# Food & Beverage Processing Project

The Food & Beverage Processing project is now in the Validation phase. During this phase stakeholders are asked to check the validation drafts of the qualifications, skill sets and units of competency in this project to confirm that the documents are logical, factual and accurate.

All units of competency are listed on the [Skills Impact website](https://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/food-beverage-processing-project/) in alphabetical order, grouped by their unit sector (i.e. the next 3 letters appearing after FBP. For example- FBPBEV2XX1 is from the BEV Beverages unit sector).

Due to the large number of units requiring validation, and to help guide stakeholders towards units most relevant to them, we have provided information below on units that may be relevant to some industry areas. Note that stakeholders are welcome to comment on any documents in this project, not just those listed against their industry.

# Qualifications

Recommended for all stakeholders in Food Processing.

* FBP1XX20 Certificate I in Food Processing
* FBP2X120 Certificate II in Food Processing
* FBP3X120 Certificate III in Food Processing

# Skill Sets

Recommended for all stakeholders in Food Processing.

* FBPSSXXXX01 Manage allergens in food processing
* FBPSSXXXX02 Check traceability of food products
* FBPSSXXXX03 Food processing induction
* FBPSSXXXX04 Introduction to food processing

# Units of competency

Note: the information provided here is suggestion only – stakeholders are invited to validate any units of competency.

Units listed with a *General* sector are units that may be relevant to most/many stakeholders.

| Unit for review | Relevant sector |
| --- | --- |
| FBPBEV2XX1 Identify key stages and beer production equipment in a brewery | Brewing |
| FBPBEV3XX1 Operate and monitor a wort production process | Brewing |
| FBPBEV3XX2 Prepare and monitor beer yeast propagation processes | Brewing |
| FBPBEV3XX3 Operate and monitor a brewery fermentation process | Brewing |
| FBPBEV3XX4 Operate and monitor a beer filtration process | Brewing |
| FBPBEV3XX5 Operate and monitor juice processing | Beverages – Juices/cordials |
| FBPBEV3XX6 Control and monitor fruit washing and milling | Beverages – Juices/cordials |
| FBPBEV3XX7 Operate and monitor a beer maturation process | Brewing |
| FBPBEV3XX8 Manufacture roast and ground coffee | Beverage production – coffee |
| FBPBPG1XX1 Pack or unpack product manually | Bottling & Packaging General |
| FBPBPG2XX1 Operate a beverage packaging process | Beverages  Bottling & Packaging |
| FBPBPG2XX2 Operate a case packing process | Bottling & Packaging General |
| FBPBPG2XX4 Operate a fill and seal process | Bottling & Packaging General |
| FBPBPG2XX6 Operate a packaging process | Bottling & Packaging General |
| FBPBPG3XX2 Operate and monitor a carbonated beverage filling process | Beverages  Brewing |
| FBPBPG3XX3 Operate and monitor a form, fill and seal process | Bottling & Packaging General |
| FBPCHE3001X Conduct cheese making operations | Cheese |
| FBPCHE3002X Carry out processing for a range of artisan cheeses | Cheese |
| FBPCON2XX1 Operate an enrobing process | Confectionery |
| FBPCON2XX2 Operate a chocolate tempering process | Confectionery |
| FBPCON3XX1 Operate a complex chocolate depositing process | Confectionery |
| FBPCON3XX2 Operate and monitor a boiled confectionery process | Confectionery |
| FBPCON3XX3 Operate and monitor a chocolate conching process | Confectionery |
| FBPCON3XX5 Operate and monitor a confectionery depositing process | Confectionery |
| FBPCON3XX6 Operate and monitor a granulation and compression process | Confectionery |
| FBPCON3XX7 Operate and monitor a panning process | Confectionery |
| FBPCON3XX8 Operate and monitor a chocolate refining process | Confectionery |
| FBPCON3XX9 Operate and monitor a starch moulding process | Confectionery |
| FBPDPR3XX1 Operate and monitor a curd production and cutting process | Cheese  Dairy production |
| FBPDPR3XX2 Operate and monitor a cheese pressing and moulding process | Cheese |
| FBPDPR3XX3 Operate and monitor a fermentation process | Cheese  Dairy production |
| FBPDPR3XX4 Control batch processing for powdered milk products | Dairy production |
| FBPDPR3XX5 Operate and monitor a butter churning process | Dairy production - butter |
| FBPDPR3XX6 Operate and monitor a butter oil process | Dairy production - butter |
| FBPEGG2001X Work on an egg grading floor | Eggs |
| FBPEGG2002X Operate egg grading and packing floor equipment | Eggs |
| FBPFAV2001X Apply hydro-cooling processes to fresh produce | Fruits & vegetables |
| FBPFAV3001X Conduct chemical wash for fresh produce | Beverages  Fruits & vegetables |
| FBPFAV3002X Program fresh produce grading equipment | Fruits & vegetables |
| FBPFSY1001X Follow work procedures to maintain food safety | General  Food safety  Allergens |
| FBPFSY2001X Apply food safety procedures | General  Food safety  Allergens |
| FBPFSY2XX1 Maintain food safety when loading, unloading and transporting food | General  Food safety  Allergens |
| FBPFSY3001X Monitor the implementation of food safety and quality programs | General  Food safety  Allergens |
| FBPFSY3002 Participate in a HACCP team (Release 2) | General  Food safety  Allergens |
| FBPFSY3XX1 Control contaminants and allergens in food processing | General  Food safety  Allergens |
| FBPFSY3XX2 Participate in traceability activities | General  Food safety  Traceability |
| FBPFSY4XX1 Perform an allergen risk review | General  Food safety  Allergens |
| FBPFSY4XX2 Provide accurate food allergen information to consumers | General  Food safety  Allergens |
| FBPFSY4XX4 Conduct a traceability exercise | General |
| FBPFSY5XX1 Develop an allergen management program | General  Food safety  Allergens |
| FBPFSY5XX2 Design a traceability system for food products | Food safety |
| FBPFSY5XX3 Plan to mitigate food fraud | Traceability |
| FBPGPS3XX1 Operate and monitor a creamed honey manufacture process | Honey |
| FBPGRA3001X Control batch processing for micronutrients or additives in stock feed | Grain processing  Stock feed |
| FBPGRA3002X Confirm feed product meets animal nutrition requirements | Grain processing  Stock feed |
| FBPGRA3XX1 Operate and monitor a liquid, mash or block stockfeed process | Grain processing  Stock feed |
| FBPGRA3XX5 Operate and monitor a pelleting process | Grain processing  Stock feed  Pet food |
| FBPGRA3XX7 Prepare malted grain | Brewing  Grain processing |
| FBPGRA3XX8 Blend and dispatch malt | Brewing  Grain processing |
| FBPOIL3X10 Operate and monitor a malaxer | Edible oils – Olive oils |
| FBPOIL3X11 Operate and monitor an olive oil separation process | Edible oils – Olive oils |
| FBPOIL3X12 Operate and monitor storage of virgin olive oil | Edible oils – Olive oils |
| FBPOIL3XX1 Operate a degumming and neutralisation process | Edible oils |
| FBPOIL3XX2 Operate and monitor a bleaching process | Edible oils |
| FBPOIL3XX3 Operate and monitor a deodorising process | Edible oils |
| FBPOIL3XX4 Operate and monitor a flake preparation process | Edible oils |
| FBPOIL3XX5 Operate and monitor a complecting process | Edible oils |
| FBPOIL3XX6 Operate and monitor a soap splitting process | Edible oils |
| FBPOIL3XX7 Operate and monitor an interesterification process | Edible oils |
| FBPOIL3XX8 Operate and maintain a hydrogenation process | Edible oils |
| FBPOIL3XX9 Operate and monitor a hammer mill | Edible oils – Olive oils |
| FBPOPR1002X Operate automated washing equipment | General  Operations |
| FBPOPR1004X Prepare basic mixes | General  Operations |
| FBPOPR1005X Operate basic equipment | General  Operations |
| FBPOPR1006X Monitor process operation | General  Operations |
| FBPOPR1007X Participate effectively in a workplace environment | General  Operations |
| FBPOPR1008X Take and record basic measurements | General  Operations |
| FBPOPR1009X Follow work procedures to maintain quality | General  Operations |
| FBPOPR2001X Work effectively in the food processing industry | General  Operations |
| FBPOPR2002X Inspect and sort materials and product | General  Operations |
| FBPOPR2006X Operate a bulk dry goods transfer process | General  Operations |
| FBPOPR2007X Work in a freezer storage area | General  Operations |
| FBPOPR2010X Work with temperature controlled stock | General  Operations |
| FBPOPR2017X Operate a blending, sieving and bagging process | General  Operations |
| FBPOPR2019 Fill and close product in cans (Release 2) | General  Bottling & packaging |
| FBPOPR2027X Measure non-bulk ingredients | General  Confectionery  High volume production baking |
| FBPOPR2028X Operate a mixing or blending process | General  High volume production baking  Pet food  Stock feed |
| FBPOPR2029X Operate a baking process | General  High volume production baking  Pet food  Stock feed |
| FBPOPR2032X Apply work procedures to maintain integrity of processed product | General |
| FBPOPR2033X Operate a depositing process | General  Dairy Processing  High volume production baking |
| FBPOPR2038X Operate a grinding process | General  Pet food |
| FBPOPR2039X Operate a frying process | General  High volume production baking |
| FBPOPR2041X Operate a mixing or blending and cooking process | General  High volume production baking |
| FBPOPR2045X Operate pumping equipment | General  Beverages  Dairy production  Edible oils |
| FBPOPR2046X Operate a production process | General |
| FBPOPR2056X Operate a freezing process | General |
| FBPOPR2058X Operate a holding and storage process | General |
| FBPOPR2059X Operate a continuous freezing process | General |
| FBPOPR2060X Operate an automated cutting process | General |
| FBPOPR2063X Clean equipment in place | General |
| FBPOPR2064X Clean and sanitise equipment | General |
| FBPOPR2070 Apply quality systems and procedures (Release 2) | General |
| FBPOPR2071 Provide and apply workplace information (Release 2) | General |
| FBPOPR2XX1 Carry out manual handling tasks | General |
| FBPOPR2XX1 Follow procedures to maintain Good Manufacturing Practice in food processing | General  Operations  Allergens |
| FBPOPR3002X Prepare food products using basic cooking methods | General  High volume production baking |
| FBPOPR3003X Identify dietary, cultural and religious considerations for food production | General |
| FBPOPR3X10 Operate and monitor an homogenising process | Dairy production |
| FBPOPR3X11 Operate and monitor a separation process | Beverages  Dairy production  Edible oils |
| FBPOPR3X12 Operate and monitor a filtration process | Beverages  Dairy production  Edible oils |
| FBPOPR3X13 Plan, conduct and monitor equipment maintenance | General |
| FBPOPR3X14 Receive and store raw materials | General |
| FBPOPR3X15 Operate a bulk liquid transfer process | Beverages  Dairy production  Edible oils |
| FBPOPR3X16 Apply Good Manufacturing Practice requirements in food processing | General  Operations  Allergens |
| FBPOPR3X17 Pre-process raw materials | General  Stock feed  Pet food |
| FBPOPR3XX1 Load and unload tankers | Beverages  Dairy production  Edible oils |
| FBPOPR3XX2 Participate in sensory analyses | General |
| FBPOPR3XX5 Operate and monitor interrelated processes in a production or packaging system | General |
| FBPOPR3XX6 Operate and monitor a retort process | General  Cheese  Fruits & vegetables |
| FBPOPR3XX7 Operate and monitor an evaporation process | Beverages  Dairy production |
| FBPOPR3XX8 Operate and monitor a heat treatment process | Beverages |
| FBPOPR3XX9 Operate and monitor a drying process | Dairy production |
| FBPPPL1XX2 Communicate workplace information | General |
| FBPPPL2XX1 Work in a socially diverse environment | General |
| FBPPPL3001X Support and mentor individuals and groups | General |
| FBPPPL3002X Establish compliance requirements for work area | General |
| FBPRBK1001 Finish products (Release 2) – minor FYI update | Retail baking |
| FBPWHS1001 Identify safe work practices (Release 2) | General |
| FBPWHS2001 Participate in work health and safety processes (Release 2) | General |
| FBPWHS3001 Contribute to work health and safety processes (Release 2) | General |