Modification History

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

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| FBP3X120 | Certificate III in Food Processing |
| Qualification Description  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.  This qualification offers specialisations in:   * 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 * Stock feed (cattle, horses, sheep, pigs, poultry, fish – animals that produce for human consumption).   Users should note there are specialist components that cover the processing of meat and poultry 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 work 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:   * 17 units of competency: * 5 core units plus * 12 elective units.   The electives are to be chosen as follows:  at least 6 different units from elective Groups A – M   * up to 3 units from elective Group N * up to 4 units from this or any other 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.   Any combination of electives that meets the packaging rules above can be selected for the award of the FBP30120 Certificate III in Food Processing.  Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:   * 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 (Milling) * At least 5 Group H electives must be selected for the award of the Certificate III in Food Processing (Non-alcoholic beverages) * At least 5 Group I electives must be selected for the award of the Certificate III in Food Processing (Pet food) * At least 5 Group J electives must be selected for the award of the Certificate III in Food Processing (Quality) * At least 5 Group K electives must be selected for the award of the Certificate III in Food Processing (Sales) * At least 5 Group L 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 (Confectionary 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 | | FBPFSY3001X | Monitor the implementation of food safety and quality programs | | FBPFSY3XX2 | Participate in traceability activities | | FBPOPR3XX5 | Operate and monitor interrelated processes in a production or packaging system | | FBPOPR3X16 | Apply good manufacturing practice requirements in food processing | | FBPWHS3001X | Contribute to work health and safety processes |   Elective Units  Group A – Brewing   |  |  | | --- | --- | | FBPBEV3XX1 | Operate and monitor a wort production process | | FBPBEV3XX2 | Prepare and monitor beer yeast propagation processes | | FBPBEV3XX3 | Operate and monitor a brewery fermentation process | | FBPBEV3XX7 | Operate and monitor a beer maturation process | | FBPBEV3XX4 | Operate and monitor a beer filtration process | | FBPGRA3XX7 | Prepare malted grain | | FBPGRA3XX8 | Blend and dispatch malt | | MSL973001 | Perform basic tests |   Group B – Bottling and packaging   |  |  | | --- | --- | | FBPBPG3001 | Operate the bottle filling process | | 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 | | FBPBPG3XX3 | Operate and monitor a form, fill and seal process | | FBPBPG3XX5 | Operate and monitor a high speed wrapping process | | FBPBPG4001 | Manage bottling and packaging processes | | FBPBPG4002 | Manage filling and packaging of fermented beverages | | FBPOPR3004 | Set up a production or packaging line for operation |   Group C – Confectionery   |  |  | | --- | --- | | FBPCON3XX1 | Operate and monitor a complex chocolate depositing process | | FBPCON3XX2 | Operate and monitor a boiled confectionery process | | FBPCON3XX3 | Operate and monitor a chocolate conching process | | FBPCON3XX5 | Operate and monitor a confectionery depositing process | | FBPCON3XX6 | Operate and monitor a granulation and compression process | | FBPCON3XX7 | Operate and monitor a panning process | | FBPCON3XX8 | Operate and monitor a chocolate refining process | | FBPCON3XX9 | Operate and monitor a starch moulding process |   Group D – Dairy processing   |  |  | | --- | --- | | FBPCHE3001X | Conduct cheese making operations | | FBPCHE3002X | Carry out processing for a range of artisan cheeses | | FBPCHE3XX2 | Operate and monitor a cheese pressing and moulding process | | FBPDPR3XX1 | Operate and monitor a curd production and cutting process | | FBPDPR3XX3 | Operate and monitor a fermentation process | | FBPDPR3XX5 | Operate and monitor a butter churning process | | FBPDPR3XX6 | Operate and monitor a butter oil process | | FBPDPR3XX4 | Control batch processing for powdered milk products | | FBPFST4002 | Carry out sampling and testing of milk at receival | | FBPOPR3XX7 | Operate and monitor an evaporation process | | FBPOPR3XX8 | Operate and monitor a heat treatment process | | FBPOPR3XX9 | Operate and monitor a drying process | | FBPOPR3X10 | Operate and monitor an homogenising process | | FBPOPR3X11 | Operate and monitor a separation process | | FBPOPR3X12 | Operate and monitor a filtration process | | 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   |  |  | | --- | --- | | FBPOIL3XX1 | Operate a degumming and neutralisation process | | FBPOIL3XX2 | Operate and monitor a bleaching process | | FBPOIL3XX3 | Operate and monitor a deodorising process | | FBPOIL3XX4 | Operate and monitor a flake preparation process | | FBPOIL3XX5 | Operate and monitor a complecting process | | FBPOIL3XX6 | Operate and monitor a soap splitting process | | FBPOIL3XX7 | Operate and monitor an interesterification process | | FBPOIL3XX8 | Operate and monitor a hydrogenation process | | 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 olive oil | | FBPOPR3X12 | Operate and monitor a filtration process | | FBPOPR3X15 | Operate a bulk liquid transfer process |   Group G – Milling   |  |  | | --- | --- | | FBPGRA3XX2 | Operate and monitor grain conditioning | | FBPGRA3XX3 | Operate and monitor grain cleaning | | FBPGRA3XX4 | Receive and handle grain in a storage area | | FBPGRA3XX9 | Monitor a purification system | | FBPGRA3XX6 | Operate and monitor sifting and grading | | FBPGRA3X10 | Monitor scratch and sizing | | FBPGRA3X11 | Monitor a break roll | | FBPGRA3X12 | Monitor a reduction system |   Group H – Non-alcoholic beverages   |  |  | | --- | --- | | FBPBEV3XX5 | Operate and monitor juice processing | | FBPBEV3XX6 | Control and monitor fruit washing and milling | | FBPBPG3XX2 | Operate and monitor a carbonated beverage filling process | | FBPBPG3001 | Operate the bottle filling process | | FBPBPG3004 | Operate the bottle sealing process | | FBPOPR3004 | Set up a production or packaging line for operation | | FBPOPR3XX8 | Operate and monitor a heat treatment process | | FBPOPR3X12 | Operate and monitor a filtration process |   Group I – 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 | | FBPOPR3XX6 | Operate and monitor a retort process | | FBPOPR3X17 | Pre-process raw materials |   Group J – Quality   |  |  | | --- | --- | | FBPFSY3XX1 | Control contaminants and allergens in food processing | | FBPFSY4XX1 | Perform an allergen risk review | | FBPFSY4XX2\* | Provide accurate food allergen information to consumers | | FBPFSY4XX4 | Conduct a traceability exercise | | FBPOPR3XX2 | Participate in sensory analyses | | 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 K – 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 | | SIRXCEG006 | Provide online customer service | | SIRXSLS003 | Achieve sales results | | TLIA3038 | Control and order stock |   Group L – Stock feed   |  |  | | --- | --- | | FBPGRA3001X | Control batch processing for micronutrients or additives in grain products | | FBPGRA3002X | Confirm feed product meets animal nutrition requirements | | FBPGRA3XX1 | Operate and monitor a liquid, mash or block stockfeed process | | FBPGRA3XX2 | Operate and monitor grain conditioning | | FBPGRA3XX3 | Operate and monitor grain cleaning | | FBPGRA3XX4 | Receive and handle grain in a storage area | | FBPGRA3XX5 | Operate and monitor a pelleting process | | FBPGRA3XX6 | Operate and monitor sifting and grading | | FBPOPR3X17 | Pre-process raw materials |   Group M – General electives   |  |  | | --- | --- | | AHCBIO305 | Apply biosecurity measures | | AHCBIO403 | Plan and implement a farm or enterprise biosecurity plan | | AHCWRK310 | Provide on-job training support | | FBPBEV3XX8 | Manufacture roast and ground coffee | | 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 | | 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 | | FBPOPR3X14 | Receive and store raw materials | | FBPOPR3X15 | Operate a bulk liquid transfer process | | FBPOPR3XX1 | Load and unload tankers | | FBPPPL3001X | Support and mentor individuals and groups | | FBPPPL3004 | Lead work teams and groups | | FBPPPL3006 | Report on workplace performance | | FBPTEC3001 | Apply raw materials, ingredient and process knowledge to production problems | | 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 the development of workplace 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 | | MSS403040 | Facilitate and improve implementation of 5S | | TAEDEL301 | Provide work skill instruction | | TLIA3016 | Use inventory systems to organise stock control | | TLIA3018 | Organise despatch operations |   Group N – Other electives   |  |  |  | | --- | --- | --- | | FBPBPG2XX1 | Operate a beverage packaging process | | | FBPBPG2XX2 | | Operate a case packing process | | FBPBPG2XX4 | | Operate a fill and seal process | | FBPBPG2XX6 | | Operate a packaging process | | FBPBPG2002 | | Operate the carton erection process | | FBPBPG2003 | | Operate the carton packing process | | FBPBPG2005 | | Operate the electronic coding process | | FBPBPG2001 | | Operate the bottle supply process | | FBPCON2XX1 | | Operate an enrobing process | | FBPCON2XX2 | | Operate a chocolate tempering process | | FBPGRA4XX1 | | Lead flour milling shift operations | | FBPGRA4XX2 | | Control mill processes and performance | | FBPOPR2XX2 | | Carry out manual handling tasks | | 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 | | FBPOPR2063X | | Clean equipment in place | | FBPOPR2064X | | Clean and sanitise equipment | | 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 | | |

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| 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  Qualification merged with FBP30617 Certificate III in Food Processing (Sales) | Not equivalent | | FBP3X120 Certificate III in Food Processing | FBP30617 Certificate III in Food Processing (Sales) | Qualification merged with FBP30117 Certificate III 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 |