Modification History

| Release | Comments |
| --- | --- |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 6.0 |

|  |  |
| --- | --- |
| FBP2X120 | Certificate II in Food Processing |
| Qualification Description  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 machinery and/or equipment to process food and carry out routine tasks guided by established procedures.  Users should note there are specialist components that cover the processing of meat in the AMP Meat Processing Training Package, and specialist components that cover the processing of seafood in the SFI Seafood Industry Training Package.  All work must be carried out to comply with workplace procedures, in accordance with state/territory food safety, and health and safety codes, regulations and legislation that apply to the workplace.  No licensing, legislative or certification requirements apply to this qualification at the time of publication. | |
| Entry Requirements  There are no entry requirements for this qualification. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 13 units of competency: * 4 core units plus * 9 elective units.   The electives are to be chosen as follows:   * at least 5 units from Group A * up to 3 units from Group B * up to 3 units 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   |  |  | | --- | --- | | FBPWHS2001 | Participate in work health and safety processes | | FBPFSY2001 | Implement the food safety program and procedures | | FBPOPR2071 | Provide and apply workplace information | | 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 | | FBPBPG2XX1 | Operate a beverage packaging process | | FBPBPG2XX2 | Operate a case packing process | | FBPBPG2XX4 | Operate a fill and seal process | | FBPBPG2XX6 | Operate a packaging process | | FBPCON2XX1 | Operate an enrobing process | | FBPCON2XX2 | Operate a chocolate tempering process | | 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 | | 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 | | FBPOPR2019 | Fill and close product in cans | | 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 | | FBPOPR2063X | Clean equipment in place | | FBPOPR2064X | Clean and sanitise equipment | | FBPOPR2065 | Conduct routine maintenance | | FBPOPR2066 | Apply sampling procedures | | FBPOPR2068 | Operate a process control interface | | FBPOPR2069 | Use numerical applications in the workplace | | FBPOPR2070 | Apply quality systems and procedures | | FBPPBK2006X | Operate a griddle production process | | FBPPBK2XX1 | Operate a forming or shaping process | | FBPPBK2XX2 | Freeze and thaw dough | | FBPPPL2XX1 | Work in a socially diverse environment | | 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 | | SIRRRTF001 | 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 | | FBPOPR2001X | Work effectively in the food processing industry | | FBPOPR2028X | Operate a mixing or blending process | | FBPOPR2XX2 | Carry out manual handling tasks | | FBPFAV3001X | Conduct chemical wash for fresh produce |   Group B   |  |  | | --- | --- | | FBPBPG1XX1 | Pack or unpack product manually | | 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 | | 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  Qualification merged with FBP20317 Certificate II in Food Processing (Sales) | Not equivalent | | FBP2X120 Certificate II in Food Processing | FBP20317 Certificate II in Food Processing (Sales) | Qualification merged with FBP220117 Certificate II in Food Processing | 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 |