

Key Program Details for

FBP10121

Certificate I in Food Processing

Overview

This nationally accredited qualification is aimed at developing appropriate vocational skills for people new to the food industry or desiring to enter the food industry. The key clients for this qualification are typically unemployed jobseekers seeking a pathway to employment.

Qualification Outline

A total of 9 units are required to achieve the qualification, consisting of:

- **Five (4) Core units and four (4) Elective units**

Core units

The 5 compulsory Core units are:

- FBPPPL1001 Communicate workplace information
- FBPWHS1001 Identify safe work practices
- FBPOPR10 Follow work procedures to maintain quality
- FBPFSY1002 Follow work procedures to maintain food safety
- FBPOPR2074 Carry out manual handling tasks

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.

For example: Students may have the following mix of elective units.

Operator

- FSKNUM008 Use whole numbers and simple fractions, decimals and percentages for work
- FFSKNUM003 Use whole numbers and halves for work
- FBPOPR2095 Clean and sanitise equipment
- FBPOPR1015 Participate effectively in a workplace environment

Off-the-Job Workshops

The Certificate I in Food Processing requires the equivalent of up to 6 full days of off-the-job delivery. For ease of delivery the core and elective units are organised into a training program typically consisting of 7 separate modules with each module focused around a particular theme. All units are delivered with a combination of both off-the-job and on-the-job training.

As part of the course, a site visit to a food processing facility is arranged so that students can see the work conducted and the potential they have for gaining employment.

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

Module	Unit Code	Unit of Competency
Work safely	FBPWHS1001	Identify safe work practices
Manual handling	FBPOPR2074	Carry out manual handling tasks
Food safety	FBPFSY1002	Follow work procedures to maintain food safety
Workplace calculations	FSKNUM008 FSKNUM003	Use whole numbers and simple fractions, decimals and percentages for work Use whole numbers and halves for work
Workplace quality	FBPOPR1017	Follow work procedures to maintain quality
Clean and sanitise equipment	FBPOPR2095	Clean and sanitise equipment
Communicating at work	FBPPPL1001 FBPOPR1015	Communicate workplace information Participate effectively in a workplace environment

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 –9 month period, depending on business requirements.

Note: This qualification is current from 8th September 2021.

Venue: All training workshops are run either on-site at your workplace or in a suitable off-site venue.

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 I 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 II or Certificate III 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.

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.

Further Information from



PO Box 212

Surrey Downs, SA. 5126

Tel: 08 8288 0288

Email: enquiries@australianfoodtraining.com.au

RTO Code: 40094

