

Modification History

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

FBP1XX20	Certificate I in Food Processing	
Qualification Description		
<p>This qualification describes the basic skills and knowledge required for entry level workers, who work under direct supervision, in a food processing environment. At this level, workers have the technical skills to use a very limited range of equipment to process food and carry out routine and predictable tasks, guided by a supervisor.</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>		
Entry Requirements		
<p>There are no entry requirements for this qualification.</p>		
Packaging Rules		
<p>To achieve this qualification, competency must be demonstrated in:</p> <ul style="list-style-type: none">9 units of competency:<ul style="list-style-type: none">5 core units plus4 elective units. <p>The electives are to be chosen as follows:</p> <ul style="list-style-type: none">at least 2 units from Group A (must be at least 2, could be as many as 4)up to 2 units from Group B (could be fewer, or none)up to 2 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		
FBPFSY1001	Follow work procedures to maintain food safety	
FBPWHS1001	Identify safe work practices	
FBPOPR1009X	Follow work procedures to maintain quality	
FBPPPL1XX2	Communicate workplace information	Was FBPOPR1003
FBPOPR2XX2	Carry out manual handling tasks	Was FBPOPR1010
Elective Units		
Group A		
FBPBPG1XX1	Pack or unpack product manually	Was FBPOPR1001
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	
FBPRBK1001	Finish products	
FBPOPR2045X	Operate pumping equipment	
FBPOPR2046X	Operate a production process	

FBPBP2XX2	Operate a case packing process	<i>Was FBPOPR2018</i>
FBPOPR2063	Clean equipment in place	
FBPOPR2064	Clean and sanitise equipment	
FBPOPR2010X	Work with temperature controlled stock	
TLID2013	Move materials mechanically using automated equipment	
MSMENV272	Participate in environmentally sustainable work practices	
	Any others?	

Group B

FSKNUM003	Use whole numbers and halves for work	
FSKNUM004	Use basic and familiar metric measurements for work	
FSKNUM006	Use simple and highly familiar spatial information for work	
FSKNUM007	Use simple data for work	
FSKWTG002	Write short and simple workplace formatted texts	
FSKWTG003	Write short and simple workplace information	
FSKLRG002	Identify strategies to respond to short and simple workplace problems	
FSKLRG004	Use short and simple strategies for work-related learning	
FSKOCM002	Engage in short and simple spoken exchanges at work	
FSKRDG002	Read and respond to short and simple workplace signs and symbols	
FSKRDG004	Read and respond to short and simple workplace information	
FSKRDG004	Read and respond to short and simple workplace information	
FSKDIG001	Use digital technology for short and basic workplace tasks	

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP1XX20 Certificate II in Food Processing	FBP10117 Certificate II in Food Processing	Core units revised Packaging rules updated	Not equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet:
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>