**Victorian Purchasing Guide**

**for**

**FBP Food, Beverage and Pharmaceutical  
Training Package**

**Release 4.0**

**October 2020**

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Victorian Purchasing Guide ⎯ Release History

**Note**: RTOs should refer to the National Register for the detail of changes made in each Release. (See [National Register](https://training.gov.au/Home/Tga) for more information)

| Training Package Release | **Date VPG Approved** | | Comments |
| --- | --- | --- | --- |
|  |  | |  |
| FBP Food, Beverage and Pharmaceutical Training Package  Release 4.0  VPG - Version 2 | | 29/10/2020 | The Minimum and Maximum Payable Hours allocated to FBP30517 Certificate III in Baking have been adjusted to correct a typographical error. |
| FBP Food, Beverage and Pharmaceutical Training Package  Release 4.0 | | 12 August 2020 | The FBP Food, Beverage and Pharmaceutical Training Package Release 4.0 reflects the update of FBP30920 Certificate III in Wine Industry Operations (deemed equivalent) with three new Bottling and Packaging units and five new Cellar Operations projects, as follows:   * FBPBPG3008 Operate an automated carton packing process * FBPBPG3009 Operate an automated palletising process. * FBPBPG4003 Coordinate wine operations packaging processes * FBPCEL3019 Prepare and apply complex additions and finings * FBPCEL4001 Coordinate wine operations vintage processes * FBPCEL4002 Coordinate wine operations clarification processes * FBPCEL4003 Coordinate wine operations filtration processes * FBPCEL4004 Coordinate wine operations general cellar processes   For detailed mapping of qualifications and units between FBP Release 4.0 and FBP Release 3.0, please refer to the FBP Release 3.0 Training Package Implementation Guide [Companion Volume](https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4). |
| FBP Food, Beverage and Pharmaceutical Training Package  Release 3.0 | | 17 April 2020 | The FBP Food, Beverage and Pharmaceutical Training Package Release 3.0 reflects the addition of two new qualifications and 27 associated units of competency. The new qualifications are:   * FBP40619 Certificate IV in Artisan Fermented Products * FBP50319 Diploma of Artisan Cheesemaking   For detailed mapping of qualifications and units between FBP Release 3.0 and FBP Release 2.0, please refer to the FBP Release 3.0 Training Package Implementation Guide [Companion Volume](https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4). |
| FBP Food, Beverage and Pharmaceutical Training Package  Release 2.0 | | 15 March 2019 | The FBP Food, Beverage and Pharmaceutical Training Package Release 2.0 reflects the transitioning of the remaining FDF10 Food Processing Industry Training Package qualifications to the *Standards for Training Packages*.  This includes the addition of one new qualification:   * FBP50218 Diploma of Food Safety Auditing   Revision of the following 10 qualifications:   * FBP20418 Certificate II in Pharmaceutical Manufacturing * FBP20518 Certificate II in Wine Industry Operations * FBP20618 Certificate II in Sugar Milling Industry Support * FBP30818 Certificate III in Pharmaceutical Manufacturing * FBP30918 Certificate III in Wine Industry Operations * FBP31018 Certificate III in Sugar Milling Industry Operations * FBP40318 Certificate IV in Food Processing * FBP40418 Certificate IV in Food Science and Technology * FBP40518 Certificate IV in Pharmaceutical Manufacturing * FBP50118 Diploma of Food Science and Technology   Deletion of the following four qualifications:   * FDF11012 Certificate I in Sugar Milling Industry Operations * FDF10210 Certificate I in Pharmaceutical Manufacturing * FDF50210 Diploma of Pharmaceutical Manufacturing * FDF50110 Diploma of Food Processing   For detailed mapping of qualifications and units between FBP Release 2.0 and FBP Release 1.0, please refer to the FBP Release 2.0 Training Package Implementation Guide [Companion Volume](https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4). |
| FBP Food, Beverage and Pharmaceutical Training Package  Release 1.0  VPG - Version 3 | | 16  October  2018 | In version 3 of this Victorian Purchasing Guide, corrections have been made to the Minimum and Maximum Payable Hours allocated to the following FBP qualification:   * FBP30517 Certificate III in Baking |
| FBP Food, Beverage and Pharmaceutical Training Package  Release 1.0  Version - 2 | | 17 May  2018 | In version 2 of this Victorian Purchasing Guide, corrections have been made to the **Minimum and Maximum Payable Hours** allocated to the following FBP qualifications:   * FBP20117 Certificate II in Food Processing * FBP30117 Certificate III in Food Processing * FBP20317 Certificate II in Food Processing (Sales) * FBP30617 Certificate III in Food Processing (Sales) |
| FBP Food, Beverage and Pharmaceutical Training Package  Release 1.0  Version - 1 | | 16  March  2018 | The FBP Food, Beverage and Pharmaceutical Training Package Release 1.0 reflects the part transitioning of the FDF10 Food Processing Industry Training Package to the new *Standards for Training Packages*, in addition to two new qualifications:   * FBP10217 Certificate II in Baking * FBP30817 Certificate III in Rice Processing   For FDF10 qualifications not yet transitioned, refer to FDF10 Victorian Purchasing Guide via the [Training Products Unit website](http://www.education.vic.gov.au/training/providers/rto/Pages/purchasingguides.aspx)  This Victorian Purchasing Guide also reflects the changes made from Maximum Nominal Hours to Maximum and Minimum Payable Hours.  For detailed mapping of qualifications and units between FBP Release 1.0 and FDF10 please refer to the FBP Release 1.0 Training Package Implementation Guide [Companion Volume](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4). |

**FBP Food, Beverage and Pharmaceutical   
Training Package Release 4.0   
Victorian Purchasing Guide**

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INTRODUCTION

What is a Victorian Purchasing Guide?

The Victorian Purchasing Guide provides information for use by Registered Training Organisations (RTOs) in the provision of Victorian government subsidised training.

Specifically the Victorian Purchasing Guide provides the following information related to the delivery of nationally endorsed Training Packages in Victoria:

* The maximum and minimum payable hours available for each qualification.
* Nominal hours for each unit of competency within the Training Package.

Registration

RTOs must be registered by either the Victorian Registration and Qualifications Authority (VRQA) or the Australian Skills Qualification Authority (ASQA) regulatory body to be eligible to issue qualifications and Statements of Attainment under the Australian Qualifications Framework (AQF).

The VRQA is the regulatory authority in Victoria responsible for the registration of Vocational Education and Training (VET) providers who offer courses to domestic students in Victoria only.

ASQA is the regulatory authority responsible for the registration of VET providers who offer training in Victoria, nationally and / or internationally.

Transition

The relationship between new units and any superseded or replaced units from the previous version of **FBP Food, Beverage and Pharmaceutical Training Package Release 4.0** is provided in theTraining PackageCompanionVolume Implementation Guide. (See [Companion Volumes](https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4) for more information).

Information regarding transition arrangements can be obtained from the state or national VET Regulatory Authority (see Contacts and Links section).

RTOs must ensure that all training and assessment leading to issuance of qualifications or Statements of Attainment from the **FBP Food, Beverage and Pharmaceutical Training Package Release 4.0** is conducted against the Training Package units of competency and complies with the assessment requirements.

QUALIFICATIONS

|  |  |  |  |
| --- | --- | --- | --- |
| **Code** | **Title** | **Minimum Payable Hours** | **Maximum Payable Hours** |
| FBP10117 | Certificate I in Food Processing | 228 | 240 |
| FBP20117 | Certificate II in Food Processing | 532 | 560 |
| FBP30117 | Certificate III in Food Processing | 760 | 800 |
| FBP40318 | Certificate IV in Food Processing | 955 | 1005 |
| FBP20418 | Certificate II in Pharmaceutical Manufacturing | 466 | 490 |
| FBP30818 | Certificate III in Pharmaceutical Manufacturing | 627 | 660 |
| FBP40518 | Certificate IV in Pharmaceutical Manufacturing | 765 | 805 |
| FBP20317 | Certificate II in Food Processing (Sales) | 470 | 495 |
| FBP30617 | Certificate III in Food Processing (Sales) | 580 | 610 |
| FBP10217 | Certificate I in Baking | 261 | 275 |
| FBP20217 | Certificate II in Baking | 504 | 530 |
| FBP30217 | Certificate III in Plant Baking | 770 | 810 |
| FBP30317 | Certificate III in Cake and Pastry | 998 | 1050 |
| FBP30417 | Certificate III in Bread Baking | 941 | 990 |
| FBP30517 | Certificate III in Baking | 1577 | 1660 |
| FBP40217 | Certificate IV in Baking | 888 | 935 |
| FBP40418 | Certificate IV in Food Science and Technology | 1159 | 1220 |
| FBP50118 | Diploma of Food Science and Technology | 1164 | 1225 |
| FBP50218 | Diploma of Food Safety Auditing | 988 | 1040 |
| FBP20518 | Certificate II in Wine Industry Operations | 532 | 560 |
| FBP30920 | Certificate III in Wine Industry Operations | 760 | 800 |
| FBP20618 | Certificate II in Sugar Milling Industry Support | 608 | 640 |
| FBP31018 | Certificate III in Sugar Milling Industry Operations | 1045 | 1100 |
| FBP30717 | Certificate III in Rice Processing | 646 | 680 |
| FBP40117 | Certificate IV in Flour Milling | 1064 | 1120 |
| FBP40619 | Certificate IV in Artisan Fermented Products | 1245 | 1310 |
| FBP50319 | Diploma of Artisan Cheesemaking | 950 | 1000 |

UNITS OF COMPETENCY AND NOMINAL HOURS

| Unit Code | Unit Title | Nominal Hours |
| --- | --- | --- |
| **Food Safety Auditing** | | |
| FBPAUD4001 | Assess compliance with food safety programs | 60 |
| FBPAUD4002 | Communicate and negotiate to conduct food safety audits | 40 |
| FBPAUD4003 | Conduct food safety audits | 80 |
| FBPAUD4004 | Identify, evaluate and control food safety hazards | 80 |
| FBPAUD5001 | Audit bivalve mollusc growing and harvesting processes | 50 |
| FBPAUD5002 | Audit a cook chill process | 60 |
| FBPAUD5003 | Audit a heat treatment process | 90 |
| FBPAUD5004 | Audit manufacturing of ready-to-eat meat products | 80 |
| **Beverages** | | |
| FBPBEV2001 | Operate a deaeration, mixing and carbonation process | 50 |
| FBPBEV2002 | Manufacture roast and ground coffee | 100 |
| FBPBEV2003 | Operate an ice manufacturing process | 40 |
| **Wine Bottling and Packaging** | | |
| FBPBPG2001 | Operate the bottle supply process | 20 |
| FBPBPG2002 | Operate the carton erection process | 20 |
| FBPBPG2003 | Operate the carton packing process | 20 |
| FBPBPG2004 | Operate the palletising process | 20 |
| FBPBPG2005 | Operate the electronic coding process | 20 |
| FBPBPG2006 | Operate the bottle capsuling process | 20 |
| FBPBPG2007 | Operate manual bottling and packaging processes | 20 |
| FBPBPG2008 | Perform basic packaging tests and inspections | 40 |
| FBPBPG3001 | Operate the bottle filling process | 60 |
| FBPBPG3002 | Operate the labelling process | 60 |
| FBPBPG3003 | Operate the softpack filling process | 60 |
| FBPBPG3004 | Operate the bottle sealing process | 40 |
| FBPBPG3005 | Operate the tirage and transfer process | 40 |
| FBPBPG3006 | Operate traditional sparkling wine processes | 40 |
| FBPBPG3007 | Perform packaging equipment changeover | 60 |
| FBPBPG3008 | Operate an automated carton packing process | 40 |
| FBPBPG3009 | Operate an automated palletising process | 40 |
| FBPBPG4001 | Manage bottling and packaging processes | 50 |
| FBPBPG4002 | Manage filling and packaging of fermented beverages | 50 |
| FBPBPG4003 | Coordinate wine operations packaging processes | 80 |
| **Wine Cellar Door Sales** | | |
| FBPCDS2001 | Conduct a standard product tasting | 40 |
| FBPCDS2002 | Provide and present wine tourism information | 60 |
| FBPCDS2003 | Sell cellar door products and services | 60 |
| FBPCDS2004 | Perform cellar door stock control procedure | 40 |
| FBPCDS3001 | Conduct winery and site tours | 40 |
| FBPCDS3002 | Plan and deliver a wine tasting event | 60 |
| FBPCDS3003 | Coordinate winery hospitality activities | 40 |
| **Wine Cellar Operations** | | |
| FBPCEL2001 | Perform oak handling activities | 20 |
| FBPCEL2002 | Perform fermentation operations | 40 |
| FBPCEL2003 | Operate the ion exchange process | 20 |
| FBPCEL2004 | Perform heat exchange operations | 20 |
| FBPCEL2005 | Perform must draining operations | 20 |
| FBPCEL2006 | Operate the crushing process | 20 |
| FBPCEL2007 | Prepare and make additions and finings | 40 |
| FBPCEL2008 | Carry out inert gas handling operations | 20 |
| FBPCEL2009 | Carry out transfer operations | 20 |
| FBPCEL2010 | Prepare and wax tanks | 20 |
| FBPCEL3001 | Handle and store spirits | 40 |
| FBPCEL3002 | Operate the continuous clarification by separation (flotation) process | 40 |
| FBPCEL3003 | Operate the concentration process | 40 |
| FBPCEL3004 | Operate an earth filtration process | 40 |
| FBPCEL3005 | Operate the pressing process | 40 |
| FBPCEL3006 | Operate the fine filtration process | 40 |
| FBPCEL3007 | Operate clarification by separation (centrifugation) process | 40 |
| FBPCEL3008 | Operate the rotary vacuum filtration process | 40 |
| FBPCEL3009 | Operate the crossflow filtration process | 80 |
| FBPCEL3010 | Operate the decanter process | 60 |
| FBPCEL3011 | Operate the reverse osmosis process | 60 |
| FBPCEL3012 | Perform de-aromatising, de-alcoholising or de-sulphuring operations | 40 |
| FBPCEL3013 | Perform rectification (continuous still) operations | 60 |
| FBPCEL3014 | Prepare and monitor wine cultures | 40 |
| FBPCEL3015 | Perform first distillation (pot still brandy) operations | 20 |
| FBPCEL3016 | Perform second distillation (pot still brandy) operations | 40 |
| FBPCEL3017 | Perform single column lees stripping (continuous still brandy) operations | 20 |
| FBPCEL3018 | Perform dual column distillation (continuous still brandy) operations | 40 |
| FBPCEL3019 | Prepare and apply complex additions and finings | 80 |
| FBPCEL4001 | Coordinate wine operations vintage processes | 80 |
| FBPCEL4002 | Coordinate wine operations clarification processes | 80 |
| FBPCEL4003 | Coordinate wine operations filtration processes | 80 |
| FBPCEL4004 | Coordinate wine operations general cellar processes | 80 |
| **Cheese Making** | | |
| FBPCHE3001 | Conduct cheese making operations | 60 |
| FBPCHE3002 | Carry out processes for a range of artisan cheeses | 60 |
| FBPCHE4001 | Prepare and present cheese | 50 |
| FBPCHE5002 | Produce acid-coagulated soft cheese | 50 |
| FBPCHE5003 | Produce a range of rennet-coagulated cheeses | 70 |
| FBPCHE5004 | Produce acid and heat coagulated cheese | 40 |
| FBPCHE5005 | Produce lactic acid coagulated artisan cheese | 80 |
| FBPCHE5006 | Produce rennet coagulated artisan cheese | 80 |
| FBPCHE5007 | Produce acid and heat coagulated artisan cheese | 80 |
| FBPCHE5008 | Ripen artisan cheese | 50 |
| FBPCHE5009 | Carry out sampling and interpret tests for cheese production | 70 |
| **Confectionary** | | |
| FBPCON2001 | Examine raw ingredients used in confectionery | 30 |
| FBPCON2002 | Operate a boiled confectionery process | 50 |
| FBPCON2003 | Operate a chocolate conching process | 30 |
| FBPCON2004 | Operate a chocolate depositing or moulding process | 40 |
| FBPCON2005 | Operate a confectionery depositing process | 40 |
| FBPCON2006 | Operate a granulation and compression process | 50 |
| FBPCON2007 | Operate a panning process | 40 |
| FBPCON2008 | Operate a chocolate refining process | 30 |
| FBPCON2009 | Operate a starch moulding process | 50 |
| **Dairy Processing** | | |
| FBPDPR2001 | Operate a butter churning process | 50 |
| FBPDPR2002 | Operate a butter oil process | 60 |
| FBPDPR2003 | Operate a curd production and cutting process | 50 |
| FBPDPR2004 | Operate a cooling and hardening process | 25 |
| FBPDPR2005 | Operate a cheese pressing and moulding process | 40 |
| FBPDPR2006 | Operate a fermentation process | 50 |
| **Eggs (Poultry)** | | |
| FBPEGG2001 | Work on an egg grading floor | 30 |
| FBPEGG2002 | Operate egg grading and packing floor equipment | 40 |
| **Fruit and Vegetables** | | |
| FBPFAV2001 | Apply hydro-cooling processes to fresh produce | 30 |
| FBPFAV3001 | Conduct chemical wash for fresh produce | 40 |
| FBPFAV3002 | Program fresh produce grading equipment | 30 |
| **Food Science and Technology** | | |
| FBPFST4001 | Apply food processing technologies | 50 |
| FBPFST4002 | Carry out sampling and testing of milk at receival | 40 |
| FBPFST4003 | Apply digital technology in food processing | 40 |
| FBPFST4004 | Perform microbiological procedures in the food industry | 65 |
| FBPFST4005 | Document food processes and supporting procedures | 40 |
| FBPFST4006 | Apply food preservation technologies | 50 |
| FBPFST4007 | Establish operational requirements for a food processing enterprise | 50 |
| FBPFST4008 | Preserve food in cans or sealed containers | 40 |
| FBPFST4009 | Label foods according to legislative requirements | 30 |
| FBPFST4010 | Apply sensory analysis in food processing | 30 |
| FBPFST4011 | Apply the principles of nutrition to food processing | 50 |
| FBPFST4012 | Apply water management principles to the food industry | 40 |
| FBPFST4013 | Interpret and respond to food and/or beverage test results | 70 |
| FBPFST4014 | Apply sensory analysis in food and/or beverage production | 60 |
| FBPFST5001 | Monitor refrigeration and air conditioning systems in food processing | 40 |
| FBPFST5002 | Identify and implement required process control for a food processing operation | 50 |
| FBPFST5003 | Construct a process control chart for a food processing operation | 40 |
| FBPFST5004 | Specify and monitor the nutritional value of processed food | 75 |
| FBPFST5005 | Examine the biochemical properties of food | 70 |
| FBPFST5006 | Apply food microbiological techniques and analysis | 70 |
| FBPFST5007 | Monitor the development and implementation of a food QA system | 70 |
| FBPFST5008 | Develop a new food product | 100 |
| FBPFST5009 | Implement and review the processing of market milk and related products | 40 |
| FBPFST5010 | Implement and review the preparation of milk for processing | 40 |
| FBPFST5011 | Implement and review the processing of chocolate and sugar-panned products | 30 |
| FBPFST5012 | Implement and review the processing of aerated confectioneries | 30 |
| FBPFST5013 | Implement and review the production of gums and jellies | 30 |
| FBPFST5014 | Implement and review the production of chocolate products | 30 |
| FBPFST5015 | Implement and review the processing of chocolate | 30 |
| FBPFST5016 | Implement and review the processing of high and low boil confectionery | 30 |
| FBPFST5017 | Implement and review the processing of confectionery products | 50 |
| FBPFST5018 | Implement and review the processing of chilled or frozen poultry products | 40 |
| FBPFST5019 | Implement and review the processing of cooked poultry products | 30 |
| FBPFST5020 | Implement and review the processing of egg based products | 30 |
| FBPFST5021 | Implement and review the processing of fruit, vegetables, nuts, herbs and spices | 40 |
| FBPFST5022 | Implement and review the processing of fish and seafood products | 40 |
| FBPFST5023 | Implement and review the production of milk fat products | 50 |
| FBPFST5024 | Implement and review the production of fermented dairy products and dairy desserts | 70 |
| FBPFST5025 | Implement and review the production of concentrated and dried dairy products | 70 |
| FBPFST5026 | Implement and review the production of ice creams and frozen dairy products | 60 |
| FBPFST5027 | Implement and review the production of milk and related products by the membrane system | 50 |
| FBPFST5028 | Implement and review the manufacturing and processing of edible fats and oils | 30 |
| FBPFST5029 | Implement and review manufacturing, packaging and testing of beverage products | 40 |
| FBPFST5030 | Implement and review manufacturing of cereal products | 40 |
| FBPFST5031 | Identify the microbiological and biochemical properties of fermented food and/or beverages | 60 |
| FBPFST6001 | Develop, manage and maintain quality systems for food processing | 60 |
| **Food Safety** | | |
| FBPFSY1001 | Follow work procedures to maintain food safety | 20 |
| FBPFSY2001 | Implement the food safety program and procedures | 30 |
| FBPFSY3001 | Monitor the implementation of quality and food safety programs | 70 |
| FBPFSY3002 | Participate in a HACCP team | 50 |
| FBPFSY4001 | Supervise and maintain a food safety plan | 50 |
| FBPFSY4002 | Supervise and verify supporting programs for food safety | 70 |
| FBPFSY5001 | Develop a HACCP-based food safety plan | 60 |
| **Grocery Products and Supplies** | | |
| FBPGPS2001 | Operate a bleaching process | 50 |
| FBPGPS2002 | Operate a complecting process | 50 |
| FBPGPS2003 | Operate a deodorising process | 50 |
| FBPGPS2004 | Operate a flake preparation process | 40 |
| FBPGPS2005 | Operate a fractionation process | 40 |
| FBPGPS2006 | Operate a hydrogenation process | 50 |
| FBPGPS2007 | Operate an interesterification process | 50 |
| FBPGPS2008 | Operate a neutralisation process | 50 |
| FBPGPS2009 | Operate a soap splitting process | 50 |
| FBPGPS2010 | Operate a winterisation process | 30 |
| FBPGPS2011 | Operate a creamed honey manufacture process | 30 |
| **Grain Processing** | | |
| FBPGRA2001 | Operate a liquid, mash or block stockfeed process | 30 |
| FBPGRA2002 | Recognise mill operations and technologies | 30 |
| FBPGRA2003 | Operate a grain conditioning process | 20 |
| FBPGRA2004 | Operate a grain cleaning process | 40 |
| FBPGRA2005 | Operate a purification process | 30 |
| FBPGRA2006 | Operate a scalping and grading process | 40 |
| FBPGRA2007 | Operate a scratch and sizing process | 30 |
| FBPGRA2008 | Operate a break roll process | 30 |
| FBPGRA2009 | Operate a pelleting process | 40 |
| FBPGRA2010 | Handle grain in a storage area | 30 |
| FBPGRA2011 | Receive grain for malting | 40 |
| FBPGRA2012 | Prepare malted grain | 40 |
| FBPGRA2013 | Blend and dispatch malt | 30 |
| FBPGRA2014 | Operate a rice vitamin enrichment process | 20 |
| FBPGRA3001 | Work with micronutrients or additions in stockfeed manufacturing processes | 40 |
| FBPGRA3002 | Apply knowledge of animal nutrition principles to stockfeed product | 40 |
| FBPGRA3003 | Lead flour milling shift operations | 60 |
| FBPGRA3004 | Control mill processes and performance | 60 |
| FBPGRA3005 | Conduct rice harvest receivals | 40 |
| FBPGRA3006 | Implement a paddy receival and grain cleaning process | 40 |
| FBPGRA3007 | Implement a rice blending and cleaning process | 40 |
| FBPGRA3008 | Implement a rice colour sorting process | 80 |
| FBPGRA3009 | Implement a rice flour break process | 40 |
| FBPGRA3010 | Implement a rice flour grading process | 40 |
| FBPGRA3011 | Implement a rice grading process | 40 |
| FBPGRA3012 | Implement a rice hulling and separation process | 40 |
| FBPGRA3013 | Implement a rice product manufacturing process | 80 |
| FBPGRA3014 | Implement a rice seed preparation and storage system | 60 |
| FBPGRA3015 | Implement a rice whitening process | 40 |
| FBPGRA3016 | Implement a rice flour blending process | 40 |
| FBPGRA4001 | Control power and automation for milling processes | 50 |
| FBPGRA4002 | Supervise testing processes for wheat and flour | 50 |
| FBPGRA4003 | Manage mill logistics and support services | 50 |
| FBPGRA4004 | Establish and supervise dust control procedures in a grain processing enterprise | 40 |
| **Laboratory** | | |
| FBPLAB2001 | Use basic laboratory equipment | 40 |
| FBPLAB2002 | Prepare laboratory solutions and stains | 40 |
| FBPLAB2003 | Perform basic analytical tests | 40 |
| **Operational Units** | | |
| FBPOPR1001 | Pack or unpack product manually | 20 |
| FBPOPR1002 | Operate automated washing equipment | 20 |
| FBPOPR1003 | Communicate workplace information | 20 |
| FBPOPR1004 | Prepare basic mixes | 20 |
| FBPOPR1005 | Operate basic equipment | 30 |
| FBPOPR1006 | Monitor process operation | 30 |
| FBPOPR1007 | Participate effectively in a workplace environment | 30 |
| FBPOPR1008 | Take and record basic measurements | 30 |
| FBPOPR1009 | Follow work procedures to maintain quality | 20 |
| FBPOPR1010 | Carry out manual handling tasks | 30 |
| FBPOPR2001 | Work effectively in the food processing industry | 30 |
| FBPOPR2002 | Inspect and sort materials and product | 30 |
| FBPOPR2003 | Prepare and monitor beer yeast propagation processes | 50 |
| FBPOPR2004 | Operate a beer packaging process | 40 |
| FBPOPR2005 | Operate a beer filling process | 40 |
| FBPOPR2006 | Operate a bulk dry goods transfer process | 30 |
| FBPOPR2007 | Work in a freezer storage area | 20 |
| FBPOPR2008 | Operate a bulk liquid transfer process | 30 |
| FBPOPR2009 | Load and unload tankers | 30 |
| FBPOPR2010 | Work with temperature controlled stock | 30 |
| FBPOPR2011 | Identify key stages and beer production equipment in a brewery | 30 |
| FBPOPR2012 | Maintain food safety when loading, unloading and transporting food | 40 |
| FBPOPR2013 | Operate a bright beer tank process | 30 |
| FBPOPR2014 | Participate in sensory analyses | 40 |
| FBPOPR2015 | Operate a beer filtration process | 40 |
| FBPOPR2016 | Operate a beer maturation process | 40 |
| FBPOPR2017 | Operate a blending, sieving and bagging process | 50 |
| FBPOPR2018 | Operate a case packing process | 40 |
| FBPOPR2019 | Fill and close product in cans | 50 |
| FBPOPR2020 | Operate a form, fill and seal process | 50 |
| FBPOPR2021 | Operate a fill and seal process | 50 |
| FBPOPR2022 | Operate a high speed wrapping process | 40 |
| FBPOPR2023 | Operate a packaging process | 40 |
| FBPOPR2024 | Operate a cooling, slicing and wrapping process | 50 |
| FBPOPR2025 | Manufacture extruded and toasted products | 50 |
| FBPOPR2026 | Operate a forming or shaping process | 50 |
| FBPOPR2027 | Dispense non-bulk ingredients | 30 |
| FBPOPR2028 | Operate a mixing or blending process | 40 |
| FBPOPR2029 | Operate a baking process | 50 |
| FBPOPR2030 | Operate a brewery fermentation process | 50 |
| FBPOPR2031 | Operate a coating application process | 40 |
| FBPOPR2032 | Apply work procedures to maintain integrity of product | 30 |
| FBPOPR2033 | Operate a depositing process | 50 |
| FBPOPR2034 | Operate an evaporation process | 50 |
| FBPOPR2035 | Operate an enrobing process | 40 |
| FBPOPR2036 | Operate an extrusion process | 50 |
| FBPOPR2037 | Operate a filtration process | 50 |
| FBPOPR2038 | Operate a grinding process | 30 |
| FBPOPR2039 | Operate a frying process | 50 |
| FBPOPR2040 | Operate a heat treatment process | 50 |
| FBPOPR2041 | Operate a mixing or blending and cooking process | 50 |
| FBPOPR2042 | Operate a drying process | 50 |
| FBPOPR2043 | Operate an homogenising process | 30 |
| FBPOPR2044 | Operate a retort process | 50 |
| FBPOPR2045 | Operate pumping equipment | 30 |
| FBPOPR2046 | Operate a production process | 50 |
| FBPOPR2047 | Operate a portion saw | 40 |
| FBPOPR2048 | Pre-process raw materials | 40 |
| FBPOPR2049 | Operate a reduction process | 30 |
| FBPOPR2050 | Operate a separation process | 50 |
| FBPOPR2051 | Operate a spreads production process | 50 |
| FBPOPR2052 | Operate a chocolate tempering process | 40 |
| FBPOPR2053 | Operate a washing and drying process | 30 |
| FBPOPR2054 | Operate a water purification process | 40 |
| FBPOPR2055 | Freeze dough | 20 |
| FBPOPR2056 | Operate a freezing process | 50 |
| FBPOPR2057 | Operate a membrane process | 50 |
| FBPOPR2058 | Operate a holding and storage process | 25 |
| FBPOPR2059 | Operate a continuous freezing process | 50 |
| FBPOPR2060 | Operate an automated cutting process | 30 |
| FBPOPR2061 | Operate a wort production process | 50 |
| FBPOPR2062 | Work in a clean room environment | 30 |
| FBPOPR2063 | Clean equipment in place | 30 |
| FBPOPR2064 | Clean and sanitise equipment | 30 |
| FBPOPR2065 | Conduct routine maintenance | 40 |
| FBPOPR2066 | Apply sampling procedures | 20 |
| FBPOPR2067 | Work in a food handling area for non-food handlers | 30 |
| FBPOPR2068 | Operate a process control interface | 40 |
| FBPOPR2069 | Use numerical applications in the workplace | 30 |
| FBPOPR2070 | Apply quality systems and procedures | 30 |
| FBPOPR2071 | Provide and apply workplace information | 30 |
| FBPOPR2072 | Work in confined spaces in the food and beverage industries | 30 |
| FBPOPR2073 | Work in a socially diverse environment | 30 |
| FBPOPR3001 | Control contaminants and allergens in the workplace | 70 |
| FBPOPR3002 | Prepare food products using basic cooking methods | 50 |
| FBPOPR3003 | Identify cultural, religious and dietary considerations for food production | 40 |
| FBPOPR3004 | Set up a production or packaging line for operation | 50 |
| FBPOPR3005 | Operate interrelated processes in a production system | 60 |
| FBPOPR3006 | Operate interrelated processes in a packaging system | 60 |
| FBPOPR4001 | Apply principles of statistical process control | 30 |
| **Baking** | | |
| FBPPBK2001 | Operate a cooling and slicing process | 40 |
| FBPPBK2002 | Operate a pastry forming and filling process | 40 |
| FBPPBK2003 | Manufacture rye crisp breads | 40 |
| FBPPBK2004 | Manufacture wafer products | 40 |
| FBPPBK2005 | Operate a doughnut making process | 40 |
| FBPPBK2006 | Operate a griddle production process | 40 |
| FBPPBK2007 | Operate a pastry production process | 50 |
| FBPPBK3001 | Operate a dough mixing process | 60 |
| FBPPBK3002 | Operate a final prove and baking process | 50 |
| FBPPBK3003 | Operate a dough make up process | 60 |
| **Pharmaceuticals** | | |
| FBPPHM2001 | Follow work procedures to maintain Good Manufacturing Practice requirements | 30 |
| FBPPHM3001 | Apply Good Manufacturing Practice requirements | 50 |
| FBPPHM3002 | Operate a pharmaceutical production process | 50 |
| FBPPHM3003 | Work in a controlled environment | 60 |
| FBPPHM3004 | Clean and sanitise facilities and equipment | 30 |
| FBPPHM3005 | Operate a concentration process | 40 |
| FBPPHM3006 | Operate an extraction process | 40 |
| FBPPHM3007 | Operate a separation process using chromatography | 50 |
| FBPPHM3008 | Operate an aseptic fill and seal process | 50 |
| FBPPHM3009 | Operate an aseptic form, fill and seal process | 60 |
| FBPPHM3010 | Operate a compressing process | 50 |
| FBPPHM3011 | Dispense pharmaceutical raw materials | 40 |
| FBPPHM3012 | Operate an encapsulation process | 50 |
| FBPPHM3013 | Operate a granulation process | 50 |
| FBPPHM3014 | Operate a liquid manufacturing process | 50 |
| FBPPHM3015 | Operate a tablet coating process | 50 |
| FBPPHM3016 | Operate a sterilisation process using an autoclave | 50 |
| FBPPHM3017 | Coordinate a label store | 50 |
| FBPPHM4001 | Monitor and maintain Good Manufacturing Practice requirements | 60 |
| FBPPHM4002 | Prepare and review workplace documentation to support Good Manufacturing Practice requirements | 60 |
| FBPPHM4003 | Facilitate contamination control | 40 |
| FBPPHM4004 | Participate in change control procedures | 60 |
| FBPPHM4005 | Participate in validation of pharmaceutical manufacturing processes | 40 |
| FBPPHM4006 | Respond to non-conformance | 60 |
| **People Management, Planning, Logistic** | | |
| FBPPPL2001 | Participate in work teams and groups | 30 |
| FBPPPL3001 | Support and mentor individuals and groups | 30 |
| FBPPPL3002 | Establish compliance requirements for work area | 50 |
| FBPPPL3003 | Participate in improvement processes | 40 |
| FBPPPL3004 | Lead work teams and groups | 40 |
| FBPPPL3005 | Participate in an audit process | 50 |
| FBPPPL3006 | Report on workplace performance | 30 |
| FBPPPL4001 | Manage people in the work area | 50 |
| FBPPPL4002 | Plan and coordinate production equipment maintenance | 50 |
| FBPPPL4003 | Schedule and manage production | 50 |
| FBPPPL4004 | Optimise a work process | 50 |
| FBPPPL4005 | Manage supplier agreements and contracts | 50 |
| FBPPPL4006 | Manage a work area within budget | 50 |
| FBPPPL4007 | Manage internal audits | 50 |
| FBPPPL4008 | Prepare and present artisan food and/or beverages | 40 |
| FBPPPL5001 | Design and maintain programs to support legal compliance | 50 |
| **Retail Baking** | | |
| FBPRBK1001 | Finish products | 20 |
| FBPRBK2001 | Assist non laminated pastry production | 70 |
| FBPRBK2002 | Use food preparation equipment to prepare fillings | 40 |
| FBPRBK2003 | Assist sponge cake production | 80 |
| FBPRBK2004 | Assist basic bread production | 60 |
| FBPRBK2005 | Maintain ingredient stores | 40 |
| FBPRBK3001 | Produce laminated pastry products | 100 |
| FBPRBK3002 | Produce non laminated pastry products | 80 |
| FBPRBK3003 | Produce specialist pastry products | 100 |
| FBPRBK3004 | Produce meringue products | 60 |
| FBPRBK3005 | Produce basic bread products | 120 |
| FBPRBK3006 | Produce savoury bread products | 100 |
| FBPRBK3007 | Produce specialty flour bread products | 100 |
| FBPRBK3008 | Produce sponge cake products | 80 |
| FBPRBK3009 | Produce biscuit and cookie products | 80 |
| FBPRBK3010 | Produce cake and pudding products | 120 |
| FBPRBK3011 | Produce frozen dough products | 80 |
| FBPRBK3012 | Schedule and produce bread production | 100 |
| FBPRBK3013 | Schedule and produce cake and pastry production | 100 |
| FBPRBK3014 | Produce sweet yeast products | 100 |
| FBPRBK3015 | Schedule and produce bakery production | 120 |
| FBPRBK3016 | Control and order bakery stock | 40 |
| FBPRBK3017 | Operate plant baking processes | 100 |
| FBPRBK3018 | Produce basic artisan products | 100 |
| FBPRBK4001 | Produce artisan bread products | 120 |
| FBPRBK4002 | Develop advanced artisan bread methods | 100 |
| FBPRBK4003 | Produce gateaux, tortes and entremets | 120 |
| FBPRBK4004 | Develop baked products | 80 |
| FBPRBK4005 | Apply advanced finishing techniques for specialty cakes | 80 |
| FBPRBK4006 | Coordinate baking operations | 60 |
| FBPRBK4007 | Assess and evaluate bread products | 80 |
| FBPRBK4008 | Apply bread baking science | 100 |
| **Sugar** | | |
| FBPSUG1001 | Install pre-ballast | 10 |
| FBPSUG1002 | Undertake shunting operations | 20 |
| FBPSUG1003 | Move cane bins in a marshalling yard | 30 |
| FBPSUG1004 | Check a cane sample for extraneous matter | 20 |
| FBPSUG1005 | Manually clean and maintain housekeeping standards | 20 |
| FBPSUG2001 | Lay sleepers for cane rail systems | 20 |
| FBPSUG2002 | Lay rails for cane rail systems | 20 |
| FBPSUG2003 | Lay skeleton track for cane rail system | 20 |
| FBPSUG2004 | Operate tamping equipment | 40 |
| FBPSUG2005 | Construct turnouts | 20 |
| FBPSUG2006 | Collect and prepare samples | 20 |
| FBPSUG2007 | Conduct cane weighbridge operations | 30 |
| FBPSUG2008 | Operate a tipping station | 20 |
| FBPSUG2009 | Operate an extraction station | 40 |
| FBPSUG2010 | Operate a juice clarification process | 40 |
| FBPSUG2011 | Operate a mud filtration process | 30 |
| FBPSUG2012 | Chemically clean equipment | 30 |
| FBPSUG2013 | Operate a pan station | 60 |
| FBPSUG2014 | Operate a low grade fugal station | 40 |
| FBPSUG2015 | Operate a high grade fugal station | 60 |
| FBPSUG2016 | Operate a crystalliser station process | 40 |
| FBPSUG2017 | Undertake simple fabrication | 20 |
| FBPSUG2018 | Undertake forming, bending and shaping | 40 |
| FBPSUG2019 | Operate a bagasse fuel supply system | 40 |
| FBPSUG2020 | Operate a coal fuel supply system | 40 |
| FBPSUG2021 | Operate an ash separation system | 30 |
| FBPSUG2022 | Operate a waste water treatment system | 40 |
| FBPSUG2023 | Operate a cooling water system | 30 |
| FBPSUG2024 | Perform standard tests on cane samples | 60 |
| FBPSUG2025 | Perform general planing and shaping operations | 20 |
| FBPSUG2026 | Perform general drilling operations | 20 |
| FBPSUG2027 | Perform general lathe operations | 20 |
| FBPSUG2028 | Perform general milling operations | 20 |
| FBPSUG3001 | Drive a cane locomotive | 50 |
| FBPSUG3002 | Control cane traffic movements | 50 |
| FBPSUG3003 | Adjust cane delivery schedules to meet daily milling requirements | 60 |
| FBPSUG3004 | Drive a master-slave locomotive | 40 |
| FBPSUG3005 | Operate a sugar system | 60 |
| FBPSUG3006 | Monitor a sugar mill powerhouse | 40 |
| FBPSUG3007 | Perform factory control tests | 80 |
| FBPSUG3008 | Analyse and convey workplace information | 40 |
| **Technical** | | |
| FBPTEC3001 | Apply raw materials, ingredient and process knowledge to production problems | 60 |
| FBPTEC3002 | Implement the pest prevention program | 40 |
| FBPTEC3003 | Filter fermented beverages | 40 |
| FBPTEC3004 | Prepare, fill and store barrels for aging spirits | 30 |
| FBPTEC4001 | Determine handling processes for perishable food items | 60 |
| FBPTEC4002 | Apply principles of food packaging | 50 |
| FBPTEC4003 | Control food contamination and spoilage | 50 |
| FBPTEC4004 | Apply basic process engineering principles to food processing | 60 |
| FBPTEC4005 | Apply an understanding of food additives | 50 |
| FBPTEC4006 | Apply an understanding of legal requirements of food production | 50 |
| FBPTEC4007 | Describe and analyse data using mathematical principles | 50 |
| FBPTEC4008 | Participate in product recalls | 50 |
| FBPTEC4009 | Identify the physical and chemical properties of materials, food and related products | 70 |
| FBPTEC4010 | Manage water treatment processes | 50 |
| FBPTEC4011 | Establish process capability | 50 |
| FBPTEC4012 | Manage raw materials | 50 |
| FBPTEC4013 | Manage wort production for brewing | 70 |
| FBPTEC4014 | Manage cellar operations | 40 |
| FBPTEC4015 | Manage and propagate yeast | 40 |
| FBPTEC4016 | Produce fruit-based wash for distillation | 90 |
| FBPTEC4017 | Produce grain-based wash for distillation | 90 |
| FBPTEC4018 | Manage still operations to produce white spirits | 80 |
| FBPTEC4019 | Manage still operations to produce brown spirits | 80 |
| FBPTEC4020 | Blend spirits | 70 |
| FBPTEC4021 | Apply regulatory requirements to the production of alcoholic beverages | 40 |
| FBPTEC4022 | Prepare starter cultures for fermentation | 40 |
| FBPTEC4023 | Control and monitor fermentation | 80 |
| FBPTEC4024 | Produce fermented and dry-cured meat products | 60 |
| FBPTEC5001 | Manage and evaluate new product trials | 60 |
| FBPTEC5002 | Manage utilities and energy for a production process | 60 |
| FBPTEC5003 | Design an artisan food production facility | 50 |
| **Viticulture** | | |
| FBPVIT2001 | Bench graft vines | 20 |
| FBPVIT2002 | Carry out potting operations | 20 |
| FBPVIT2003 | Hand prune vines | 40 |
| FBPVIT2004 | Pick grapes by hand | 20 |
| FBPVIT2005 | Maintain callusing environment | 40 |
| FBPVIT2006 | Obtain and process rootlings | 20 |
| FBPVIT2007 | Tend containerised nursery plants | 40 |
| FBPVIT2008 | Train vines | 20 |
| FBPVIT2009 | Plant vines by hand | 20 |
| FBPVIT2010 | Take and process vine cuttings | 20 |
| FBPVIT2011 | Operate vineyard equipment | 40 |
| FBPVIT2012 | Identify and treat nursery plant disorders | 40 |
| FBPVIT2013 | Recognise disorders and identify pests and diseases | 20 |
| FBPVIT2014 | Perform pest control activities | 40 |
| FBPVIT2015 | Carry out basic canopy maintenance | 40 |
| FBPVIT2016 | Carry out hot water treatment | 40 |
| FBPVIT2017 | Operate nursery cold storage facilities | 40 |
| FBPVIT2018 | Support mechanical harvesting operations | 20 |
| FBPVIT2019 | Operate the irrigation system | 40 |
| FBPVIT3001 | Coordinate vineyard operations | 100 |
| FBPVIT3002 | Maintain field nursery | 40 |
| FBPVIT3003 | Operate spreading and seeding equipment | 20 |
| FBPVIT3004 | Monitor and maintain nursery plants | 40 |
| FBPVIT3005 | Install and maintain vine trellis | 20 |
| FBPVIT3006 | Field graft vines | 40 |
| FBPVIT3007 | Operate specialised canopy management equipment | 60 |
| FBPVIT3008 | Operate a mechanical harvester | 40 |
| FBPVIT3009 | Monitor and control vine disorders and damage | 60 |
| FBPVIT3010 | Implement a soil management program | 40 |
| FBPVIT3011 | Perform shed nursery activities | 40 |
| FBPVIT3012 | Implement an irrigation schedule | 40 |
| **Occupational Health and Safety** | | |
| FBPWHS1001 | Identify safe work practices | 30 |
| FBPWHS2001 | Participate in work health and safety processes | 40 |
| FBPWHS2002 | Identify and control risks in own work | 20 |
| FBPWHS3001 | Contribute to work health and safety processes | 40 |
| FBPWHS4001 | Identify, assess and control work health and safety risk in own work | 50 |
| FBPWHS4002 | Maintain work health and safety processes | 60 |
| FBPWHS5001 | Manage work health and safety processes | 60 |
| **Wine** | | |
| FBPWIN2001 | Perform effectively in a wine industry workplace | 40 |
| FBPWIN2002 | Communicate wine industry information | 40 |
| FBPWIN2003 | Conduct sensory evaluation of wine | 40 |
| FBPWIN3001 | Evaluate wines (advanced) | 60 |

CONTACTS AND LINKS

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| **Curriculum Maintenance Manager (CMM)** | | |
| General Manufacturing | The CMM Service is provided on behalf of Higher Education and Skills.  CMM Service Executive Officers can assist with questions on payable and nominal hours | Paul Saunders:  Address: Chisholm Institute, PO Box 684, Dandenong, Vic. 3175.  Phone: 9238 8448  Email: paul.saunders@chisholm.edu.au |
| **Service Skills Organisation (SSO)** | | |
| Skills Impact | This SSO is responsible for developing this **FBP Food, Beverage and Pharmaceutical Training Package** and can be contacted for further information. | Phone: 03 9321 3526  Email: [inquiry@skillsimpact.com.au](mailto:inquiry@skillsimpact.com.au)  See [Skills Impact](http://www.skillsimpact.com.au/) website for more information. |
| **National Register for VET in Australia** | | |
| Training.gov.au (TGA) | TGA is the Australian government’s official National Register of information on Training Packages, qualifications, courses, units of competency and RTOs. | See the [National Register](http://training.gov.au/) for more information. |
| **Australian Government** | | |
| Department of Education, Skills and Employment. | The Commonwealth Department is responsible for national policies and programmes that help Australians access quality vocational education and training. | See the [Commonwealth Department of Education, Skills and Employment website](https://www.dese.gov.au/) for more information. |
| **State Government** | | |
| Department of Education and Training (DET) | DET is the State Training Authority responsible for supporting implementation of Vocational Education and Training (VET) in Victoria. | (03) 9637 2000  See the [Victorian Department of Education and Training website](http://www.education.vic.gov.au/) for more information. |
| **National VET Regulatory Authority** | | |
| Australian Skills Quality Authority (ASQA) | ASQA is the national regulator for Australia’s VET sector. | Info line: 1300 701 801  See the [ASQA website](http://www.asqa.gov.au/) for more information. |
| **Victorian State VET Regulatory Authority** | | |
| Victorian Registration and Qualifications Authority (VRQA) | The VRQA is a statutory authority responsible for the registration and regulation of Victorian RTOs and for the regulation of apprenticeships and traineeships in Victoria. | (03) 9637 2806  See the [VRQA website](http://www.vrqa.vic.gov.au/) for more information. |

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| **Industry Regulatory Bodies** | | |
| WorkSafe Victoria | The industry Regulatory body can provide advice on licensing, legislative or regulatory requirements which may impact on the delivery of training or the issuance of qualifications in this Training Package.  WorkSafe needs to provide written verification before High Risk Work Units can be added to an RTO’s scope of registration. | Address: 222 Exhibition Street, Melbourne, 3000.  Phone: (03) 9641 1444 or 1800 136 089 (toll free)  Email: [info@worksafe.vic.gov.au](mailto:info@worksafe.vic.gov.au)  See the [Worksafe Victoria’s](http://www.worksafe.vic.gov.au/) website for more information. |

GLOSSARY

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| --- | --- |
| **Code** | Nationally endorsed Training Package qualification code. |
| **Title** | Nationally endorsed Training Package qualification title. |
| **Unit Code** | Nationally endorsed Training Package unit code. |
| **Unit Title** | Nationally endorsed Training Package unit title. |
| **Maximum Payable Hours** | The maximum number of hours the Victorian Government will subsidise under Skills First funding for the achievement of the minimum realistic vocational outcome of the qualification, as determined by the qualification packaging rules.  The Maximum Payable Hours do not cover every possible combination of core and elective units available for a specific qualification.  Minimum payable hours reflect a calculated minimum number of hours that could deliver a minimum realistic vocational outcome, based on efficiencies of contextualisation and integration. |
| **Scope of Registration** | Scope of registration specifies the AQF qualifications and/or units of competency the training organisation is registered to issue and the industry training and/or assessment services it is registered to provide. |
| **Nominal Hours** | Nominal hours reflect the anticipated time taken to deliver and assess the outcomes of a unit of competency excluding unsupervised delivery or the time taken for repeated practical application of skills. Nominal hours are determined by the Victorian State Training Authority (DET) and are primarily developed for funding purposes in Victoria. |