Package Companion Volume Implementation Guide (CVIG) Version 6.0 in two parts: Part 1: *Overview and Implementation* Part 2: *Component Details* The FBP CVIG V6.0 complies with the companion volume implementation guide template included in the 2012 Standards and was reviewed in this QA process, including for alignment to the CfEs and with the proposed endorsed components.
Standard 12 Training Package developers produce other quality assured companion volumes to meet the needs of their stakeholders as required.	*Not applicable*	

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 *Training Package Development and Endorsement Process Policy*
Driven by industry's needs	Yes	The components for endorsement for the Food Processing, Flour Milling and High Volume Baking projects align to the Case(s) for Change approved by the AISC, and subsequent amendments approved and detailed in the CfEs. The CfEs provide detailed information about the extent of industry consultation and stakeholder engagement and narrative about the rationales for changes that occurred in the development of the revised qualifications and units. They outline involvement of the range of industry and other stakeholders, and detail changes made throughout the project to meet needs of those stakeholders.
Compliant and responds to government policy initiatives Training package component 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: • 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	Yes	The proposed components for endorsement respond to the COAG Industry and Skills Council's (CISC) training package reforms, specifically: • **foster greater recognition of skill sets** • **ensure that the training system better supports individuals to move easily from one related occupation to another** • **ensure obsolete and superfluous qualifications are removed from the system** The endorsed components will be supported by six new skill sets: • four in the Food Processing project and • two in the Flour Milling project. In the Food Processing project, five qualifications have been merged into three, with specialisations for specific occupational outcomes, but which enable individuals to move between related occupations within the broader industry of food/beverage processing. One qualification is proposed for deletion in the Flour Milling project due to industry preference for an existing internationally recognised (non-VET) qualification at this level.

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle
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		• **improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors** The proposed qualifications import units of competency from other training packages (HLT, SIR, BSB, TLI, MSS, MSM) to avoid sector specific duplication. A number of units (for example, FBPOPR2093 Operate an automated cutting process) have been made less specific to a particular industry segment to enable application in a broader range of applications. This includes Assessment Conditions specifying 'a workplace' but enabling flexibility as to the nature of the workplace to enable application of units across a broader range of environments. • **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** Components have been reviewed and updated to be inclusive of current industry emergent issues such as allergen management, clarification of terminologies (for example, contaminants) and industry standards and to add volume/frequency and assessment conditions to clarify the expectations of industry for users.
Reflect contemporary work organisation and job profiles incorporating a future orientation	Yes	Detailed information in the CfEs about drivers for the projects, discussions and decisions made by industry during development confirm new and revised components reflect contemporary job profiles and industry work, and components incorporate future orientation for these industries, including skills for emerging technologies and automation.

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 *Training Package Development and Endorsement Process Policy*
Support movement of skills within and across organisations and sectors	Yes	Packaging rules in the qualifications enable flexibility in the selection of elective units to suit specific organisation or broader industry applications. Options to import units from other training packages enable movement within organisations, within each industry sector, and through inclusion of import units, to other sectors. Endorsed components will be supported by six new skill sets to provide entry, upskilling and skill movements within and across industry 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 *Training Package Development and Endorsement Process Policy* |
| --- | --- | --- |
| Promote national and international portability | Yes | The CfEs indicate national consensus in the development of the components, which would support promotion of national portability of the components within and across these industries.

Reference is made in the CfE that units have been developed to include national food safety legislation, codes of practice and standards and international standards including Good Manufacturing Practice (GMP) and relevant ANZ standards. |
| Reflect regulatory requirements and licensing | Yes | The CfEs indicate that there are no specific occupational licensing requirements for the Training Package components in these projects.

As required by component templates, the following information is included in components to guide users:

No licensing, legislative or certification requirements apply to this unit [qualification/ skill set/unit of competency] at the time of publication

Or

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery. |

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 *Training Package Development and Endorsement Process Policy*
Reflect national consensus	Yes	The CfEs for the three projects detail the consultation that was conducted, and the changes made throughout the project to accommodate stakeholder views. The CfEs all evidence a national consultation process providing stakeholders, including specific recognition of stakeholders from regional/remote areas, with a range of opportunities to participate via a number of communication channels (SMEWG, email and online, including for extended periods, direct engagement via site visits, newsletter alerts inviting feedback) to capture input on the endorsed components throughout the duration of the review. The CfEs detail the range of national respondent stakeholders including industry participants, government representatives and training advisory associations, industry /content expert and training practitioners. The Summary of Feedback published for the projects, and letters of support provided in the CfEs from stakeholders across various states/territories support achievement of consensus for the validated components.
Recognise convergence and connectivity of skills	Yes	Units listed in the qualifications include imported units from other nationally endorsed training packages including from the AHC, BSB, FSK, HLT, MSL, MSM, MSS, SIR, TAE, and TLI Training Packages. Qualifications in each industry sector also include FBP units from other sectors and qualification levels.

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 *Training Package Development and Endorsement Process Policy*
Meet the diversity of individual and employer needs	Yes	All qualifications include a wide range of elective options, and options to import from any other training packages or accredited courses, suitable to vocational requirements and context – which ensures that each qualification can be packaged to suit different settings and a range of employer and individual needs. As stated in the Equity Report and confirmed in the quality assurance process: • The qualifications submitted for endorsement include key skills and knowledge in the core that are applicable and transferable to a range of food processing sectors (for example: food safety, good manufacturing practice, traceability, work health and safety). • Many qualifications have electives grouped to indicate relevant areas of focus to assist with the selection of electives. Five qualifications provide the option of utilising 'specialisations' and detailed advice is provided in the FBP CVIG about choosing electives for specialisations in these qualifications. • The assessment requirements in the units specify that assessment must take place in a [relevant] workplace (i.e. food processing, high volume production bakery, grain processing) or an environment that accurately represents workplace conditions. This flexibility allows the assessment to occur in a range of different contexts. Detailed advice is provided in the FBP CVIG to support assessment in different contexts.
Support equitable access and progression of learners	Yes	The FBB CVIG includes a section that outlines the multiple pathways to gain qualifications and diagrams showing the possible pathways into, and from qualifications. Pathways into and skill advancement from qualifications is also supported by six new skill sets. Only one of the 27 new units of competency has a prerequisite requirement, and prerequisites have been removed from a number of other units in the review process. The code of one prerequisite unit in a non-reviewed unit was updated to ensure the most current version, a change supported by the IRC. As noted in the Equity Report, the inclusion of imported units is utilised in most qualifications to provide flexible options for workplaces and individuals. The packaging rules allow for additional units from other training packages to be imported as elective units. The use of FBP units across several sectors also allows for mobility across different food processing sectors.

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 *Training Package Development and Endorsement Process Policy*
Support learner transition between education sectors	Yes	Evidence demonstrating pathways and transition from entry level to higher qualifications is detailed in the Equity Report and the CVIG and confirmed in this Quality Report. In the CfEs, qualifications recommended by the FBP IRCs as suitable for for apprenticeship or traineeship delivery are specified, whilst the FBP CVIG also identifies qualifications proposed as suitable for VET for secondary students. The CVIG specifies that there are no national credit arrangements between the revised qualifications and Higher Education qualifications at the time of endorsement. The six new skill sets provide opportunities to add to specialist skills to top up existing qualifications or enable induction to the industry and pathways into qualifications.

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 *Training Package Development and Endorsement Process Policy*
Support implementation across a range of settings	Yes	Industry advice about delivery implementation, including access and equity issues and training pathways, is provided via the FBP CVIG V6.0 CVIG Part 1, which has been quality assured in this process and is ready for publication at the same time as the Training Package components. The Equity Report confirms that the CVIG provides guidance around how Foundation Skills frameworks are applied by the developer and notes that all new and revised units have been updated to reflect Skills Impact's current policy to reference the Australian Core Skills Framework (ACSF) only. Foundation Skills are included in the units of competency reviewed for endorsement where skills are not explicit in the performance criteria, and industry support for the validated components expressed in the feedback summaries and CfEs imply that they do not exceed foundation skills required in the workplace.
Support sound assessment practice	Yes	The draft Units of Competency and associated Assessment Requirements include reference to volume and frequency of Performance Evidence and include Assessment Conditions specifying how evidence must be gathered. The assessment requirements are clearly written and align to the unit of competency elements and performance criteria.

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 *Training Package Development and Endorsement Process Policy*
Support implementation	Yes	The training package components provided for quality assurance were presented in full, and in a format required to comply with the National Register requirements for publication. The Editorial Report confirms that editorial suggestions made were incorporated or explained, and recommendations made in this quality assurance process have been similarly addressed by the developer, or where not, were confirmed to be supported by industry validation. Components contain links as required by the templates to the FBP CVIG 6.0 which has been updated to include all components being endorsed, has been quality assured in this process and is ready for publication at the same time as the Training Package components.

Revised Qualifications - 19

*IRC supported changes to update unit codes of core and/or elective units and add new units to elective banks - 14

FBP10121 Certificate I in Food Processing
FPB10221 Certificate I in Baking*
FBP20121 Certificate II in Food Processing
FBP20221 Certificate II in Baking*
FPB20521 Certificate II in Wine Industry Operations*
FPB30121 Certificate III in Food Processing*
FBP30321 Certificate III in Cake and Pastry*
FPB30421 Certificate III in Bread Baking*
FPB30521 Certificate III in Baking*
FPB30721 Certificate III in Rice Processing*
FBP30921 Certificate III in Wine Industry Operations*
FBP31121 Certificate III in High Volume Baking*
FPB40221 Certificate IV in Baking*
FPB40321 Certificate IV in Food Processing*
FBP40421 Certificate IV in Food Science and Technology*
FBP40621 Certificate IV in Artisan Fermented Products*
FBP50121 Diploma of Food Science and Technology*
FBP50221 Diploma of Food Safety Auditing*
FBP50321 Diploma of Artisan Cheesemaking*

New Units of Competency – 27

FBPBEV3005 Operate and monitor juice processing
FBPBEV3006 Control and monitor fruit and/or vegetable washing and milling
FBPDPR3003 Control batch processing for powdered milk products
FBPFSY3004 Participate in traceability activities
FBPFSY4003 Perform an allergen risk review
FBPFSY4004 Provide accurate food allergen information to consumers
FBPFSY4005 Conduct a traceability exercise
FBPFSY5002 Develop an allergen management program
FBPFSY5003 Design a traceability system for food products
FBPFSY5004 Plan to mitigate food fraud
FBPGRA3030 Operate and monitor a reduction system
FBPHVB3008 Operate and monitor a batter production process
FBPHVB3009 Operate and monitor a non laminated pastry production process
FBPHVB3010 Operate and monitor a pastry baking process
FBPHVB3011 Operate and monitor the production of fillings
FBPHVB3012 Operate and monitor a biscuit dough make up process
FBPHVB3013 Operate and monitor a baking process
FBPHVB3014 Finish baked products
FBPOIL3009 Clean and mill olives
FBPOIL3010 Operate and monitor a malaxer
FBPOIL3011 Operate and monitor an olive oil separation process
FBPOIL3012 Operate and monitor storage of virgin olive oil
FBPOPR2096 Follow procedures to maintain good manufacturing practice in food processing
FBPOPR3020 Plan, conduct and monitor equipment maintenance
FBPOPR3021 Apply good manufacturing practice requirements in food processing
FBPTEC3005 Work with bakery ingredients, their functions and interactions
FBPTEC3006 Work with flours and baking additives

Revised Units of Competency – 139

* IRC supported change to update code of prerequisite unit
FBPBEV2004 Identify key stages and beer production equipment in a brewery
FBPBEV3001 Operate and monitor a wort production process
FBPBEV3002 Prepare and monitor beer yeast propagation processes
FBPBEV3003 Operate and monitor a brewery fermentation process
FBPBEV3004 Operate and monitor a beer filtration process
FBPBEV3007 Operate and monitor a beer maturation process
FBPBEV3008 Manufacture roast and ground coffee
FBPBPG1001 Pack or unpack product manually
FBPBPG2009 Operate a beverage packaging process
FBPBPG2010 Operate a case packing process
FBPBPG2011 Operate a fill and seal process
FBPBPG2012 Operate a packaging process
FBPBPG3010 Operate and monitor a carbonated beverage filling process
FBPBPG3011 Operate and monitor a high speed wrapping process
FBPBPG3012 Operate and monitor a form, fill and seal process
FBPCHE3003 Conduct cheese making operations
FBPCHE3004 Carry out processing for a range of artisan cheeses
FBPCHE3005 Operate and monitor a cheese pressing and moulding process
FBPCON2010 Operate an enrobing process
FBPCON2011 Operate a chocolate tempering process
FBPCON3001 Operate a complex chocolate depositing process
FBPCON3002 Operate and monitor a boiled confectionery process
FBPCON3003 Operate and monitor a chocolate conching process
FBPCON3004 Operate and monitor a confectionery depositing process
FBPCON3005 Operate and monitor a granulation and compression process
FBPCON3006 Operate and monitor a panning process
FBPCON3007 Operate and monitor a chocolate refining process
FBPCON3008 Operate and monitor a starch moulding process
FBPDPR2007 Operate a cooling and hardening process
FBPDPR3001 Operate and monitor a curd production and cutting process
FBPDPR3002 Operate and monitor a fermentation process
FBPDPR3004 Operate and monitor a butter churning process
FBPDPR3005 Operate and monitor a butter oil process
FBPEGG2003 Work on an egg grading floor
FBPEGG2004 Operate egg grading and packing floor equipment
FBPFAV2002 Apply hydro-cooling processes to fresh produce
FBPFAV3003 Conduct chemical wash for fresh produce
FBPFAV3004 Program fresh produce grading equipment
FBPFSY1002 Follow work procedures to maintain food safety
FBPFSY2002 Apply food safety procedures
FBPFSY2003 Maintain food safety when loading, unloading and transporting food
FBPFSY3002 Participate in a HACCP team (Release 2)
FBPFSY3003 Monitor the implementation of food safety and quality programs
FBPFSY3005 Control contaminants and allergens in food processing
FBPGRA3017 Operate and monitor a liquid, mash or block stock feed process
FBPGRA3018 Operate and monitor a pelleting process
FBPGRA3019 Prepare malted grain
FBPGRA3020 Blend and dispatch malt
FBPGRA3023 Operate and monitor grain conditioning
FBPGRA3024 Operate and monitor grain cleaning
FBPGRA3025 Receive and handle grain in a storage area
FBPGRA3026 Operate and monitor sifting and grading
FBPGRA3027 Monitor a purification system
FBPGRA3028 Monitor scratch and sizing
FBPGRA3029 Monitor a break roll
FBPGRA4005 Lead flour milling shift operations
FBPGRA4006 Control mill processes and performance

FBPGRA3021 Control batch processing for micronutrients or additives in stock feed
FBPGRA3022 Confirm feed product meets animal nutrition requirements
FBPGPS3001 Operate and monitor a creamed honey manufacture process
FBPHVB2001 Freeze and thaw dough
FBPHVB3001 Operate and monitor a cooling and wrapping process
FBPHVB3002 Operate and monitor a laminated pastry production process
FBPHVB3003 Operate and monitor a pastry forming and filling process
FBPHVB3004 Manufacture wafer products
FBPHVB3005 Operate and monitor a doughnut making process
FBPHVB3006 Operate and monitor a forming or shaping process
FBPHVB3007 Manufacture crisp breads
FBPHVB3015 Operate and monitor a griddle production process
FBPHVB3016 Operate and monitor a cooling, slicing and wrapping process
FBPHVB3017 Operate a bread dough mixing and development process
FBPHVB3018 Operate a final prove and bread baking process
FBPHVB3019 Operate a bread dough make up process
FBPOIL3001 Operate a degumming and neutralisation process
FBPOIL3002 Operate and monitor a bleaching process
FBPOIL3003 Operate and monitor a deodorising process
FBPOIL3004 Operate and monitor a flake preparation process
FBPOIL3005 Operate and monitor a complecting process
FBPOIL3006 Operate and monitor a soap splitting process
FBPOIL3007 Operate and monitor an interesterification process
FBPOIL3008 Operate and monitor a hydrogenation process
FBPOPR1011 Operate automated washing equipment
FBPOPR1012 Prepare basic mixes
FBPOPR1013 Operate basic equipment
FBPOPR1014 Monitor process operation
FBPOPR1015 Participate effectively in a workplace environment
FBPOPR1016 Take and record basic measurements
FBPOPR1017 Follow work procedures to maintain quality
FBPOPR2019 Fill and close product in cans (Release 2)
FBPOPR2070 Apply quality systems and procedures (Release 2)
FBPOPR2071 Provide and apply workplace information (Release 2)
FBPOPR2074 Carry out manual handling tasks
FBPOPR2075 Work effectively in the food processing industry
FBPOPR2076 Inspect and sort materials and product
FBPOPR2077 Operate a bulk dry goods transfer process
FBPOPR2078 Work in a freezer storage area
FBPOPR2079 Work with temperature controlled stock
FBPOPR2080 Operate a blending, sieving and bagging process
FBPOPR2081 Measure non-bulk ingredients
FBPOPR2082 Operate a mixing or blending process
FBPOPR2083 Operate a baking process
FBPOPR2084 Apply work procedures to maintain integrity of processed product
FBPOPR2085 Operate a grinding process
FBPOPR2086 Operate a frying process
FBPOPR2087 Operate a mixing or blending and cooking process
FBPOPR2088 Operate pumping equipment
FBPOPR2089 Operate a production process
FBPOPR2090 Operate a freezing process
FBPOPR2091 Operate a holding and storage process
FBPOPR2092 Operate a continuous freezing process
FBPOPR2093 Operate an automated cutting process
FBPOPR2094 Clean equipment in place
FBPOPR2095 Clean and sanitise equipment
FBPOPR2097 Operate a depositing process
FBPOPR3007 Operate a bulk liquid transfer process
FBPOPR3008 Load and unload tankers
FBPOPR3009 Participate in sensory analyses

FBPOPR3010 Operate and monitor a filtration process
FBPOPR3011 Operate and monitor a heat treatment process
FBPOPR3012 Operate and monitor a drying process
FBPOPR3013 Operate and monitor an homogenising process
FBPOPR3014 Operate and monitor a retort process
FBPOPR3015 Pre-process raw materials
FBPOPR3016 Operate and monitor a separation process
FBPOPR3017 Prepare food products using basic cooking methods
FBPOPR3018 Identify dietary, cultural and religious considerations for food production
FBPOPR3019 Operate and monitor interrelated processes in a production or packaging system
FBPOPR3022 Receive and store raw materials for food processing
FBPOPR3023 Operate and monitor an evaporation process
FBPOPR3024 Operate and monitor an extrusion process
FBPPPL1001 Communicate workplace information
FBPPPL2002 Work in a socially diverse environment
FBPPPL3007 Support and mentor individuals and groups
FBPPPL3008 Establish compliance requirements for work area
FBPPPL4009 Optimise a work process*
FBPRBK1001 Finish products (Release 2)
FBPWHS1001 Identify safe work practices (Release 2)
FBPWHS2001 Participate in work health and safety processes (Release 2)
FBPWHS3001 Contribute to work health and safety processes (Release 2)

Editorial and Equity Report

(Note: this report addresses all 3 sections of the FBP Food, Beverage and Pharmaceutical Training Package Version 6.0 Case for Endorsement.)

Equity Report Template

Section 1 – Cover page

Information required	Detail
Training Package title and code	**FBP Food, Beverage and Pharmaceutical Training Package (Version 6.0)**
Number of new qualifications and their titles [1]	Nil
Number of revised qualifications and their titles	**Total – 19** (plus 6 skill sets– non-endorsed products) Part 1 – Food processing - **3** (plus 4 skill sets) Part 2 – Flour milling – **0** (plus 2 skill sets) Part 3 – High volume production baking – **1** IRC supported changes - 15
Number of new units of competency and their titles	**Total – 27** Part 1 – Food processing - **17** Part 2 – Flour milling - **1** Part 3 – High volume production baking - **9**
Number of revised units of competency and their titles	**Total - 139** Part 1 – Food processing - **114** Part 2 – Flour milling - **9** Part 3 – High volume production baking – **15** IRC supported changes - **1**
Confirmation that the draft training package components meet the requirements in Section 2 *Equity checklist of draft training package components*	The draft components reviewed for the FBP Food, Beverage and Pharmaceutical Training Package V6.0 meet the requirements in Section 2 *Equity checklist of draft training package components*. This report covers qualifications and units developed in the following projects: • Food processing (Part 1) • Flour milling (Part 2) • High volume production baking (Part 3).
Is the Equity Report prepared by a member of the Quality Assurance Panel? If 'yes' please provide the name.	Yes - Sue Hamilton is a member of the Quality Assurance Panel.
Date of completion of the report	**8 March 2021**

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[1] *When the number of training products is high* t*he titles can be presented as an attached list.*

Section 2 – Equity checklist of draft training package components

Equity requirements	Equity reviewer comments Provide brief commentary on whether the draft endorsed components meet each of the equity requirements
The training package component(s) comply with Standard 2 of the *Standards for Training Packages 2012*. The standard requires compliance with the *Training Package Products Policy*, specifically with the access and equity requirements: • Training Package developers must meet their obligations under Commonwealth anti-discrimination legislation and associated standards and regulations. • Training Package developers must ensure that Training Packages are flexible and that they provide guidance and recommendations to enable reasonable adjustments in implementation.	The qualifications and units of competency comply with Standard 2 of the *Standards for Training Packages* and the Training Package Products Policy. The *FBP Companion Volume Implementation Guide, Version 6.* (FBP CVIG*)* includes guidance to ensure that learners are not discriminated against, and guidance about reasonable adjustment to accommodate learners with disabilities or particular needs. Reference has been made to *Disability Standards for Education, 2005*.

Section 3 - Training Package Quality Principles

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
Do the units of competency meet the diversity of individual and employer needs and support equitable access and progression of learners?
What evidence demonstrates that the units of competency and their associated assessment requirements are clearly written and have consistent breadth and depth so that they support implementation across a range of settings?
Are there other examples that demonstrate how the key features of flexibility are being achieved?

Equity requirements	Equity reviewer comments
1. What evidence demonstrates that the draft components provide flexible qualifications/units of competency that enable application in different contexts?'	The qualifications are structured to provide essential units in the core and a wide range of electives. The qualifications submitted for endorsement include key skills and knowledge in the core that are applicable and transferable to a range of food processing sectors (for example: food safety, good manufacturing practice, traceability, work health and safety). Many qualifications have electives grouped to indicate relevant areas of focus to assist with the selection of electives. Five qualifications provide the option of utilising 'specialisations' and detailed advice is provided in the FBP CVIG about choosing electives for specialisations in these qualifications.

Equity requirements	Equity reviewer comments
	The assessment requirements in the units specify that *assessment must take place in a [relevant] workplace (i.e. food processing, high volume production bakery, grain processing) or an environment that accurately represents workplace conditions.* This flexibility allows the assessment to occur in a range of different contexts. Detailed advice is provided in the FBP CVIG to support assessment in different contexts.
2. Is there evidence of multiple entry and exit points?	The FBP CVIG outlines pathway advice and succinct diagrams depicting the progression pathways between qualifications. The skill sets (non-endorsed components) provide pathways into several of the FBP qualifications.
3. Have prerequisite units of competency been minimised where possible?	One new unit submitted has a prerequisite requirement (*FBPFSY4004 Provide accurate food allergen information to consumers*). No other FBP units include prerequisites.
4. Are there other examples of evidence that demonstrate how the key features of the flexibility principle are being achieved?	The inclusion of imported units is utilised in most qualifications to provide flexible options for workplaces and individuals. The packaging rules allow for additional units from other training packages to be imported as elective units. The use of FBP units across several sectors also allows for mobility across different food processing sectors.

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
Support learner transition between education sectors.

Equity requirements	Equity reviewer comments
1. What evidence demonstrates 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?	The FBP qualifications submitted for endorsement cover Certificate I to Certificate III with pathways described in the FBP CVIG. Certificate I and II qualifications are appropriate for entry level workers and for delivery to secondary students. Users are advised to contact the relevant STA/TTA for advice for delivery to secondary school students. Advice relating to RPL and apprenticeship/traineeship pathways is provided in the Case for Endorsement and the FBP CVIG. *FBP20121 Certificate II in Food Processing* is recommended for delivery as a traineeship and *FBP30121 Certificate III in Food Processing* is recommended for delivery as an apprenticeship. The FBP CVIG states that: *There are currently no nationally applicable credit arrangements between any Skills Impact training package qualification and higher education qualification.*

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

Support implementation across a range of settings and support sound assessment practices.

Equity requirements	Equity reviewer comments
1. Does the Companion Volume Implementation Guide include advice about: • Pathways • Access and equity • Foundation skills? (see Training Package Standard 11)	The *FBP CVIG, V6.0*, includes comprehensive information about access and equity issues and training pathway information. Guidance is provided to ensure that learners are not discriminated against, and about reasonable adjustment to accommodate learners with disabilities. The FBP CVIG also provides detailed information about Foundation Skills and the frameworks adopted, namely: • the Australian Core Skills Framework (ACSF), and • the Core Skills for Work Developmental Framework (CSfW). It is noted that the new and revised units have all had updates to the Foundation Skills mapping table to reflect Skills Impact's current policy to include references to the ACSF only.
2. Are the foundation skills explicit and recognisable within the training package and do they reflect and not exceed the foundation skills required in the workplace?	The revised and new units include a table addressing foundation skills. The foundation skills identified provide industry specific descriptions tailored to the unit. They appear appropriate for and do not to exceed the skills required in the workplace.

PART 1 FOOD PROCESSING

Qualifications

FBP revised qualifications (3)
FBP10121 Certificate I in Food Processing
FBP20121 Certificate II in Food Processing
FBP30121 Certificate III in Food Processing

Units of competency

FBP Units of Competency
New units (17)
Beverages (BEV) units (2)
FBPBEV3005 Operate and monitor juice processing FBPBEV3006 Control and monitor fruit and/or vegetable washing and milling
Dairy Processing (DPR) units (1)
FBPDPR3003 Control batch processing for powdered milk products
Food Safety (FSY) units (7)
FBPFSY3004 Participate in traceability activities FBPFSY4003 Perform an allergen risk review FBPFSY4004 Provide accurate food allergen information to consumers FBPFSY4005 Conduct a traceability exercise FBPFSY5002 Develop an allergen management program FBPFSY5003 Design a traceability system for food products FBPFSY5004 Plan to mitigate food fraud
Edible Oils (OIL) units (4) FBPOIL3009 Clean and mill olives FBPOIL3010 Operate and monitor a malaxer FBPOIL3011 Operate and monitor an olive oil separation process FBPOIL3012 Operate and monitor storage of virgin olive oil
Operational (OPR) units (3) FBPOPR2096 Follow procedures to maintain good manufacturing practice in food processing FBPOPR3020 Plan, conduct and monitor equipment maintenance FBPOPR3021 Apply good manufacturing practice requirements in food processing
Revised (114)
Beverages (BEV) units (7)
FBPBEV2004 Identify key stages and beer production equipment in a brewery FBPBEV3001 Operate and monitor a wort production process FBPBEV3002 Prepare and monitor beer yeast propagation processes FBPBEV3003 Operate and monitor a brewery fermentation process FBPBEV3004 Operate and monitor a beer filtration process FBPBEV3007 Operate and monitor a beer maturation process FBPBEV3008 Manufacture roast and ground coffee
Bottling & Packaging (BPG) units (8)
FBPBPG1001 Pack or unpack product manually FBPBPG2009 Operate a beverage packaging process FBPBPG2010 Operate a case packing process FBPBPG2011 Operate a fill and seal process FBPBPG2012 Operate a packaging process FBPBPG3010 Operate and monitor a carbonated beverage filling process FBPBPG3011 Operate and monitor a high speed wrapping process FBPBPG3012 Operate and monitor a form, fill and seal process
Cheese (CHE) units (3)
FBPCHE3003 Conduct cheese making operations FBPCHE3004 Carry out processing for a range of artisan cheeses FBPCHE3005 Operate and monitor a cheese pressing and moulding process

FBP Units of Competency
Confectionery (CON) units (10)
FBPCON2010 Operate an enrobing process
FBPCON2011 Operate a chocolate tempering process
FBPCON3001 Operate a complex chocolate depositing process
FBPCON3002 Operate and monitor a boiled confectionery process
FBPCON3003 Operate and monitor a chocolate conching process
FBPCON3004 Operate and monitor a confectionery depositing process
FBPCON3005 Operate and monitor a granulation and compression process
FBPCON3006 Operate and monitor a panning process
FBPCON3007 Operate and monitor a chocolate refining process
FBPCON3008 Operate and monitor a starch moulding process
Dairy Processing (DPR) units (5)
FBPDPR2007 Operate a cooling and hardening process
FBPDPR3001 Operate and monitor a curd production and cutting process
FBPDPR3002 Operate and monitor a fermentation process
FBPDPR3004 Operate and monitor a butter churning process
FBPDPR3005 Operate and monitor a butter oil process
Egg (EGG) units (2)
FBPEGG2003 Work on an egg grading floor
FBPEGG2004 Operate egg grading and packing floor equipment
Fruit and Vegetables (FAV) units (3)
FBPFAV2002 Apply hydro-cooling processes to fresh produce
FBPFAV3003 Conduct chemical wash for fresh produce
FBPFAV3004 Program fresh produce grading equipment
Food Safety (FSY) units (6)
FBPFSY1002 Follow work procedures to maintain food safety
FBPFSY2002 Apply food safety procedures
FBPFSY2003 Maintain food safety when loading, unloading and transporting food
FBPFSY3002 Participate in a HACCP team (Release 2)
FBPFSY3003 Monitor the implementation of food safety and quality programs
FBPFSY3005 Control contaminants and allergens in food processing
Grain Processing (GRA) units (6)
FBPGRA3017 Operate and monitor a liquid, mash or block stock feed process
FBPGRA3018 Operate and monitor a pelleting process
FBPGRA3019 Prepare malted grain
FBPGRA3020 Blend and dispatch malt
FBPGRA3021 Control batch processing for micronutrients or additives in stock feed
FBPGRA3022 Confirm feed product meets animal nutrition requirements
Grocery and Product Supplies (GPS) unit (1)
FBPGPS3001 Operate and monitor a creamed honey manufacture process
Edible Oils (OIL) units (8)
FBPOIL3001 Operate a degumming and neutralisation process
FBPOIL3002 Operate and monitor a bleaching process
FBPOIL3003 Operate and monitor a deodorising process
FBPOIL3004 Operate and monitor a flake preparation process
FBPOIL3005 Operate and monitor a complecting process
FBPOIL3006 Operate and monitor a soap splitting process
FBPOIL3007 Operate and monitor an interesterification process
FBPOIL3008 Operate and monitor a hydrogenation process
Operational (OPR) units (7+25+15=47)
OPR1 (7)
FBPOPR1011 Operate automated washing equipment
FBPOPR1012 Prepare basic mixes
FBPOPR1013 Operate basic equipment
FBPOPR1014 Monitor process operation
FBPOPR1015 Participate effectively in a workplace environment
FBPOPR1016 Take and record basic measurements
FBPOPR1017 Follow work procedures to maintain quality

FBP Units of Competency
OPR 2 (25)
FBPOPR2019 Fill and close product in cans Release 2
FBPOPR2070 Apply quality systems and procedures Release 2
FBPOPR2071 Provide and apply workplace information Release 2
FBPOPR2074 Carry out manual handling tasks
FBPOPR2075 Work effectively in the food processing industry
FBPOPR2076 Inspect and sort materials and product
FBPOPR2077 Operate a bulk dry goods transfer process
FBPOPR2078 Work in a freezer storage area
FBPOPR2079 Work with temperature controlled stock
FBPOPR2080 Operate a blending, sieving and bagging process
FBPOPR2081 Measure non-bulk ingredients
FBPOPR2082 Operate a mixing or blending process
FBPOPR2083 Operate a baking process
FBPOPR2084 Apply work procedures to maintain integrity of processed product
FBPOPR2085 Operate a grinding process
FBPOPR2086 Operate a frying process
FBPOPR2087 Operate a mixing or blending and cooking process
FBPOPR2088 Operate pumping equipment
FBPOPR2089 Operate a production process
FBPOPR2090 Operate a freezing process
FBPOPR2091 Operate a holding and storage process
FBPOPR2092 Operate a continuous freezing process
FBPOPR2093 Operate an automated cutting process
FBPOPR2094 Clean equipment in place
FBPOPR2095 Clean and sanitise equipment
OPR 3 (15)
FBPOPR3007 Operate a bulk liquid transfer process
FBPOPR3008 Load and unload tankers
FBPOPR3009 Participate in sensory analyses
FBPOPR3010 Operate and monitor a filtration process
FBPOPR3011 Operate and monitor a heat treatment process
FBPOPR3012 Operate and monitor a drying process
FBPOPR3013 Operate and monitor an homogenising process
FBPOPR3014 Operate and monitor a retort process
FBPOPR3015 Pre-process raw materials
FBPOPR3016 Operate and monitor a separation process
FBPOPR3017 Prepare food products using basic cooking methods
FBPOPR3018 Identify dietary, cultural and religious considerations for food production
FBPOPR3019 Operate and monitor interrelated processes in a production or packaging system
FBPOPR3022 Receive and store raw materials for food processing
FBPOPR3023 Operate and monitor an evaporation process
People, Planning and Logistics (PPL) units (4)
FBPPPL1001 Communicate workplace information
FBPPPL2002 Work in a socially diverse environment
FBPPPL3007 Support and mentor individuals and groups
FBPPPL3008 Establish compliance requirements for work area
Retail Baking (RBK) unit (1)
FBPRBK1001 Finish products Release 2
Work Health and Safety (WHS) units (3)
FBPWHS1001 Identify safe work practices Release 2
FBPWHS2001 Participate in work health and safety processes Release 2
FBPWHS3001 Contribute to work health and safety processes Release 2

Skill Sets

FBP Skill Sets (4)
FBPSS00052 Manage allergens in food processing
FBPSS00053 Check traceability of food products
FBPSS00054 Food processing induction

FBP Skill Sets (4)
FBPSS00055 Introduction to food processing

PART 2 FLOUR MILLING

Qualifications

FBP qualifications
• Nil

Units of competency

FBP Units of Competency
New unit (1)
FBPGRA3030 Operate and monitor a reduction system
Revised units (9)
FBPGRA3023 Operate and monitor grain conditioning
FBPGRA3024 Operate and monitor grain cleaning
FBPGRA3025 Receive and handle grain in a storage area
FBPGRA3026 Operate and monitor sifting and grading
FBPGRA3027 Monitor a purification system
FBPGRA3028 Monitor scratch and sizing
FBPGRA3029 Monitor a break roll
FBPGRA4005 Lead flour milling shift operations
FBPGRA4006 Control mill processes and performance

Skill Sets

FBP Skill Sets (2)
FBPSS00056 Supervised Food Processing Operator Skill Set
FBPSS00057 Food Processing Operator Skill Set

PART 3 HIGH VOLUME PRODUCTION BAKING

Qualifications

FBP revised qualification (1)
FBP31121 Certificate III in High Volume Baking

Units of competency

FBP Units of Competency
New units (9)
FBPHVB3008 Operate and monitor a batter production process
FBPHVB3009 Operate and monitor a non laminated pastry production process
FBPHVB3010 Operate and monitor a pastry baking process
FBPHVB3011 Operate and monitor the production of fillings
FBPHVB3012 Operate and monitor a biscuit dough make up process
FBPHVB3013 Operate and monitor a baking process
FBPHVB3014 Finish baked products
FBPTEC3005 Work with bakery ingredients, their functions and interactions
FBPTEC3006 Work with flours and baking additives
Revised units (15)

FBP Units of Competency
FBPHVB2001 Freeze and thaw dough
FBPHVB3001 Operate and monitor a cooling and wrapping process
FBPHVB3002 Operate and monitor a laminated pastry production process
FBPHVB3003 Operate and monitor a pastry forming and filling process
FBPHVB3004 Manufacture wafer products
FBPHVB3005 Operate and monitor a doughnut making process
FBPHVB3006 Operate and monitor a forming or shaping process
FBPHVB3007 Manufacture crisp breads
FBPHVB3015 Operate and monitor a griddle production process
FBPHVB3016 Operate and monitor a cooling, slicing and wrapping process
FBPHVB3017 Operate a bread dough mixing and development process
FBPHVB3018 Operate a final prove and bread baking process
FBPHVB3019 Operate a bread dough make up process
FBPOPR2097 Operate a depositing process
FBPOPR3024 Operate and monitor an extrusion process

IRC SUPPORTED UPDATES

FBP qualifications (15)
FBP10221 Certificate I in Baking
FBP20221 Certificate II in Baking
FBP20521 Certificate II in Wine Industry Operations
FBP30321 Certificate III in Cake and Pastry
FBP30421 Certificate III in Bread Baking
FBP30521 Certificate III in Baking
FBP30721 Certificate III in Rice Processing
FBP30921 Certificate III in Wine Industry Operations
FBP40221 Certificate IV in Baking
FBP40321 Certificate IV in Food Processing
FBP40421 Certificate IV in Food Science and Technology
FBP40621 Certificate IV in Artisan Fermented Products
FBP50121 Diploma of Food Science and Technology
FBP50221 Diploma of Food Safety Auditing
FBP50321 Diploma of Artisan Cheesemaking
FBP Units of Competency
FBPPPL4009 Optimise a work process

Editorial Report Template

1. **Cover page**	
Information required	**Detail**
Training Package title and code	FBP Food, Beverage and Pharmaceutical Training Package (Version 6.0)
Number of new qualifications and their titles [4]	Nil
Number of revised qualifications and their titles *Refer to Attachment 1 for full list*	**Total – 19** (plus 6 skill sets– non-endorsed products) Part 1 – Food processing - **3** (plus 4 skill sets) Part 2 – Flour milling – **0** (plus 2 skill sets) Part 3 – High volume production baking – **1** IRC supported changes - 15
Number of new units of competency and their titles *Refer to Attachment 1 for full list*	**Total – 27** Part 1 – Food processing - **17** Part 2 – Flour milling - **1** Part 3 – High volume production baking - **9**
Number of revised units of competency and their titles *Refer to Attachment 1 for full list*	**Total - 139** Part 1 – Food processing - **114** Part 2 – Flour milling - **9** Part 3 – High volume production baking – **15** IRC supported changes - **1**
Confirmation that the draft training package components are publication-ready	The draft FBP Training Package components submitted for review will be ready for publication once endorsed..
Is the Editorial Report prepared by a member of the Quality Assurance Panel? If 'yes' please provide a name.	Yes - Sue Hamilton is a member of the Quality Assurance Panel.
Date of completion of the report	**8 March 2021**

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[4] *When the number of training products is high the titles can be presented as an attachment.*

2. Content and structure

Units of competency

Editorial requirements	Comments

Standard 5:
• The structure of units of competency complies with the unit of competency template.
	The structure of the 166 units (new, revised and IRC updates) complies with the unit of competency template specified in the Training Package Products Policy.
	   • The coding and titling of the units comply with the unit of competency template and policy.
	      ○ the revised units have new codes and, in many cases, revised titles
	      ○ 8 units with minor changes retain the same code and are listed as Release 2
	   • All units include a statement in the Application field relating to legislative and regulatory requirements. No occupational licensing or certification applies to any unit submitted.
	   • Foundation skills are described in the appropriate field utilising skills described in the Australian Core Skills Framework (ACSF).
	   • The equivalence of each unit to the previous version is stated in the unit mapping information table.

Standard 7: • The structure of assessment requirements complies with the assessment requirements template.	All units of competency submitted for review have associated assessment requirements, which comply with the assessment requirements template. The assessment requirements have consistent breadth and depth across the suite of units. The performance evidence reflects workplace tasks and includes a volume and frequency requirement. Many units refer to completing a 'batch' of products. Detailed advice related to this is provided in the FBP Companion Volume Implementation Guide (FBP CVIG v6.0). The knowledge evidence specifies what the individual must know to perform the work tasks and the assessment condition field clearly specifies the conditions for gathering evidence.

Qualifications

Editorial requirements	Comments by the editor

Standard 9:
• The structure of the information for qualifications complies with the qualification template.
	The 19 qualifications (4 revised and 15 IRC updates) comply with the qualification template with all mandatory fields completed.
	   • Coding and titling and the qualification description are appropriate.
	   • One IRC updated qualification contains entry requirements.
	   • The packaging rules are clearly articulated with electives grouped to indicate focus areas in many qualifications and the option of utilising 'specialisations' available in five qualifications at Certificate III and IV.
	   • The mapping table describes equivalence using wording outlined in the updated Training

Editorial requirements	Comments by the editor
	Package Products Policy (Dec. 2019).
Standard 10: • Credit arrangements existing between Training Package qualifications and Higher Education qualifications are listed in a format that complies with the credit arrangements template.	No specific credit arrangements with Higher Education apply for qualifications in the FBP Training Package. An appropriate statement is included in the FBP CVIG v6.0.

Companion Volumes

Editorial requirements	Comments by the editor
Standard 11: • A quality assured companion volume implementation guide is available and complies with the companion volume implementation guide template.	The *FBP Food, Beverage and Pharmaceutical Training Package Companion Volume Implementation Guide, Version 6.0* complies with the companion volume implementation guide template included in the 2012 Standards. It is structured in two separate documents: • Part 1: Overview and Implementation • Part 2: Component details The FBP CVIG has been quality assured in line with Skills Impact's internal processes and this external editorial review.

3. Proofreading

Editorial requirements	Comments by the editor
• **Unit codes and titles** and **qualification codes and titles** are accurately cross-referenced throughout the training package product(s) including mapping information and packaging rules, and in the companion volume implementation guide.	The codes and titles have been proofread and cross-referenced throughout the documentation provided – qualifications, units and associated assessment requirements, skill sets, Case for Endorsement and FBP CVIG (Parts 1 and 2). Skills Impact addressed minor edits, noted during the editorial review.
• Units of competency and their **content** are **presented in full**.	The revised and new units of competency and their associated assessment requirements were presented in full.

• The author of the Editorial Report is satisfied with the quality of the training products, specifically with regard to:
  o absence of spelling, grammatical and typing mistakes
  o consistency of language and formatting
  o logical structure and presentation of the document.
  o compliance with the required templates
	This editorial review has incorporated checking:
	
	• spelling, grammar and typing errors
	• numbering (codes, performance criteria and packaging rules)
	• checking acronyms
	• consistency of language and terminology
	• structure and presentation of documents
	• compliance with templates.
	
	Throughout this process, the Skills Impact team incorporated suggestions provided in an interim report during the editorial review, or clearly explained why aspects should remain as presented.

PART 1 FOOD PROCESSING

Qualifications

FBP revised qualifications (3)
FBP10121 Certificate I in Food Processing
FBP20121 Certificate II in Food Processing
FBP30121 Certificate III in Food Processing

Units of competency

FBP Units of Competency
New units (17)
Beverages (BEV) units (2)
FBPBEV3005 Operate and monitor juice processing FBPBEV3006 Control and monitor fruit and/or vegetable washing and milling
Dairy Processing (DPR) units (1)
FBPDPR3003 Control batch processing for powdered milk products
Food Safety (FSY) units (7)
FBPFSY3004 Participate in traceability activities FBPFSY4003 Perform an allergen risk review FBPFSY4004 Provide accurate food allergen information to consumers FBPFSY4005 Conduct a traceability exercise FBPFSY5002 Develop an allergen management program FBPFSY5003 Design a traceability system for food products FBPFSY5004 Plan to mitigate food fraud
Edible Oils (OIL) units (4)
FBPOIL3009 Clean and mill olives FBPOIL3010 Operate and monitor a malaxer FBPOIL3011 Operate and monitor an olive oil separation process FBPOIL3012 Operate and monitor storage of virgin olive oil
Operational (OPR) units (3)
FBPOPR2096 Follow procedures to maintain good manufacturing practice in food processing FBPOPR3020 Plan, conduct and monitor equipment maintenance FBPOPR3021 Apply good manufacturing practice requirements in food processing
Revised (114)
Beverages (BEV) units (7)
FBPBEV2004 Identify key stages and beer production equipment in a brewery FBPBEV3001 Operate and monitor a wort production process FBPBEV3002 Prepare and monitor beer yeast propagation processes FBPBEV3003 Operate and monitor a brewery fermentation process FBPBEV3004 Operate and monitor a beer filtration process FBPBEV3007 Operate and monitor a beer maturation process FBPBEV3008 Manufacture roast and ground coffee
Bottling & Packaging (BPG) units (8)
FBPBPG1001 Pack or unpack product manually FBPBPG2009 Operate a beverage packaging process FBPBPG2010 Operate a case packing process FBPBPG2011 Operate a fill and seal process FBPBPG2012 Operate a packaging process FBPBPG3010 Operate and monitor a carbonated beverage filling process FBPBPG3011 Operate and monitor a high speed wrapping process FBPBPG3012 Operate and monitor a form, fill and seal process
Cheese (CHE) units (3)
FBPCHE3003 Conduct cheese making operations FBPCHE3004 Carry out processing for a range of artisan cheeses FBPCHE3005 Operate and monitor a cheese pressing and moulding process

FBP Units of Competency
Confectionery (CON) units (10)
FBPCON2010 Operate an enrobing process
FBPCON2011 Operate a chocolate tempering process
FBPCON3001 Operate a complex chocolate depositing process
FBPCON3002 Operate and monitor a boiled confectionery process
FBPCON3003 Operate and monitor a chocolate conching process
FBPCON3004 Operate and monitor a confectionery depositing process
FBPCON3005 Operate and monitor a granulation and compression process
FBPCON3006 Operate and monitor a panning process
FBPCON3007 Operate and monitor a chocolate refining process
FBPCON3008 Operate and monitor a starch moulding process
Dairy Processing (DPR) units (5)
FBPDPR2007 Operate a cooling and hardening process
FBPDPR3001 Operate and monitor a curd production and cutting process
FBPDPR3002 Operate and monitor a fermentation process
FBPDPR3004 Operate and monitor a butter churning process
FBPDPR3005 Operate and monitor a butter oil process
Egg (EGG) units (2)
FBPEGG2003 Work on an egg grading floor
FBPEGG2004 Operate egg grading and packing floor equipment
Fruit and Vegetables (FAV) units (3)
FBPFAV2002 Apply hydro-cooling processes to fresh produce
FBPFAV3003 Conduct chemical wash for fresh produce
FBPFAV3004 Program fresh produce grading equipment
Food Safety (FSY) units (6)
FBPFSY1002 Follow work procedures to maintain food safety
FBPFSY2002 Apply food safety procedures
FBPFSY2003 Maintain food safety when loading, unloading and transporting food
FBPFSY3002 Participate in a HACCP team (Release 2)
FBPFSY3003 Monitor the implementation of food safety and quality programs
FBPFSY3005 Control contaminants and allergens in food processing
Grain Processing (GRA) units (6)
FBPGRA3017 Operate and monitor a liquid, mash or block stock feed process
FBPGRA3018 Operate and monitor a pelleting process
FBPGRA3019 Prepare malted grain
FBPGRA3020 Blend and dispatch malt
FBPGRA3021 Control batch processing for micronutrients or additives in stock feed
FBPGRA3022 Confirm feed product meets animal nutrition requirements
Grocery and Product Supplies (GPS) unit (1)
FBPGPS3001 Operate and monitor a creamed honey manufacture process
Edible Oils (OIL) units (8)
FBPOIL3001 Operate a degumming and neutralisation process
FBPOIL3002 Operate and monitor a bleaching process
FBPOIL3003 Operate and monitor a deodorising process
FBPOIL3004 Operate and monitor a flake preparation process
FBPOIL3005 Operate and monitor a complecting process
FBPOIL3006 Operate and monitor a soap splitting process
FBPOIL3007 Operate and monitor an interesterification process
FBPOIL3008 Operate and monitor a hydrogenation process
Operational (OPR) units (7+25+15=47)
OPR1 (7)
FBPOPR1011 Operate automated washing equipment
FBPOPR1012 Prepare basic mixes
FBPOPR1013 Operate basic equipment
FBPOPR1014 Monitor process operation
FBPOPR1015 Participate effectively in a workplace environment
FBPOPR1016 Take and record basic measurements
FBPOPR1017 Follow work procedures to maintain quality

FBP Units of Competency
OPR 2 (25)
FBPOPR2019 Fill and close product in cans Release 2
FBPOPR2070 Apply quality systems and procedures Release 2
FBPOPR2071 Provide and apply workplace information Release 2
FBPOPR2074 Carry out manual handling tasks
FBPOPR2075 Work effectively in the food processing industry
FBPOPR2076 Inspect and sort materials and product
FBPOPR2077 Operate a bulk dry goods transfer process
FBPOPR2078 Work in a freezer storage area
FBPOPR2079 Work with temperature controlled stock
FBPOPR2080 Operate a blending, sieving and bagging process
FBPOPR2081 Measure non-bulk ingredients
FBPOPR2082 Operate a mixing or blending process
FBPOPR2083 Operate a baking process
FBPOPR2084 Apply work procedures to maintain integrity of processed product
FBPOPR2085 Operate a grinding process
FBPOPR2086 Operate a frying process
FBPOPR2087 Operate a mixing or blending and cooking process
FBPOPR2088 Operate pumping equipment
FBPOPR2089 Operate a production process
FBPOPR2090 Operate a freezing process
FBPOPR2091 Operate a holding and storage process
FBPOPR2092 Operate a continuous freezing process
FBPOPR2093 Operate an automated cutting process
FBPOPR2094 Clean equipment in place
FBPOPR2095 Clean and sanitise equipment
OPR 3 (15)
FBPOPR3007 Operate a bulk liquid transfer process
FBPOPR3008 Load and unload tankers
FBPOPR3009 Participate in sensory analyses
FBPOPR3010 Operate and monitor a filtration process
FBPOPR3011 Operate and monitor a heat treatment process
FBPOPR3012 Operate and monitor a drying process
FBPOPR3013 Operate and monitor an homogenising process
FBPOPR3014 Operate and monitor a retort process
FBPOPR3015 Pre-process raw materials
FBPOPR3016 Operate and monitor a separation process
FBPOPR3017 Prepare food products using basic cooking methods
FBPOPR3018 Identify dietary, cultural and religious considerations for food production
FBPOPR3019 Operate and monitor interrelated processes in a production or packaging system
FBPOPR3022 Receive and store raw materials for food processing
FBPOPR3023 Operate and monitor an evaporation process
People, Planning and Logistics (PPL) units (4)
FBPPPL1001 Communicate workplace information
FBPPPL2002 Work in a socially diverse environment
FBPPPL3007 Support and mentor individuals and groups
FBPPPL3008 Establish compliance requirements for work area
Retail Baking (RBK) unit (1)
FBPRBK1001 Finish products Release 2
Work Health and Safety (WHS) units (3)
FBPWHS1001 Identify safe work practices Release 2
FBPWHS2001 Participate in work health and safety processes Release 2
FBPWHS3001 Contribute to work health and safety processes Release 2

Skill Sets

FBP Skill Sets (4)
FBPSS00052 Manage allergens in food processing
FBPSS00053 Check traceability of food products
FBPSS00054 Food processing induction

FBP Skill Sets (4)
FBPSS00055 Introduction to food processing

PART 2 FLOUR MILLING
Qualifications

FBP qualifications
• Nil

Units of competency

FBP Units of Competency
New unit (1)
FBPGRA3030 Operate and monitor a reduction system
Revised units (9)
FBPGRA3023 Operate and monitor grain conditioning
FBPGRA3024 Operate and monitor grain cleaning
FBPGRA3025 Receive and handle grain in a storage area
FBPGRA3026 Operate and monitor sifting and grading
FBPGRA3027 Monitor a purification system
FBPGRA3028 Monitor scratch and sizing
FBPGRA3029 Monitor a break roll
FBPGRA4005 Lead flour milling shift operations
FBPGRA4006 Control mill processes and performance

Skill Sets

FBP Skill Sets (2)
FBPSS00056 Supervised Food Processing Operator Skill Set
FBPSS00057 Food Processing Operator Skill Set

PART 3 HIGH VOLUME PRODUCTION BAKING
Qualifications

FBP revised qualification (1)
FBP31121 Certificate III in High Volume Baking

Units of competency

FBP Units of Competency
New units (9)
FBPHVB3008 Operate and monitor a batter production process
FBPHVB3009 Operate and monitor a non laminated pastry production process
FBPHVB3010 Operate and monitor a pastry baking process
FBPHVB3011 Operate and monitor the production of fillings
FBPHVB3012 Operate and monitor a biscuit dough make up process
FBPHVB3013 Operate and monitor a baking process
FBPHVB3014 Finish baked products
FBPTEC3005 Work with bakery ingredients, their functions and interactions
FBPTEC3006 Work with flours and baking additives
Revised units (15)

FBP Units of Competency
FBPHVB2001 Freeze and thaw dough
FBPHVB3001 Operate and monitor a cooling and wrapping process
FBPHVB3002 Operate and monitor a laminated pastry production process
FBPHVB3003 Operate and monitor a pastry forming and filling process
FBPHVB3004 Manufacture wafer products
FBPHVB3005 Operate and monitor a doughnut making process
FBPHVB3006 Operate and monitor a forming or shaping process
FBPHVB3007 Manufacture crisp breads
FBPHVB3015 Operate and monitor a griddle production process
FBPHVB3016 Operate and monitor a cooling, slicing and wrapping process
FBPHVB3017 Operate a bread dough mixing and development process
FBPHVB3018 Operate a final prove and bread baking process
FBPHVB3019 Operate a bread dough make up process
FBPOPR2097 Operate a depositing process
FBPOPR3024 Operate and monitor an extrusion process

IRC SUPPORTED UPDATES

FBP qualifications (15)
FBP10221 Certificate I in Baking
FBP20221 Certificate II in Baking
FBP20521 Certificate II in Wine Industry Operations
FBP30321 Certificate III in Cake and Pastry
FBP30421 Certificate III in Bread Baking
FBP30521 Certificate III in Baking
FBP30721 Certificate III in Rice Processing
FBP30921 Certificate III in Wine Industry Operations
FBP40221 Certificate IV in Baking
FBP40321 Certificate IV in Food Processing
FBP40421 Certificate IV in Food Science and Technology
FBP40621 Certificate IV in Artisan Fermented Products
FBP50121 Diploma of Food Science and Technology
FBP50221 Diploma of Food Safety Auditing
FBP50321 Diploma of Artisan Cheesemaking
FBP Units of Competency
FBPPPL4009 Optimise a work process

Attachment G: Copies of Letters of Support

Dear Skills Impact,

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

I am the Grocery Product Development Manager with Goodman Fielder Limited, a major food producer in Australia.

I participated in person and in teleconference consultation workshops held in Melbourne to determine how the food and beverage certificates listed above could be redeveloped to meet the needs of this sector. I also participated by providing online feedback and had several email interchanges 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 Pharmaceutical Training Package.

These revised qualifications reset and bring into line the current requirements which will enhance and refocus the skills and knowledge of our workforce and therefore in the Australian food and beverage manufacturing industry.

Regards,

Adam Mayne
Product Development Manager | Grocery | Goodman Fielder Limited
Phone: + 61 2 8899 7452
Mobile: + 61 404 565 362
Level 3, 118 Talavera Road, Macquarie Park 2113
mailto:adam.mayne@goodmanfielder.com.au

Nestlé Confectionery & Snacks
A division of Nestlé Australia Ltd. ABN 77 000 011 316

CAMPBELLFIELD FACTORY
1585 HUME HIGHWAY, CAMPBELLFIELD VIC 3061

TELEPHONE: (61 - 3) 9261 6500
FACSIMILE: (61 - 3) 9261 6666

OUR REF:
YOUR REF:

28 January 2021

To: Food Beverage & Pharmaceutical Training Package Review (Skills Impact)

This letter is to confirm my support for the changes made to the qualifications and units that are included in the Food Beverage and Pharmaceutical Training Package.

As Human Resources Business Partner with Nestle Australia Ltd (Campbellfield Factory), and principally responsible for the delivery of industry-specific training and skills development to our near 300 production employee work force, I have been consulted, as well as invited to participate in the scoping and content discussions, and have had opportunity to review drafts. These interactions occurred over a range of interactions, including meetings on and off site, industry group consultation workshops, exchange of documents and e-mail exchange. These interactions took place with a range of Skills Impact project staff, who were helpful, interested and grateful for feedback and input.

The Food Beverage and Pharmaceutical Training package is a key cornerstone to the provision of skills and underpinning knowledge of process technology and supporting processes within our industry. In our case, it's role is reinforced within our Industrial Agreement instrument to provide employees with the skills, recognised qualifications, career progression and learning path, whilst providing our business with a workforce with necessary skills and background knowledge.

Specifically, specialist confectionery units allow for very specific training and development for our sector of the food manufacturing industry.

I confirm our support for the proposed changes and updates to the qualification and associated competency units, and look forward to their implementation in the near future.

Regards,

Nestlé Confectionery & Snacks
Carolyn Gray
Human Resources Business Partner
Campbellfield

Skills Impact
Julie Stratford
559A Queensberry St
North Melbourne
3051

31st January 2021

Dear Skills Impact,

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

I am Site Manager at Bega Cheese Ltd – Strathmerton Factory, located in northern Victoria. Bega Foods Ltd is a major food producer in Australia.

I participated in a teleconference consultation workshop held in Adelaide to determine how the food and beverage certificates listed above could be developed to meet the needs of this sector. I also participated by providing online feedback and had several email interchanges 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 Pharmaceutical Training Package.

These revised qualifications will enhance the skills and knowledge of our workforce and therefore in the Australian food and beverage manufacturing industry.

The modernisation for the food and beverage certificates will allow for a more relevant training program to be delivered to our workforce.

We support the changes that have been proposed to these qualifications, skill sets and units of competency and look forward to utilising them in future.

Regards

Liz Newlan
Site Manager
Bega Cheese Ltd - Strathmerton

HAARSLEV

Dear Skills Impact,

My name is Paul Martin, and I am the former Head Miller for Waterwheel Flour Mills (1991-2000) and Laucke Flour Mills (2000-2010). In my position as Head Miller, I was the direct Manager to the Flour milling division of the company and took control of the operations of the plant.
I was the direct contact for Miller Training for the company.

I am also the current (ATMA) Australian Technical Miller Association President of which I have be for the last 11 years. I have been a ATMA Member for 21 years.

I participated in a teleconference consultation workshop with Skills Impact held in October 2020 and participated by providing online feedback and had several email interchanges with the Skills Impact Project Officers who were developing Food Processing qualifications, skill sets and units of competency within the Food, Beverage and Pharmaceutical Training Package.

I agree with the proposal to delete the Certificate IV in Flour Milling and to create a specialisation within Certificate III in Food Processing.
The Certificate III modules, after carful discussion and collaboration with my peers, will now address the skill needs of my industry should anyone wish to use it in future.

Please feel free to contact me should you wish to discuss further.

Best Regards,

Paul Martin
ATMA Inc President.

Dear Skills Impact,

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

Info about you and your organisation, e.g: I am an authorised Representative of the Pet Food Industry Association of Australian, an industry lead association focussing on the dog and cat food industry.

Comment about how you were consulted, how you participated, e.g: I participated in multiple onsite workshops held in Melbourne to determine how the food and beverage certificates listed above could be developed to meet the needs of this sector. I also participated by providing online feedback and had several email interchanges 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 Pharmaceutical Training Package.

Brief statement, perhaps, about how you envisage these revised qualifications will be used or will make a difference, e.g: These revised qualifications will enhance the skills and knowledge of our industry and workforce and therefore in the Australian food and beverage manufacturing industry.

The inclusion of pet food processing training programs will greatly assist this growing industry as it moves towards a regulated process. PFIAA supports the changes and improvements that have been proposed to these qualifications, skill sets and units of competency and look forward to utilising them in future.

Regards,

Ryan Monaghan
Pet Food Industry Association of Australia
+61 459 168 997

AUSTRALIAN OLIVE ASSOCIATION Ltd

Dear Skills Impact,

This letter is in support of the changes made to the food processing qualifications and units that are included in the Food, Beverage and Pharmaceutical Training Package.

As the *OliveCare*® Code of Best practice administrator for the Australian Olive Association Ltd (AOA), the national peak industry body representing Australian olive growers and their supply chain partners; I participated in a consultation workshop held in Adelaide to determine how the food and beverage certificates could be developed to meet the needs of our industry sector. I also provided online feedback and had several email interchanges 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 Pharmaceutical Training Package.

AOA is particularly pleased at the inclusion of a set of olive oil processing electives to the Certificate 3 in Food Processing:
- FBPOIL3XX9: Clean and mill olives
- FBPOIL3X10: Operate and monitor a malaxer
- FBPOIL3X11: Operate and monitor an olive oil separation process
- FBPOIL3X12: Operate and monitor storage of virgin olive
As well we recognise the relevance of the proposed core units to our industry sector.

The creation of a specialisation in olive oil processing will allow for a more relevant training program to be delivered to our workforce.

These revised qualifications will enhance the skills and knowledge of our workforce, and in addition will provide a useful framework for the delivery of *OliveCare*® EVOO production training and certification programs.

The Australian Olive Association Ltd supports the changes that have been proposed to these qualifications, skill sets and units of competency and look forward to utilising them in the future.

Yours sincerely,

The Australian Olive Association Ltd

Peter McFarlane
OliveCare® administrator
olivecare@australianolives.com.au

SFMCA
Stock Feed Manufacturers' Council of Australia

02 February 2021

Dear Skills Impact,

LETTER OF SUPPORT – FOOD PROCESSING

I am the Executive Officer with the Stock Feed Manufacturers' Council of Australia (SFMCA), the national peak council representing the stock feed industry.

I have participated in several teleconference consultation workshops and individual teleconferences with Skills Impact during the review process of the Food and Beverage Processing qualifications. SFMCA participated by providing feedback via face-to-face meetings, online and via the teleconferences held as well as some email interchanges with the Skills Impact Project Officers who were developing the Food Processing qualifications, skill sets and units of competency within the Food, Beverage and Pharmaceutical Training Package.

I agree with the proposal to create a specialisation within Certificate III in Food Processing that will address the skill needs of my industry should anyone wish to use it in future.

Yours sincerely,

Duncan Rowland
Executive Officer

ATMA Inc.
P.O. Box 423,
Buninyong, Vic, 3357
Phone: 0478 820230
Email: atma@atma.asn.au
Web: www.atma.asn.au

Julie Stratford
Industry Engagement Manager
Food, Beverage and Pharmaceuticals
Email: jstratford@skillsimpact.com.au

Dear Skills Impact,

In my role as Executive Officer of the Australian Technical Millers Association of Australia, I have participated in the consultation workshops with Skills Impact providing feedback to the Skills Impact Project Officers who were developing the Food Processing qualifications, skill sets and units of competency within the Food, Beverage and Pharmaceutical Training Package. This process involved consultation prior to work starting with MAURIanz, Allied Pinnacle, Manildra Flour Mills and Laucke Flour Mills to gauge the need for further industry training.

In review of feedback from the major Australian mills, and in consultation with ATMA's Training Sub-Committee, we have identified gaps in training availability at a Certificate III level. We believe the new proposals now fill this gap and offer additional steps in milling training, particularly for new employees.

When reviewing the quality of flour milling training currently available at a higher level, we believe that the proposed Certificate IV in Flour Milling Training that is proposed, should be deleted. It was widely agreed in the sessions that the course that has been utilized for the past 50 years is without doubt, the ultimate training resource at that level. This course is world recognized, developed over decades, run with quality expert tutors and delivered in a manner that utilizes both distance and online learning, virtual mill training experiences, Zoomed live from within AEGIC's Sydney training mill and co-ordinated by the main industry organization for flour mill training in Australia – ATMA Inc.

Proudly, ATMA students from Australia, New Zealand and the Pacific Islands have topped world results in flour milling training for the past 2 years in six out of seven modules. ATMA coordinated students have also taken out the Silver medal the last two years which is achieved by attaining the highest marks in the world by the person completing their Advanced Milling Certificate (all 7 modules). ATMA have spent considerable time and money in flour mill training over the past 4 years to ensure that Australian companies have access to the best training in flour milling possible. The Certificate III modules being proposed will complement the current training to ensure we continue to lead the world in milling expertise.

We believe we have represented the views of industry as expressed to us, to the best of our ability, and in the best long term interests of the Australian flour milling industry.

Please feel free to contact me should you wish to discuss further.

Best Regards,

Fiona Taylor
Executive Officer
ATMA Inc.
Ph: 0478 820 230
Email: atma.asn.au

29/01/2021

Dear Skills Impact,

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

I am currently employed by Federation University as a Course Coordinator of Certificate III in Food Processing and Certificate IV in Food Science & Technology. I am also an industry trainer and perform on site training to many food processing businesses across Victoria.

I participated in a range of consultation workshops which included teleconference held in Adelaide and also attended a workshop held in Ballarat, to determine how the food and beverage certificates listed above could be developed to meet the needs of this sector. I participated by providing online feedback and several email interchanges 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 Pharmaceutical Training Package.

These revised qualifications will enhance the skills and knowledge of our workforce and therefore in the Australian food and beverage manufacturing industry as they now more accurately reflect the activities performed regularly in the workplace.

The introduction of skills sets allows us as trainers to meet the needs of our industry clients by providing training that is much more focused on their core business and their training needs. The skill sets also enable us to acknowledge the business sector in the title of their certificate and this was most welcomed by the industry. E.g. Certificate III in Food Processing – Brewing.

We support the changes that have been proposed to these qualifications, skill sets and units of competency and look forward to utilising them in future.

Regards,

Donna Leslie

Donna Leslie
Industry Trainer | Food & Rural Sciences
Federation Tafe

Federation University Australia
Gillies St Campus
PO Box 663 Ballarat VIC 3353
T +61 0 3533 53724 | M 0418 492 296
d.leslie@federation.edu.au

Federation.edu.au