

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 5.0

FBP2X120	Certificate II in Food Processing
<p>Qualification Description</p> <p>This qualification describes the skills and knowledge required for those who work in operational roles, under supervision, in a food processing environment. At this level, workers have the technical skills to use a limited range of equipment to process food and carry out routine tasks guided by established procedures.</p> <p>Users should note there are specialist components that cover the processing of meat in the <i>AMP Meat Processing Training Package</i>, and specialist components that cover the processing of seafood in the <i>SFI Seafood Industry Training Package</i>.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety codes, regulations and legislation that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this qualification at the time of publication.</p>	
<p>Entry Requirements</p> <p>There are no entry requirements for this qualification.</p>	

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 13 units of competency:
 - 5 core units plus
 - 8 elective units.

The electives are to be chosen as follows:

- at least 4 units from Group A (**must be at least 4, could be as many as 8**)
- up to 3 units from Group B (**could be fewer, or none**)
- up to 3 units (**could be fewer, or none**) from any currently endorsed Training Package or accredited course. Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.

Core Units

Unit code	Unit title	Notes
FBPWHS2001	Participate in work health and safety processes	<i>Minimal change - same code, Release 2</i>
FBPFSY2001	Implement the food safety program and procedures	
FBPOPR2070	Apply quality systems and procedures	<i>Release 2</i>
FBPOPR2071	Provide and apply workplace information	<i>Release 2</i>
FBPOPR2XX1	Follow procedures to maintain Good Manufacturing Practice in food processing	

Elective Units

Group A

AMPX219	Follow electronic labelling and traceability systems in a food processing environment	
BSBWOR204	Use business technology	
FBPBEV2XX1	Identify key stages and beer production equipment in a brewery	<i>Was FBPOPR2011</i>
FBPBPBG2XX1	Operate a beverage packaging process	<i>Was FBPOPR2004</i>
FBPBPBG2XX2	Operate a case packing process	<i>Was FBPOPR2018</i>
FBPBPBG2XX4	Operate a fill and seal process	<i>Was FBPOPR2021</i>
FBPBPBG2XX6	Operate a packaging process	<i>Was FBPOPR2023</i>
FBPCON2XX1	Operate an enrobing process	<i>Was FBPOPR2035</i>
FBPCON2XX2	Operate a chocolate tempering process	<i>Was FBPOPR2052</i>
FBPEGG2001X	Work on an egg grading floor	
FBPEGG2002X	Operate egg grading and packing floor equipment	
FBPFSY2XX1	Maintain food safety when loading, unloading and transporting food	<i>Was FBPOPR2012</i>
FBPOPR2002X	Inspect and sort materials and product	
FBPOPR2006X	Operate a bulk dry goods transfer process	
FBPOPR2007X	Work in a freezer storage area	
FBPOPR2010X	Work with temperature controlled stock	
FBPOPR2017X	Operate a blending, sieving and bagging process	
FBPOPR2024X	Operate a cooling, slicing and wrapping process	
FBPOPR2029X	Operate a baking process	
FBPOPR2032X	Apply work procedures to maintain integrity of processed product	
FBPOPR2033X	Operate a depositing process	
FBPOPR2038X	Operate a grinding process	
FBPOPR2039X	Operate a frying process	
FBPOPR2041X	Operate a mixing or blending and cooking process	
FBPOPR2045X	Operate pumping equipment	
FBPOPR2046X	Operate a production process	
FBPOPR2056X	Operate a freezing process	
FBPOPR2058X	Operate a holding and storage process	
FBPOPR2059X	Operate a continuous freezing process	

FBPOPR2060X	Operate an automated cutting process	
FBPOPR2062	Work in a clean room environment	
FBPOPR2XX3	Clean and sanitise food processing equipment	<i>FBPOPR2063 merged with FBPOPR2064</i>
FBPOPR2065	Conduct routine maintenance	
FBPOPR2066	Apply sampling procedures	
FBPOPR2068	Operate a process control interface	
FBPOPR2069	Use numerical applications in the workplace	
FBPPBK2006	Operate a griddle production process	
FBPPBK2XX1	Operate a forming or shaping process	<i>FBPOPR2025 merged with FBPOPR2026</i>
FBPPBK2XX2	Freeze and thaw dough	<i>Was FBPOPR2055</i>
FBPPPL2XX1	Work in a socially diverse environment	<i>Was FBPOPR2073</i>
FBPSUG2022	Operate a waste water treatment system	
FBPSUG2024	Perform standard tests on cane samples	
FSKDIG001	Use digital technology for short and basic workplace tasks	
FSKNUM009	Use familiar and simple metric measurements for work	
FSKNUM012	Use familiar and simple data for work	
FSKWTG009	Write routine workplace texts	
FSKLRG008	Use simple strategies for work-related learning	
FSKOCM003	Participate in familiar spoken interactions at work	
FSKRDG005	Read and respond to simple and familiar workplace procedures	
MSMENV272	Participate in environmentally sustainable work practices	
MSL973001	Perform basic tests	
MSS402080	Undertake root cause analysis	
SIRRMER001	Produce visual merchandise displays	
SIRRTTF001	Balance and secure point-of-sale terminal	
SIRXPDK001	Advise on products and services	
SIRXRSK001	Identify and respond to security risks	
FBPPPL2001	Participate in work teams and groups	<i>Release 2</i>
FBPOPR2001X	Work effectively in the food processing industry	
FBPOPR2028X	Operate a mixing or blending process	
FBPOPR2XX2	Carry out manual handling tasks	<i>Was FBPOPR1010</i>
FBPFAV3001X	Conduct chemical wash for fresh produce	

Group B

FBPBPG1XX1	Pack or unpack product manually	<i>Was FBPOPR1001</i>
FBPFSY1001X	Follow work procedures to maintain food safety	
FBPOPR1002X	Operate automated washing equipment	
FBPOPR1004X	Prepare basic mixes	
FBPOPR1005X	Operate basic equipment	
FBPOPR1006X	Monitor process operation	
FBPOPR1007X	Participate effectively in a workplace environment	
FBPOPR1008X	Take and record basic measurements	
FBPOPR1009X	Follow work procedures to maintain quality	
FBPPPL1XX2	Communicate workplace information	<i>Was FBPOPR1003</i>
FBPWHS1001	Identify safe work practices	

Qualification Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBP2X120 Certificate II in Food Processing	FBP220117 Certificate II in Food Processing	Packaging rules updated	Equivalent qualification??
FBP2X120 Certificate II in Food Processing	FBP20317 Certificate II in Food Processing (Sales)	Qualifications merged	Equivalent qualification??
Links Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4			