

Key Program Details for

FBP30117

Certificate III in Food Processing

Overview

The Certificate III in Food Processing is an industry-based qualification targeted at significantly increasing the skills and knowledge of food processing industry employees. The key clients for this qualification are more experienced employees working in the food processing industry seeking to progress to higher levels of responsibility. The overall aim of this training is to progressively expose the students to more demanding and complex tasks and situations, thereby achieving specific business goals for the organisation.

Qualification Outline

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

- **Five (5) Core units and twelve (12) Elective units**

Core units

The 5 compulsory Core units are:

- FDFOP2064A Provide and apply workplace information
- FDFOHS3001A Contribute to OHS processes
- FDFFS2001A Implement the food safety program and procedures
- FDFFS3001A Monitor the implementation of quality and food safety programs
- MSMENV272 Participate in environmentally sustainable work practices

Elective units

The elective units are selected to best align with work roles that maximise the opportunity for employment and take into account potential career paths.

A full listing of units is available upon request.

Off-the-Job Workshops

The Certificate III in Food Processing requires the equivalent of 8 full days (or 16 half-days) of off-the-job delivery. For ease of delivery the core and elective units are organised into a training program typically consisting of 6 - 7 separate modules.

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

Module	Code	Units
Workplace safety and environment	FDFOHS3001A	Contribute to OHS processes
	MEM13003B	Work safely with industrial chemicals and materials
	MSMENV272	Participate in environmentally sustainable work practices
Food safety	FDFFS2001A	Implement the food safety program and procedures
	FDFFS3001A	Monitor the implementation of quality and food safety programs
	FDFTEC3001A	Participate in a HACCP team
	FBPOPR3001	Control contaminants and allergens in the workplace
	TLIA3039	Receive and store stock
Workplace calculations	FDFOP2061A	Use numerical applications in the workplace
Quality assurance	FDFOP3003A	Operate interrelated processes in a production system
	FDFOP3002A	Set up a production or packaging line for operation
	FDFOP2063A	Apply quality systems and procedures
Problem solving	FDFTEC3003A	Apply raw materials, ingredient and process knowledge to production problems
	MSS402080	Undertake root cause analysis

Workplace communication	FDFOP2064A	Provide and apply workplace information
	FBPPPPL3001	Support and mentor individuals and groups
	FDFPPL2001A	Participate in work teams and groups

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 12 – 18 month period, depending on business requirements. We recommend either half day (8:00am – 11:30pm) or full day sessions (8:00am – 4:00pm) to best fit into operational 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 III 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 IV or Diploma of Food Processing and other specialist courses. This course positions students well to advance their careers in the fields of food manufacturing, food packing and 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 either government funded training schemes and/ or fee-for-service arrangements.

- Download our Course Fees brochure to find out more.

Subsidised Training

For eligible students, this course is subsidised by the South Australian Government.

Visit www.skills.sa.gov.au for eligibility and subsidy criteria or contact the Skills and Employment Infoline on 1800 673 097 for assistance.

Please contact the Australian Food Training Centre on 08 8288 0288 for any further information you may require.

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Further Information from



PO Box 212

Surrey Downs, SA. 5126

Tel: 08 8288 0288

Email: enquiries@australianfoodtraining.com.au

RTO Code: 40094



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