

Key Program Details for

FBP30121

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:

- FBPFSY3003 Monitor the implementation of food safety and quality programs
- FBPFSY3004 Participate in traceability activities
- FBPOPR3019 Operate and monitor interrelated processes in a production or packaging system
- FBPOPR3021 Apply good manufacturing practice requirements in food processing
- FBPWHS3001 Contribute to work health and safety processes

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 7 - 9 separate modules.

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

Module	Unit Code	Unit Title
Workplace Safety	FBPWHS3001	Contribute to work health and safety processes
Food Safety	FBPOPR3021	Apply good manufacturing practice requirements in food processing
	FBPFSY3003	Monitor the implementation of food safety and quality programs
	FBPFSY3002	Participate in a HACCP team
	FBPFSY3005	Control contaminants and allergens in food processing
Quality Assurance	FBPOPR3019	Operate and monitor interrelated processes in a production or packaging system
	FBPOPR3004	Set up a production or packaging line for operation
	FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems
	FBPOPR2070	Apply quality systems and procedures
Inventory, stock control and Food Storage	TLIA3026	Monitor storage facilities
	FBPOPR2079	Work with temperature controlled stock

Lean Manufacturing	FBPPPL3003	Participate in improvement processes
	MSS402080	Undertake root cause analysis
Leadership and Teamwork	FBPPPL3004	Lead work teams and groups
	FBPPPL3007	Support and mentor individuals and groups
	BSBPEF401	Manage personal health and wellbeing
Product Traceability	FBPFSY3004	Participate in traceability activities

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 8th September 2021.

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.

Further Information from



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