

Victorian Purchasing Guide
for
FBP Food, Beverage and Pharmaceutical
Training Package
Release 3.0

April 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](#) for more information)

Training Package Release	Date VPG Approved	Comments
FBP Food, Beverage and Pharmaceutical Training Package Release 3.0	17 April 2020	<p>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:</p> <ul style="list-style-type: none"> • FBP40619 Certificate IV in Artisan Fermented Products • FBP50319 Diploma of Artisan Cheesemaking <p>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.</p>
FBP Food, Beverage and Pharmaceutical Training Package Release 2.0	15 March 2019	<p>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 <i>Standards for Training Packages</i>.</p> <p>This includes the addition of one new qualification:</p> <ul style="list-style-type: none"> • FBP50218 Diploma of Food Safety Auditing <p>Revision of the following 10 qualifications:</p> <ul style="list-style-type: none"> • 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 <p>Deletion of the following four qualifications:</p> <ul style="list-style-type: none"> • FDF11012 Certificate I in Sugar Milling Industry Operations • FDF10210 Certificate I in Pharmaceutical Manufacturing • FDF50210 Diploma of Pharmaceutical Manufacturing • FDF50110 Diploma of Food Processing <p>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.</p>
FBP Food, Beverage and Pharmaceutical Training Package Release 1.0 Version 2	17 May 2018	<p>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:</p> <ul style="list-style-type: none"> ▪ 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)

Training Package Release	Date VPG Approved	Comments
FBP Food, Beverage and Pharmaceutical Training Package Release 1.0	16 March 2018	<p>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 <i>Standards for Training Packages</i>, in addition to two new qualifications:</p> <ul style="list-style-type: none"> ▪ FBP10217 Certificate II in Baking ▪ FBP30817 Certificate III in Rice Processing <p>For FDF10 qualifications not yet transitioned, refer to FDF10 Victorian Purchasing Guide via the Training Products Unit website</p> <p>This Victorian Purchasing Guide also reflects the changes made from Maximum Nominal Hours to Maximum and Minimum Payable Hours.</p> <p>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.</p>

FBP Food, Beverage and Pharmaceutical Training Package Release 3.0 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 3.0** is provided in the Training Package Companion Volume Implementation Guide. (See [Companion Volumes](#) 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 3.0** 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	1387	1460
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
FBP30918	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

Unit Code	Unit Title	Nominal Hours
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
FBPBPG4001	Manage bottling and packaging processes	50
FBPBPG4002	Manage filling and packaging of fermented beverages	50
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
FBPCEL3018	Perform dual column distillation (continuous still brandy) operations	40
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

Unit Code	Unit Title	Nominal Hours
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 receipt	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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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		
FBPF SY1001	Follow work procedures to maintain food safety	20

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

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 See Skills Impact 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 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 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 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 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 for more information.

Industry Regulatory Bodies

WorkSafe Victoria	<p>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.</p> <p>WorkSafe needs to provide written verification before High Risk Work Units can be added to an RTO's scope of registration.</p>	<p>Address: 222 Exhibition Street, Melbourne, 3000. Phone: (03) 9641 1444 or 1800 136 089 (toll free)</p> <p>Email: info@worksafe.vic.gov.au</p> <p>See the Worksafe Victoria's website for more information.</p>
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GLOSSARY

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	<p>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.</p> <p>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.</p>
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.