

Modification History

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

FBP3X120	Certificate III in Food Processing
<p>Qualification Description</p> <p>This qualification reflects the role of individuals working as operators in a food processing environment who have responsibility for overseeing part or all of a processing plant and related equipment. They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may also take some responsibility for the output of others.</p> <p>This qualification offers specialisations in:</p> <ul style="list-style-type: none"> • Brewing • Bottling and Packaging • Confectionery • Dairy Processing (cheese, powder and/or milk) • Distilling • Edible Oils (refining or cold pressing edible oils) • Non-alcoholic Beverages (fruit juice, cordial) • Pet Food (companion animals) • Quality (for operator roles) • Sales • Stock Feed (cattle, horses, sheep, pigs, poultry, fish – animals that produce for human consumption). <p>Users should note there are specialist components that cover the processing of meat and poultry 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>	
<p>Packaging Rules</p> <p>To achieve this qualification, competency must be demonstrated in:</p> <ul style="list-style-type: none"> • 17 units of competency: <ul style="list-style-type: none"> • 5 core units plus • 12 elective units. <p>The electives are to be chosen as follows:</p> <ul style="list-style-type: none"> • at least 6 different units from Group A, B, C, D, E, F, G, H, J, K and/or L (could be more, up to 12) • up to 3 units from Group M (could be fewer, could be none) • up to 4 units from this or any other endorsed training package or accredited course (could be fewer, could be none). Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. <p>Any combination of electives that meets the packaging rules above can be selected for the award of the <i>FBP30120 Certificate III in Food Processing</i>. Electives for this general qualification can be selected from any group.</p>	

Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:

- At least 5 (could be more, but must be at least 5) Group A electives must be selected for the award of the *Certificate III in Food Processing (Brewing)*
- At least 5 Group B electives must be selected for the award of the *Certificate III in Food Processing (Confectionery)*
- At least 5 Group B electives must be selected for the award of the *Certificate III in Food Processing (Bottling and Packaging)*
- At least 5 Group D electives must be selected for the award of the *Certificate III in Food Processing (Dairy Processing)*
- At least 5 Group E electives must be selected for the award of the *Certificate III in Food Processing (Distilling)*
- At least 5 Group F electives must be selected for the award of the *Certificate III in Food Processing (Edible Oils)*
- At least 5 Group G electives must be selected for the award of the *Certificate III in Food Processing (Non-alcoholic Beverages)*
- All Group H electives must be selected for the award of the *Certificate III in Food Processing (Pet Food)*
- At least 5 Group I electives must be selected for the award of the *Certificate III in Food Processing (Quality Control)*
- At least 5 Group J electives must be selected for the award of the *Certificate III in Food Processing (Sales)*
- At least 5 Group K electives must be selected for the award of the *Certificate III in Food Processing (Stock Feed)*

Where two specialisations are chosen the award of qualification would read *Certificate III in Food Processing (Confectionery and Quality)*, for example.

Core Units

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

Unit code	Unit title	Notes
FBPFSY3001X	Monitor the implementation of food safety and quality programs	
FBPFSY3XX2	Participate in traceability activities	<i>New unit</i>
FBPOPR3XX5	Operate and monitor interrelated processes in a production or packaging system	<i>FBPOPR3005 and FBPOPR3006 merged</i>
FBPOPR3X16	Apply Good Manufacturing Practice requirements in food processing	<i>New unit</i>
FBPWHS3001X	Contribute to work health and safety processes	

Elective Units

Group A – Brewing

FBPB3EV3XX1	Operate and monitor a wort production process	<i>Was FBPOPR2061</i>
FBPB3EV3XX2	Prepare and monitor beer yeast propagation processes	<i>Was FBPOPR2003</i>
FBPB3EV3XX3	Operate and monitor a brewery fermentation process	<i>Was FBPOPR2030</i>
FBPB3EV3XX7	Operate and monitor a beer maturation process	<i>Was FBPOPR2016</i>
FBPB3EV3XX4	Operate and monitor a beer filtration process	<i>FBPOPR2013 and FBPOPR2015 merged</i>
FBP3GRA3XX7	Prepare malted grain	<i>Was FBP3GRA2012</i>
FBP3GRA3XX8	Blend and dispatch malt	<i>Was FBP3GRA2013</i>
MSL973001	Perform basic tests	

Group B – Bottling and Packaging

FBPB3PG3001	Operate the bottle filling process	
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FBPBPG3002	Operate the labelling process	
FBPBPG3003	Operate the softpack filling process	
FBPBPG3004	Operate the bottle sealing process	
FBPBPG3007	Perform packaging equipment changeover	
FBPBPG3XX2	Operate and monitor a carbonated beverage filling process	Was FBPOPR2005
FBPBPG3XX3	Operate and monitor a form, fill and seal process	Was FBPOPR2020
FBPBPG3XX5	Operate and monitor a high speed wrapping process	Was FBPOPR2022
FBPBPG4001	Manage bottling and packaging processes	
FBPBPG4002	Manage filling and packaging of fermented beverages	
FBPOPR3004	Set up a production or packaging line for operation	Release 2
	Any others?	

Group C – Confectionery

FBPCON3XX1	Operate and monitor a complex chocolate depositing process	Was FBPCON2004
FBPCON3XX2	Operate and monitor a boiled confectionery process	Was FBPCON2002
FBPCON3XX3	Operate and monitor a chocolate conching process	Was FBPCON2003
FBPCON3XX5	Operate and monitor a confectionery depositing process	Was FBPCON2005
FBPCON3XX6	Operate and monitor a granulation and compression process	Was FBPCON2006
FBPCON3XX7	Operate and monitor a panning process	Was FBPCON2007
FBPCON3XX8	Operate and monitor a chocolate refining process	Was FBPCON2008
FBPCON3XX9	Operate and monitor a starch moulding process	Was FBPCON2009

Group D – Dairy Processing

FBPCHE3001X	Conduct cheese making operations	
FBPCHE3002X	Carry out processing for a range of artisan cheeses	
FBPDPR3XX1	Operate and monitor a curd production and cutting process	Was FBPDPR2003
FBPDPR3XX2	Operate and monitor a cheese pressing and moulding process	Was FBPDPR2005
FBPDPR3XX3	Operate and monitor a fermentation process	Was FBPDPR2006
FBPDPR3XX5	Operate and monitor a butter churning process	Was FBPDPR2001
FBPDPR3XX6	Operate and monitor a butter oil process	Was FBPDPR2002
FBPDPR3XX4	Control batch processing for powdered milk products	New unit
FBPFST4002	Carry out sampling and testing of milk at receipt	
FBPOPR3XX7	Operate and monitor an evaporation process	Was FBPOPR2034
FBPOPR3XX8	Operate and monitor a heat treatment process	Was FBPOPR2040
FBPOPR3XX9	Operate and monitor a drying process	Was FBPOPR2042
FBPOPR3X10	Operate and monitor an homogenising process	Was FBPOPR2043
FBPOPR3X11	Operate and monitor a separation process	Was FBPOPR2050
FBPOPR3X12	Operate and monitor a filtration process	FBPOPR2037 and FBPOPR2057 merged
FBPOPR3X15	Operate a bulk liquid transfer process	
FBPOPR4001	Apply principles of statistical process control	

Group E – Distilling

FBPCEL3004	Operate an earth filtration process	
FBPCEL3013	Perform rectification (continuous still) operation	
FBPCEL3015	Perform first distillation (pot still brandy) operations	
FBPCEL3016	Perform second distillation (pot still brandy) operations	
FBPCEL3017	Perform single column lees stripping (continuous still brandy) operations	
FBPCEL3018	Perform dual column distillation (continuous still brandy) operations	
FBPTEC3003	Filter fermented beverages	

	FBPTEC3004 Prepare, fill and store barrels for aging spirits	
Group F – Edible Oils		
AHCPHT401	Assess olive oil for style and quality	
FBPOIL3XX1	Operate a degumming and neutralisation process	<i>Was FBPGPS2008</i>
FBPOIL3XX2	Operate and monitor a bleaching process	<i>Was FBPGPS2001</i>
FBPOIL3XX3	Operate and monitor a deodorising process	<i>Was FBPGPS2003</i>
FBPOIL3XX4	Operate and monitor a flake preparation process	<i>Was FBPGPS2004</i>
FBPOIL3XX5	Operate and monitor a complecting process	<i>Was FBPGPS2002</i>
FBPOIL3XX6	Operate and monitor a soap splitting process	<i>Was FBPGPS2009</i>
FBPOIL3XX7	Operate and monitor an interesterification process	<i>Was FBPGPS2007</i>
FBPOIL3XX8	Operate and monitor a hydrogenation process	<i>Was FBPGPS2006</i>
FBPOIL3XX9	Clean and mill olives	<i>New unit</i>
FBPOIL3X10	Operate and monitor a malaxer	<i>New unit</i>
FBPOIL3X11	Operate and monitor an olive oil separation process	<i>New unit</i>
FBPOIL3X12	Operate and monitor storage of olive oil	<i>New unit</i>
FBPOPR3X12	Operate and monitor a filtration process	<i>FBPOPR2037 and FBPOPR2057 merged</i>
FBPOPR3X15	Operate a bulk liquid transfer process	
Group G – Non-alcoholic Beverages		
FBPB3EV3XX5	Operate and monitor juice processing	<i>New unit</i>
FBPB3EV3XX6	Control and monitor fruit washing and milling	<i>New unit</i>
FBPB3PG3XX2	Operate and monitor a carbonated beverage filling process	<i>Was FBPOPR2005</i>
FBPB3PG3001	Operate the bottle filling process	
FBPB3PG3004	Operate the bottle sealing process	
FBPOPR3004	Set up a production or packaging line for operation	
FBPOPR3XX8	Operate and monitor a heat treatment process	<i>FBPOPR2040</i>
FBPOPR3X12	Operate and monitor a filtration process	<i>FBPOPR2037 and FBPOPR2057 merged</i>
Group H – Pet Food		
FBPGRA3001X	Control batch processing for micronutrients or additives in grain products	
FBPGRA3002X	Confirm feed product meets animal nutrition requirements	
FBPOPR3002X	Prepare food products using basic cooking methods	
FBPOPR3XX4	Operate and monitor an extrusion process	<i>Was FBPOPR2036</i>
FBPOPR3XX6	Operate and monitor a retort process	<i>Was FBPOPR2044</i>
FBPOPR3X17	Pre-process raw materials	<i>Was FBPOPR2048</i>
Group I – Quality		
FBPFSY3XX1	Control contaminants and allergens in food processing	<i>Was FBPOPR3001</i>
FBPFSY4XX1	Perform an allergen risk review	<i>New</i>
FBPFSY4XX2*	Provide accurate food allergen information to consumers	<i>New</i>
FBPFSY4XX4	Conduct a traceability exercise	<i>New</i>
FBPOPR3XX2	Participate in sensory analyses	<i>Was FBPOPR2014</i>
FBPPPL3002X	Establish compliance requirements for work area	
FBPPPL3003	Participate in improvement processes	
FBPPPL3005	Participate in an audit process	
FBPSUG3007	Perform factory control tests	
MSL973001	Perform basic tests	
MSL933006	Contribute to the achievement of quality objectives	
MSL974019	Perform chemical tests and procedures	

Group J – Sales

BSBCUS301	Deliver and monitor a service to customers	
BSBSMB301	Investigate micro business opportunities	
BSBSMB402	Plan small business finances	
BSBSMB403	Market the small business	
SIRRMER005	Implement visual merchandising products	
SIRWSLS002	Analyse and achieve sales targets	
SIRXSLS003	Achieve sales results	
TLIA3038	Control and order stock	

Group K – Stock Feed

FBPGRA3001X	Control batch processing for micronutrients or additives in stock feed	
FBPGRA3002X	Confirm feed product meets animal nutrition requirements	
FBPGRA3XX1	Operate and monitor a liquid, mash or block stockfeed process	<i>Was FBPGRA2001</i>
FBPGRA3XX2	Operate and monitor a grain conditioning process	<i>Was FBPGRA2003</i>
FBPGRA3XX3	Operate and monitor a grain cleaning process	<i>Was FBPGRA2004</i>
FBPGRA3XX4	Receive and handle grain in a storage area	<i>Was FBPGRA2010</i>
FBPGRA3XX5	Operate and monitor a pelleting process	<i>Was FBPGRA2009</i>
FBPGRA3XX6	Operate and monitor scalping and grading process	<i>Was FBPGRA2006</i>
FBPOPR3X17	Pre-process raw materials	<i>Was FBPOPR2048</i>

Group L – General Electives

AHCBIO305	Apply biosecurity measures	
AHCBIO403	Plan and implement a farm or enterprise biosecurity plan	
AHCWRK310	Provide on-job training support	
FBPFAV3001X	Conduct chemical wash for fresh produce	
FBPFAV3002X	Program fresh produce grading equipment	
FBPFST4003	Apply digital technology in food processing	
FBPFSY3002	Participate in a HACCP team	<i>No significant changes - Release 2</i>
FBPGPS3XX1	Operate and monitor a creamed honey manufacture process	
FBPOPR3003X	Identify dietary, cultural and religious considerations for food production	
FBPOPR3X13	Plan, conduct and monitor equipment maintenance	<i>New unit</i>
FBPOPR3X14	Receive and store raw materials	<i>New</i>
FBPOPR3X15	Operate a bulk liquid transfer process	
FBPOPR3XX1	Load and unload tankers	<i>Was FBPOPR2009</i>
FBPPBK3001	Operate a dough mixing process	
FBPPBK3002	Operate a final prove and baking process	
FBPPBK3003	Operate a dough make up process	
FBPPPL3001X	Support and mentor individuals and groups	
FBPPPL3004	Lead work teams and groups	<i>Release 2</i>
FBPPPL3006	Report on workplace performance	
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems	<i>Release 2</i>
FBPTEC3002	Implement the pest prevention program	
FBPTEC4008	Participate in product recalls	
FSKDIG002	Use digital technology for routine and simple workplace tasks	
FSKDIG03	Use digital technology for routine workplace tasks	
FSKLRG009	Use strategies to respond to routine workplace problems	
FSKNUM015	Estimate, measure and calculate with routine metric measurements for work	

FSKNUM019	Interpret routine tables, graphs and charts and use information and data for work	
FSKOCM004	Use oral communication skills to participate in workplace meetings	
FSKRDG008	Read and respond to information in routine visual and graphic texts	
FSKRDG009	Read and respond to routine standard operating procedures	
FSKWTG008	Complete routine workplace formatted texts	
HLTWHS005	Conduct manual tasks safely	
MSL934004	Maintain and calibrate instruments and equipment	
MSL973016	Perform aseptic techniques	
MSL974017	Prepare, standardise and use solutions	
MSMSUP310	contribute to plant documentation	
MSS403002	Ensure process improvements are sustained	
MSS403010	Facilitate change in an organisation implementing competitive systems and practices	
MSS403021	Facilitate a Just in Time system	
TAEDEL301	Provide work skill instruction	
TLIA3016	Use inventory systems to organise stock control	
TLIA3018	Organise despatch operations	

Group M – Other Electives (AQF2)

FBPBPBG2XX1	Operate a beverage packaging process	Was FBPOPR2004
FBPBPBG2XX2	Operate a case packing process	Was FBPOPR2018
FBPOPR2XX3	Clean and sanitise food processing equipment	FBPOPR2063 merged with FBPOPR2064
FBPBPBG2XX4	Operate a fill and seal process	Was FBPOPR2021
FBPBPBG2XX6	Operate a packaging process	Was FBPOPR2023
FBPBPBG2002	Operate the carton erection process	
FBPBPBG2003	Operate the carton packing process	
FBPBPBG2005	Operate the electronic coding process	
FBPBPBG2001	Operate the bottle supply process	
FBPCON2XX1	Operate an enrobing process	Was FBPOPR2035
FBPCON2XX2	Operate a chocolate tempering process	Was FBPOPR2052
FBPOPR2XX2	Carry out manual handling tasks	Was FBPOPR1010
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	
FBPOPR2027X	Measure non-bulk ingredients	
FBPOPR2028X	Operate a mixing or blending process	
FBPOPR2033X	Operate a depositing process	
FBPOPR2038X	Operate a grinding process	
FBPOPR2045X	Operate pumping equipment	
FBPOPR2046X	Operate a production process	
FBPOPR2048X	Pre-process raw materials	
FBPOPR2058X	Operate a holding and storage process	
FBPOPR2060X	Operate an automated cutting process	
FBPOPR2069	Use numerical applications in the workplace	
FBPOPR2068	Operate a process control interface	
FBPOPR2070	Apply quality systems and procedures	
FBPOPR2071	Provide and apply workplace information	
FBPOPR2073	Work in a socially diverse environment	
FBPPBK2001	Operate and monitor a cooling and slicing process	
FBPPBK2002	Operate and monitor a pastry forming and filling process	
FBPPBK2004	Manufacture wafer products	
FBPPBK2005	Operate and monitor a doughnut making process	

FBPPBK2007	Operate and monitor a pastry production process	
FBPPPL2001	Participate in work teams and groups	
FBPSUG2024	Perform standard tests on cane samples	
FSKDIG03	Use digital technology for routine workplace tasks	
MSS402051	Apply quality standards	
MSS402080	Undertake root cause analysis	

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPFSY4XX2 Provide accurate food allergen information to consumers	FBPFSY4XX1 Perform an allergen risk review

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP3X120 Certificate III in Food Processing (with or without specialisation)	FBP30117 Certificate III in Food Processing	Packaging rules updated Number of units in core increased Specialisations added	Equivalent qualification?
FBP3X120 Certificate III in Food Processing	FBP30617 Certificate III 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>