

Key Program Details for

**FBP20117**

# Certificate II in Food Processing

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## Overview

The Certificate II in Food Processing is an industry-based qualification targeted at developing the skills and knowledge of food processing industry employees. The overall aim of this training is to ensure employees are multi-skilled to operate the plant, equipment and processes in a particular area for the full variety of products produced.

## Qualification Outline

A total of thirteen units are required to achieve the qualification, consisting of:

- **Four (4) Core units and nine (9) Elective units**

### Core units

The 4 compulsory Core units are:

- FDFOP2064A Provide and apply workplace information
- FDFOHS2001A Participate in OHS processes
- FDFOP2063A Apply quality systems and procedures
- MSMENV272 Participate in environmentally sustainable work practices

### Elective units

The elective units are selected to best align with the areas that each employee is working in and take into account potential career paths. A full listing of units is available upon request.

Students will typically have either a manufacturing or packing career path depending on the needs of the business. Students are assigned to a particular area with different plant and equipment and are buddied-up with an experienced employee / workplace trainer. The buddy works alongside the student who progressively exposes them to varying and more complex training skills and tasks.

Underpinning knowledge is provided through the use of workplace documentation (such as work instructions for machinery), and literature supplied by the employer. Students stay on a piece of machinery until they are fully competent in operating the equipment on their own. This may vary from one week to several successive weeks depending on the complexity of the machinery and products made.

## Off-the-Job Workshops

The Certificate II in food processing requires the equivalent of 11 x 4 hour workshops. For ease of delivery the core and elective units are organised into a training program typically consisting of 6 separate modules with each module focused around a particular theme.

**For example:** Employees may have the following mix of units:

Module	Code	Units
Workplace safety and sustainably	FDFOHS2001A	Participate in OHS processes
	MSMENV272	Participate in environmentally sustainable work practices
Food safety	FDFFS2001A	Implement the food safety program and procedures
	FDFOP2004A	Clean and sanitise equipment
Workplace quality	FDFOP2063A	Apply quality systems and procedures
	FBPOPR1006	Monitor process operation
Workplace calculations	FDFOP2061A	Use numerical applications in the workplace
Manual handling	FDFOP1003A	Carry out manual handling tasks
Workplace communication	FDFOP2064A	Provide and apply workplace information
	FDFOP2005A	Work in a socially diverse environment
	FBPPPL3001	Support and mentor individuals and groups
	FDFPPL2001A	Participate in work teams and groups
	FBPOPR2001	Work effectively in the food processing industry

**Duration:** A combination of both on-the-job and off-the-job training is required to complete the qualification. The program is delivered over a 6 – 12 month period, depending on business requirements.

**Note:** This qualification is current from 23rd January 2018.

**Venue:** All training workshops are run on-site at your workplace.

**Clothing and Equipment:** Each learner must wear their usual uniform and footwear for the workshops.

## Recognition of Prior Learning

Courses may be shortened considerably through students gaining exemption from units, or parts of units, under recognition of prior learning provisions. The main focus of RPL is to determine the student's current level of competency, so that courses can be tailored (and where possible shortened) to gain maximum benefit from each training investment.

- Download our RPL Brochure to find out more

## Support for Participants

The Australian Food Training Centre aims to ensure that our courses and training programs meet the needs of a changing, dynamic and diverse workforce. We therefore encourage students from non-English speaking backgrounds to enrol (or with any other unique learning needs) and can arrange for learner support through each student's workplace. This support includes areas such as literacy/numeracy skills and in general study skills.

## Employment Prospects and Future Educational Opportunities

The Certificate II in Food Processing supports students and businesses in career planning and development by offering employees the opportunity to develop their food processing skills on the job without having to do extensive external studies.

Upon course completion, higher studies are available including the Certificate III or Certificate IV in Food Processing and other specialist courses. This course positions students well to advance their careers in the fields of food manufacturing and food packing or food technology.

## Course Admission Requirements / Pre-requisites

There are no pre-requisites for entry to this course, however applicants will be required to attend an information session and undertake a Basic Skills assessment to confirm they have suitable Language, Literacy and Numeracy skills to cope with the reading, writing, speaking and numeracy demands of the qualification. This assessment occurs prior to any offers of course enrolment being given.

## Our Fees

Our services are provided through fee-for-service arrangements.

- Download our Course Fees brochure to find out more.

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### Further Information from



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