**Victorian Purchasing Guide**

**for**

**FDF10 Food Processing Industry Training Package Version No 4**

**October 2012**

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Victorian Purchasing Guide ⎯ Version History

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| Training Package Version | Date VPG Approved | Comments |
| 4 | 25/10/2012 | This Victorian Purchasing Guide reflects the changes made in Version 4 of the FDF10 Food Processing Industry Training Package as follows:  Addition of one new Qualification:   * FDF41012 Certificate IV in Flour Milling   Addition of six new Units of Competency:   * FDFGR3003A Lead flour milling shift operations * FDFGR3004A Control mill processes and performance * FDFGR4001A Control power and automation for milling processes * FDFGR4002A Supervise testing processes for wheat and flour * FDFGR4003A Manage mill logistics and support services * FDFGR4004A Supervise dust control procedures in a grain  processing enterprise   Addition of the following new units to FDF30111 Certificate III in Food Processing to support flour milling outcomes:   * FDFGR3003A Lead flour milling shift operations. * FDFGR3004A Control mill processes and performance. * Replacement of superseded imported Units from MSA07 to MSS11 deemed 'equivalent' by host ISC.   ISC Upgrades:   * Update of imported units drawn from BSB07, MTM11, SIR07 and TAE10 Training Packages.   For more information, refer to the modification history and summary mapping of Version 4 in the training package. |
| 3 | 26/7/2012 | This Victorian Purchasing Guide reflects the changes made in Version 3 of the FDF10 Food Processing Industry Training Package as follows:   * New qualifications:   - Certificate I in Sugar Milling Industry Operations  - Certificate II in Sugar Milling Industry Operations  - Certificate III in Sugar Milling Industry Operations   * New units of competency for   - Sugar Milling Operations  - Grains  - Operations (Brewing)  For more information, refer to the modification history and summary mapping of Version 3 in the training package. |

|  |  |  |
| --- | --- | --- |
| Training Package Version | Date VPG Approved | Comments |
| 2 | 12/4/2012 | This Victorian Purchasing Guide contains the changes made in Version 2 of FDF10 Food Processing Industry Training Package, as follows:   * New qualifications and/or units for:   - cheese making  - wine industry operations  - food safety  - food science and technology   * Revised qualifications (with new codes for:   - Food Processing  - Pharmaceutical Manufacturing  - Food Processing (Sales)   * Updated imported units in sample training programs.   For more information, refer to the modification history and summary mapping of Version 2 in the training package. |
| 1 | 03/03/2011 | Initial release - replaces FDF03 Food Processing Training Package Victorian Purchasing Guide except for qualifications:   * FDF41007 Certificate IV in Food Processing (Food Safety Auditing) * FDF51007 Diploma of Food Processing (Food Safety Auditing) |

**FDF10 Food Processing Industry** **Training Package Version 4  
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 nominal hour range (minimum-maximum) available for each qualification.
* Nominal hours for each unit of competency within the Training Package.
* Sample Training Programs

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 Quality Framework (AQF).

The VRQA is the regulatory authority for Victoria that registers VET training organisations who provide courses to domestic students only and who only offer training in Victoria.

To register to provide training to international students and in other Australian states and territories you will need to apply with ASQA.

QUALIFICATIONS

|  |  |  |  |
| --- | --- | --- | --- |
| **Code** | **Title** | **Qualification Nominal Hour Range** | |
|  |  | **Minimum** | **Maximum** |
| FDF10111 | Certificate I in Food Processing | 200 | 245 |
| FDF20111 | Certificate II in Food Processing | 308 | 600 |
| FDF30111 | Certificate III in Food Processing | 543 | 950 |
| FDF40110 | Certificate IV in Food Processing | 805 | 1350 |
| FDF50110 | Diploma of Food Processing | 1230 | 1920 |
| FDF10210 | Certificate I in Pharmaceutical Manufacturing | 190 | 235 |
| FDF20211 | Certificate II in Pharmaceutical Manufacturing | 430 | 560 |
| FDF30210 | Certificate III in Pharmaceutical Manufacturing | 503 | 775 |
| FDF40210 | Certificate IV in Pharmaceutical Manufacturing | 755 | 1190 |
| FDF50210 | Diploma of Pharmaceutical Manufacturing | 1190 | 1750 |
| FDF30310 | Certificate III in Plant Baking | 583 | 880 |
| FDF20510 | Certificate II in Retail Baking Assistance | 428 | 540 |
| FDF30510 | Certificate III in Retail Baking (Cake and Pastry) | 612 | 710 |
| FDF30610 | Certificate III in Retail Baking (Bread) | 498 | 640 |
| FDF30710 | Certificate III in Retail Baking (Combined) | 848 | 1010 |
| FDF40811 | Certificate IV in Advanced Baking | 540 | 860 |
| FDF20911 | Certificate II in Food Processing (Sales) | 323 | 550 |
| FDF30910 | Certificate III in Food Processing (Sales) | 393 | 750 |
| FDF20411 | Certificate II in Wine Industry Operations | 373 | 630 |
| FDF30411 | Certificate III in Wine Industry Operations | 598 | 1060 |
| FDF40311 | Certificate IV in Food Science and Technology | 885 | 1215 |
| FDF50311 | Diploma of Food Science and Technology | 980 | 1330 |
| FDF11012 | Certificate I in Sugar Milling Industry Operations | 195 | 240 |
| FDF21012 | Certificate II in Sugar Milling Industry Operations | 440 | 640 |
| FDF31012 | Certificate III in Sugar Milling Industry Operations | 780 | 1100 |
| FDF41012 | Certificate IV in Flour Milling | 880 | 1130 |

UNITS OF COMPETENCY AND NOMINAL HOURS

RTOs are advised that there is a mapping inside the Training Package that describes the relationship between new units and superseded or replaced units from the previous version **of FDF10 Food Processing Industry Training Package Version 3**. Information regarding transition arrangements can be obtained from the state or national VET Regulating Authority (see Contacts and Links section).

You must be sure that all training and assessment leading to qualifications or Statements of Attainment from the Training Package is conducted against the Training Package units of competency and complies with the requirements in the assessment guidelines.

Listing of the Units of Competency and Nominal Hours

| Unit Code | Unit Title | Nominal Hours |
| --- | --- | --- |
| **Food Safety** | |  |
| FDFFS1001A | Follow work procedures to maintain food safety | 20 |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFFS3001A | Monitor the implementation of quality and food safety programs | 70 |
| FDFFS4001A | Supervise and maintain a food safety plan | 50 |
| FDFFS4002A | Supervise and verify supporting programs for food safety | 70 |
| FDFFS5001A | Develop a HACCP-based food safety plan | 60 |
| **Occupational Health and Safety** | |  |
| FDFOHS1001A | Work safely | 30 |
| FDFOHS2001A | Participate in OHS processes | 40 |
| FDFOHS3001A | Contribute to OHS processes | 40 |
| FDFOHS4002A | Maintain OHS processes | 60 |
| FDFOHS4001A | Identify, assess and control OHS risk in own work | 50 |
| FDFOHS5001A | Manage OHS processes | 60 |
| **Operational Units** | |  |
| FDFOP1001A | Pack or unpack product manually | 20 |
| FDFOP1002A | Operate automated washing equipment | 20 |
| FDFOP1003A | Carry out manual handling tasks | 30 |
| FDFOP1004A | Prepare basic mixes | 20 |
| FDFOP1005A | Operate basic equipment | 30 |
| FDFOP1006A | Monitor process operation | 30 |
| FDFOP1007A | Participate effectively in a workplace environment | 30 |
| FDFOP1008A | Take and record basic measurements | 30 |
| FDFOP1009A | Follow work procedures to maintain quality | 20 |
| FDFOP1010A | Communicate workplace information | 20 |
| FDFOP2001A | Work effectively in the food processing industry | 30 |
| FDFOP2002A | Inspect and sort materials and product | 30 |
| FDFOP2003A | Clean equipment in place | 30 |
| FDFOP2004A | Clean and sanitise equipment | 30 |
| FDFOP2005A | Work in a socially diverse environment | 30 |
| FDFOP2006A | Operate a bulk dry goods transfer process | 30 |
| FDFOP2007A | Work in a freezer storage area | 20 |
| FDFOP2008A | Operate a bulk liquid transfer process | 30 |
| FDFOP2009A | Load and unload tankers | 30 |
| FDFOP2010A | Work with temperature controlled stock | 30 |
| FDFOP2011A | Conduct routine maintenance | 40 |
| FDFOP2012A | Maintain food safety when loading, unloading and transporting food | 40 |
| FDFOP2013A | Apply sampling procedures | 20 |
| FDFOP2014A | Participate in sensory analyses | 40 |
| FDFOP2015A | Apply principles of statistical process control | 30 |
| FDFOP2016A | Work in a food handling area for non-food handlers | 30 |
| FDFOP2017A | Operate a blending, sieving and bagging process | 50 |
| FDFOP2018A | Operate a case packing process | 40 |
| FDFOP2019A | Fill and close product in cans | 50 |
| FDFOP2020A | Operate a form, fill and seal process | 50 |
| FDFOP2021A | Operate a fill and seal process | 50 |
| FDFOP2022A | Operate a high speed wrapping process | 40 |
| FDFOP2023A | Operate a packaging process | 40 |
| FDFOP2024A | Operate a cooling, slicing and wrapping process | 50 |
| FDFOP2025A | Manufacture extruded and toasted products | 50 |
| FDFOP2026A | Operate a forming or shaping process | 50 |
| FDFOP2027A | Dispense non-bulk ingredients | 30 |
| FDFOP2028A | Operate a mixing or blending process | 40 |
| FDFOP2029A | Operate a baking process | 50 |
| FDFOP2030A | Operate a process control interface | 40 |
| FDFOP2031A | Operate a coating application process | 40 |
| FDFOP2032A | Work in a clean room environment | 30 |
| FDFOP2033A | Operate a depositing process | 50 |
| FDFOP2034A | Operate an evaporation process | 50 |
| FDFOP2035A | Operate an enrobing process | 40 |
| FDFOP2036A | Operate an extrusion process | 50 |
| FDFOP2037A | Operate a filtration process | 50 |
| FDFOP2038A | Operate a grinding process | 30 |
| FDFOP2039A | Operate a frying process | 50 |
| FDFOP2040A | Operate a heat treatment process | 50 |
| FDFOP2041A | Operate a mixing or blending and cooking process | 50 |
| FDFOP2042A | Operate a drying process | 50 |
| FDFOP2043A | Operate an homogenising process | 30 |
| FDFOP2044A | Operate a retort process | 50 |
| FDFOP2045A | Operate pumping equipment | 30 |
| FDFOP2046A | Operate a production process | 50 |
| FDFOP2047A | Operate a portion saw | 40 |
| FDFOP2048A | Pre-process raw materials | 40 |
| FDFOP2049A | Operate a reduction process | 30 |
| FDFOP2050A | Operate a separation process | 50 |
| FDFOP2051A | Operate a spreads production process | 50 |
| FDFOP2052A | Operate a chocolate tempering process | 40 |
| FDFOP2053A | Operate a washing and drying process | 30 |
| FDFOP2054A | Operate a water purification process | 40 |
| FDFOP2055A | Freeze dough | 20 |
| FDFOP2056A | Operate a freezing process | 50 |
| FDFOP2057A | Operate a membrane process | 50 |
| FDFOP2058A | Operate a holding and storage process | 25 |
| FDFOP2059A | Operate a continuous freezing process | 50 |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| FDFOP2060A | Operate an automated cutting process | 30 |
| FDFOP2062A | Apply work procedures to maintain integrity of product | 30 |
| FDFOP2063A | Apply quality systems and procedures | 30 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| FDFOP2065A | Work in confined spaces in the food and beverage industries | 30 |
| FDFOP2066A | Operate a wort production process | 50 |
| FDFOP2067A | Operate a brewery fermentation process | 50 |
| FDFOP2068A | Operate a beer maturation process | 40 |
| FDFOP2069A | Operate a beer filtration process | 40 |
| FDFOP2070A | Operate a bright beer tank process | 30 |
| FDFOP2071A | Identify key stages and beer production equipment in a brewery | 30 |
| FDFOP2072A | Operate a beer filling process | 40 |
| FDFOP2073A | Operate a beer packaging process | 40 |
| FDFOP2074A | Prepare and monitor beer yeast propagation processes | 50 |
| FDFOP3001A | Control contaminants and allergens in the workplace | 70 |
| FDFOP3002A | Set up a production or packaging line for operation | 50 |
| FDFOP3003A | Operate interrelated processes in a production system | 60 |
| FDFOP3004A | Operate interrelated processes in a packaging system | 60 |
| FDFOP3005A | Prepare food products using basic cooking methods | 50 |
| FDFOP3006A | Identify cultural, religious and dietary requirements for food production | 40 |
| **Baking** | |  |
| FDFBK2001A | Operate a cooling and slicing process | 40 |
| FDFBK2002A | Operate a pastry forming and filling process | 40 |
| FDFBK2003A | Manufacture rye crisp breads | 40 |
| FDFBK2004A | Manufacture wafer products | 40 |
| FDFBK2005A | Operate a doughnut making process | 40 |
| FDFBK2006A | Operate a griddle production process | 40 |
| FDFBK2007A | Operate a pastry production process | 50 |
| **Beverages** | |  |
| FDFBV2001A | Operate a deaeration, mixing and carbonation process | 50 |
| FDFBV2002A | Manufacture coffee (roast and ground) | 100 |
| FDFBV2003A | Operate an ice manufacturing process | 40 |
| **Cheese Making** | |  |
| FDFCH3001A | Coordinate cheese making operations | 60 |
| FDFCH3002A | Carry out processes for a range of artisan cheeses | 60 |
| FDFCH4001A | Carry out sampling and interpret tests for cheese production | 70 |
| FDFCH4002A | Produce acid-coagulated soft cheeses | 50 |
| FDFCH4003A | Produce a range of rennet-coagulated cheeses | 70 |
| FDFCH4004A | Produce acid/heat-coagulated cheeses | 40 |
| **Confectionary** | |  |
| FDFCON2001A | Examine raw ingredients used in confectionery | 30 |
| FDFCON2002A | Operate a boiled confectionery process | 50 |
| FDFCON2003A | Operate a chocolate conching process | 30 |
| FDFCON2004A | Operate a chocolate depositing or moulding process | 40 |
| FDFCON2005A | Operate a confectionery depositing process | 40 |
| FDFCON2006A | Operate a granulation and compression process | 50 |
| FDFCON2007A | Operate a panning process | 40 |
| FDFCON2008A | Operate a chocolate refining process | 30 |
| FDFCON2009A | Operate a starch moulding process | 50 |
| **Dairy Processing** | |  |
| FDFDP2001A | Operate a butter churning process | 50 |
| FDFDP2002A | Operate a butter oil process | 60 |
| FDFDP2003A | Operate a curd production and cutting process | 50 |
| FDFDP2004A | Operate a cooling and hardening process | 25 |
| FDFDP2005A | Operate a cheese pressing and moulding process | 40 |
| FDFDP2006A | Operate a fermentation process | 50 |
| **Food Safety Auditing** | |  |
| FDFAU4001A | Assess compliance with food safety programs | 60 |
| FDFAU4002A | Communicate and negotiate to conduct food safety audits | 40 |
| FDFAU4003A | Conduct food safety audits | 80 |
| FDFAU4004A | Identify, evaluate and control food safety hazards | 80 |
| FDFAU4005A | Audit bivalve mollusc growing and harvesting processes | 50 |
| FDFAU4006A | Audit a cook chill process | 60 |
| FDFAU4007B | Audit a heat treatment process | 90 |
| FDFAU4008A | Audit manufacturing of ready-to-eat meat products | 80 |
| **Food Science and Technology** | |  |
| FDFFST4001A | Apply food processing technologies | 50 |
| FDFFST4002A | Monitor the development and implementation of a food QA system | 70 |
| FDFFST4003A | Apply digital technology in food processing | 40 |
| FDFFST4004A | Perform microbiological procedures in the food industry | 65 |
| FDFFST4005A | Document processes and procedures for a food product | 40 |
| FDFFST4006A | Apply food preservation technologies | 50 |
| FDFFST4007A | Establish operational requirements for a food processing enterprise | 50 |
| FDFFST4008A | Preserve food in cans or sealed containers | 40 |
| FDFFST4009A | Label foods according to legislative requirements | 30 |
| FDFFST4010A | Apply sensory analysis in food processing | 30 |
| FDFFST4011A | Apply the principles of nutrition to food processing | 50 |
| FDFFST4012A | Apply water management principles to the food industry | 40 |
| FDFFST4020A | Implement and review the processing of market milk and related products | 40 |
| FDFFST4021A | Carry out sampling and testing of milk at receival | 40 |
| FDFFST4022A | Implement and review the preparation of milk for processing | 40 |
| FDFFST4030A | Implement and review the processing of chocolate and sugar-panned products | 30 |
| FDFFST4031A | Implement and review the processing of aerated confectioneries | 30 |
| FDFFST4032A | Implement and review the production of gums and jellies | 30 |
| FDFFST4033A | Implement and review the production of chocolate products | 30 |
| FDFFST4034A | Implement and review the processing of chocolate | 30 |
| FDFFST4035A | Implement and review the processing of high and low boil confectionery | 30 |
| FDFFST4036A | Implement and review the processing of confectionery products | 30 |
| FDFFST4040A | Identify and implement product safety and quality for chilled or frozen poultry product manufacturing | 40 |
| FDFFST4041A | Identify and implement product safety and quality for cooked poultry product manufacturing | 30 |
| FDFFST4042A | Identify and implement product safety and quality for egg based product manufacturing | 30 |
| FDFFST4050A | Identify and implement product safety and quality for fruit, vegetables and other produce | 40 |
| FDFFST4051A | Identify and implement product safety and quality processes for fish and seafood products | 40 |
| FDFFST4052A | Implement and review the manufacturing and processing of edible fats and oils | 30 |
| FDFFST4053A | Implement and review manufacturing, packaging and testing of beverage products | 40 |
| FDFFST4054A | Identify and implement product safety and quality for manufacturing of cereal products | 40 |
| FDFFST5001A | Monitor refrigeration and air conditioning systems in food processing | 40 |
| FDFFST5002A | Identify and implement required process control for a food processing operation | 50 |
| FDFFST5003A | Construct a process control chart for a food processing operation | 40 |
| FDFFST5004A | Specify and monitor the nutritional value of processed foods | 75 |
| FDFFST5005A | Identify the biochemical properties of food | 70 |
| FDFFST5006A | Apply food microbiological techniques and analysis | 70 |
| FDFFST5007A | Evaluate sampling plans in relation to food industry standards | 30 |
| FDFFST5008A | Develop a new food product | 100 |
| FDFFST5023A | Implement and review the production of milk fat products | 50 |
| FDFFST5024A | Implement and review the production of fermented dairy products and dairy desserts | 70 |
| FDFFST5025A | Implement and review the production of concentrated and dried dairy products | 70 |
| FDFFST5026A | Implement and review the production of ice creams and frozen dairy products | 60 |
| FDFFST5027A | Implement and review the production of milk and related products by the membrane system | 50 |
| FDFFST5030A | Develop, manage and maintain quality systems for food processing | 60 |
| **Fruit and Vegetables** | |  |
| FDFFV2001A | Apply hydro-cooling process to fresh produce | 30 |
| FDFFV3001A | Conduct chemical wash for fresh produce | 40 |
| FDFFV3002A | Program fresh produce grading equipment | 30 |
| **Grain Processing** | |  |
| FDFGR2001A | Operate a liquid, mash or block stockfeed process | 30 |
| FDFGR2002A | Understand mill operations and technologies | 30 |
| FDFGR2003A | Operate a grain conditioning process | 20 |
| FDFGR2004A | Operate a grain cleaning process | 40 |
| FDFGR2005A | Operate a purification process | 30 |
| FDFGR2006A | Operate a scalping and grading process | 40 |
| FDFGR2007A | Operate a scratch and sizing process | 30 |
| FDFGR2008A | Operate a break roll process | 30 |
| FDFGR2009A | Operate a pelleting process | 40 |
| FDFGR2010A | Handle grain in a storage area | 30 |
| FDFGR2011A | Receive grain for malting | 40 |
| FDFGR2012A | Prepare malted grain | 40 |
| FDFGR2013A | Blend and dispatch malt | 30 |
| FDFGR3001A | Work with micronutrients or additions in stockfeed manufacturing processes | 40 |
| FDFGR3002A | Demonstrate knowledge of animal nutrition principles | 40 |
| FDFGR3003A | Lead flour milling shift operations | 60 |
| FDFGR3004A | Control mill processes and performance | 60 |
| FDFGR4001A | Control power and automation for milling processes | 50 |
| FDFGR4002A | Supervise testing processes for wheat and flour | 50 |
| FDFGR4003A | Manage mill logistics and support services | 50 |
| FDFGR4004A | Supervise dust control procedures in a grain processing enterprise | 40 |
| **Grocery Products and Supplies** | |  |
| FDFGPS2001A | Operate a bleaching process | 50 |
| FDFGPS2002A | Operate a complecting process | 50 |
| FDFGPS2003A | Operate a deodorising process | 50 |
| FDFGPS2004A | Operate a flake preparation process | 40 |
| FDFGPS2005A | Operate a fractionation process | 40 |
| FDFGPS2006A | Operate a hydrogenation process | 50 |
| FDFGPS2007A | Operate an interesterification process | 50 |
| FDFGPS2008A | Operate a neutralisation process | 50 |
| FDFGPS2009A | Operate a soap splitting process | 50 |
| FDFGPS2010A | Operate a winterisation process | 30 |
| FDFGPS2011A | Operate a creamed honey manufacture process | 50 |
| **People Management/Planning/Logistics** | |  |
| FDFPPL2001A | Participate in work teams and groups | 30 |
| FDFPPL3001A | Participate in improvement processes | 40 |
| FDFPPL3002A | Report on workplace performance | 30 |
| FDFPPL3003A | Support and mentor individuals and groups | 30 |
| FDFPPL3004A | Lead work teams and groups | 40 |
| FDFPPL3005A | Participate in an audit process | 50 |
| FDFPPL3006A | Establish compliance requirements for work area | 50 |
| FDFPPL4001A | Manage people in the work area | 50 |
| FDFPPL4002A | Plan and co-ordinate maintenance | 50 |
| FDFPPL4003A | Schedule and manage production | 50 |
| FDFPPL4004A | Optimise a work process | 50 |
| FDFPPL4005A | Establish process capability | 50 |
| FDFPPL4006A | Manage a work area within budget | 50 |
| FDFPPL4007A | Manage supplier agreements and contracts | 50 |
| FDFPPL4008A | Manage internal audits | 50 |
| FDFPPL5001A | Design and maintain programs to support legal compliance | 50 |
| **Pharmaceutical** | |  |
| FDFPH1001A | Follow work procedures to maintain Good Manufacturing Practice | 30 |
| FDFPH2001A | Apply Good Manufacturing Practice procedures | 50 |
| FDFPH2002A | Operate a concentration process | 40 |
| FDFPH2003A | Operate an extraction process | 40 |
| FDFPH2004A | Operate a separation process using chromatography | 50 |
| FDFPH2005A | Operate an aseptic fill and seal process | 50 |
| FDFPH2006A | Operate an aseptic form, fill and seal process | 60 |
| FDFPH2007A | Co-ordinate a label store | 50 |
| FDFPH2008A | Operate a compressing process | 50 |
| FDFPH2009A | Dispense pharmaceutical raw materials | 40 |
| FDFPH2010A | Operate an encapsulation process | 50 |
| FDFPH2011A | Operate a granulation process | 50 |
| FDFPH2012A | Operate a liquid manufacturing process | 50 |
| FDFPH2013A | Operate a tablet coating process | 50 |
| FDFPH2014A | Operate a terminal sterilisation process | 50 |
| FDFPH3001A | Monitor and maintain Good Manufacturing Practice procedures | 60 |
| FDFPH4001A | Prepare and review workplace documentation to support Good Manufacturing Practice | 60 |
| FDFPH4002A | Facilitate and monitor Good Manufacturing Practice | 70 |
| FDFPH4003A | Facilitate contamination control | 40 |
| FDFPH4004A | Participate in change control procedures | 60 |
| FDFPH4005A | Participate in validation processes | 40 |
| FDFPH4006A | Respond to non-conformance | 60 |
| **Plant Baking** | |  |
| FDFPB3001A | Operate a dough mixing process | 60 |
| FDFPB3002A | Operate a final proof and baking process | 50 |
| FDFPB3003A | Operate a dough make up process | 60 |
| **Poultry** | |  |
| FDFPO2001A | Operate a dicing, stripping or mincing process | 30 |
| FDFPO2002A | Operate an evisceration process | 50 |
| FDFPO2003A | Grade carcass | 30 |
| FDFPO2004A | Harvest edible offal | 20 |
| FDFPO2005A | Operate a marinade injecting process | 30 |
| FDFPO2006A | Operate a washing and chilling process | 40 |
| FDFPO2007A | Operate the bird receival and hanging process | 30 |
| FDFPO2008A | Operate a stunning, killing and defeathering process | 50 |
| FDFPO2009A | Work in an egg grading floor | 30 |
| FDFPO2010A | Operate egg grading and packing floor equipment | 40 |
| FDFPO3001A | Operate a chickway system | 50 |
| FDFPO3002A | Debone and fillet product (manually) | 50 |
| **Retail Baking (Advanced Baking)** | |  |
| FDFRB1001A | Finish products | 20 |
| FDFRB2001A | Form and fill pastry products | 40 |
| FDFRB2002A | Prepare fillings | 30 |
| FDFRB2003A | Produce meringue-based products | 20 |
| FDFRB2004A | Provide production assistance for bread products | 60 |
| FDFRB2005A | Provide assistance in cake, pastry and biscuit production | 80 |
| FDFRB3001A | Produce pastry | 50 |
| FDFRB3002A | Produce bread dough | 80 |
| FDFRB3003A | Produce sponge, cake and cookie batter | 70 |
| FDFRB3004A | Decorate cakes and cookies | 60 |
| FDFRB3005A | Bake bread | 40 |
| FDFRB3006A | Bake sponges, cakes and cookies | 50 |
| FDFRB3007A | Bake pastry products | 30 |
| FDFRB3008A | Store, handle and use frozen dough | 40 |
| FDFRB3009A | Retard dough | 20 |
| FDFRB3010A | Process dough | 60 |
| FDFRB3011A | Diagnose and respond to product and process faults (bread) | 60 |
| FDFRB3012A | Diagnose and respond to product and process faults (pastry, cake and cookies) | 60 |
| FDFRB3013A | Produce artisan breads | 80 |
| FDFRB3014A | Produce sweet yeast products | 50 |
| FDFRB3015A | Produce and decorate gateaux and tortes | 80 |
| FDFRB3017A | Participate in product development | 50 |
| FDFRB3016A | Plan and schedule production for retail bakery | 50 |
| FDFRB4001A | Apply marketing principles to retail bakery | 60 |
| FDFRB4002A | Control bakery operations to meet quality and production requirements | 60 |
| FDFRB4003A | Apply baking science to work practices | 70 |
| FDFRB4004A | Produce sourdough products | 70 |
| FDFRB4005A | Apply advanced finishing techniques for specialty cakes and desserts | 80 |
| FDFRB4006A | Explore and apply baking techniques to develop new products | 60 |
| FDFRB4007A | Evaluate and assess bakery product | 40 |
| FDFRB4008A | Set up sustainable baking operations | 40 |
| FDFRB4009A | Coordinate material supply for baking processes | 40 |
| FDFRB4010A | Prepare plated sweets and desserts | 50 |
| **Sugar Milling Operations** | | |
| FDFSUG101A | Install pre-ballast | 10 |
| FDFSUG102A | Undertake shunting operations | 20 |
| FDFSUG103A | Move cane bins in a marshalling yard | 30 |
| FDFSUG104A | Check a cane sample for extraneous matter | 20 |
| FDFSUG105A | Manually clean and maintain housekeeping standards | 20 |
| FDFSUG201A | Lay sleepers for cane rail systems | 20 |
| FDFSUG202A | Lay rails for cane rail systems | 20 |
| FDFSUG203A | Lay skeleton track for cane rail system | 20 |
| FDFSUG204A | Operate tamping equipment | 40 |
| FDFSUG205A | Construct turnouts | 20 |
| FDFSUG206A | Drive a cane locomotive | 50 |
| FDFSUG207A | Conduct cane weighbridge operations | 30 |
| FDFSUG208A | Operate a tipping station | 20 |
| FDFSUG209A | Operate an extraction station | 40 |
| FDFSUG210A | Operate a juice clarification process | 40 |
| FDFSUG211A | Operate a mud filtration process | 30 |
| FDFSUG212A | Chemically clean equipment | 30 |
| FDFSUG213A | Operate a pans station | 60 |
| FDFSUG214A | Operate a low grade fugal station | 40 |
| FDFSUG215A | Operate a high grade fugal station | 60 |
| FDFSUG216A | Operate a crystalliser station process | 40 |
| FDFSUG217A | Operate a turbine | 40 |
| FDFSUG218A | Operate a boiler - basic | 40 |
| FDFSUG219A | Operate a bagasse fuel supply system | 40 |
| FDFSUG220A | Operate a coal fuel supply system | 40 |
| FDFSUG221A | Operate an ash separation system | 30 |
| FDFSUG222A | Operate a waste water treatment system | 40 |
| FDFSUG223A | Operate a cooling water system | 30 |
| FDFSUG224A | Perform standard tests on cane samples | 60 |
| FDFSUG225A | Collect and prepare samples | 20 |
| FDFSUG226A | Perform general drilling operations | 20 |
| FDFSUG227A | Perform general lathe operations | 20 |
| FDFSUG228A | Perform general milling operations | 20 |
| FDFSUG229A | Perform general planing and shaping operations | 20 |
| FDFSUG230A | Undertake forming, bending and shaping | 40 |
| FDFSUG231A | Undertake simple fabrication | 20 |
| FDFSUG301A | Drive a master-slave locomotive | 40 |
| FDFSUG302A | Control cane traffic movements | 50 |
| FDFSUG303A | Adjust cane delivery schedules to meet daily milling requirements | 60 |
| FDFSUG304A | Operate a boiler - intermediate | 60 |
| FDFSUG305A | Operate a boiler - advanced | 80 |
| FDFSUG306A | Monitor a sugar mill powerhouse | 40 |
| FDFSUG307A | Perform factory control tests | 80 |
| FDFSUG308A | Analyse and convey workplace information | 40 |
| FDFSUG309A | Operate a sugar system | 60 |
| **Wine Bottling and Packaging** | |  |
| FDFBP2001A | Operate the bottle supply process | 20 |
| FDFBP2002A | Operate the carton erection process | 20 |
| FDFBP2003A | Operate the carton packing process | 20 |
| FDFBP2004A | Operate the bottle sealing process | 40 |
| FDFBP2005A | Operate the electronic coding process | 20 |
| FDFBP2006A | Operate traditional sparkling wine processes | 40 |
| FDFBP2007A | Operate the tirage and transfer process | 40 |
| FDFBP2008A | Perform packaging equipment changeover | 60 |
| FDFBP2009A | Operate the bottle capsuling process | 20 |
| FDFBP2010A | Operate manual bottling and packaging processes | 20 |
| FDFBP2011A | Operate the palletising process | 20 |
| FDFBP3001A | Operate the bottle filling process | 60 |
| FDFBP3002A | Operate the labelling process | 60 |
| FDFBP3003A | Operate the softpack filling process | 60 |
| **Wine Cellar Door Sales** | |  |
| FDFCD2001A | Conduct winery and/or site tours | 40 |
| FDFCD2002A | Promote wine tourism information | 60 |
| FDFCD2003A | Evaluate wines (standard) | 40 |
| FDFCD2004A | Perform cellar door stock control procedure | 40 |
| FDFCD2005A | Sell cellar door products and services | 60 |
| FDFCD2006A | Conduct a standard product tasting | 40 |
| FDFCD3001A | Evaluate wines (advanced) | 60 |
| FDFCD3002A | Conduct a specialised product tasting | 40 |
| FDFCD3003A | Coordinate winery hospitality activities | 40 |
| **Wine Cellar Operations** | |  |
| FDFCEL2001A | Perform oak handling activities | 20 |
| FDFCEL2002A | Perform fermentation operations | 40 |
| FDFCEL2003A | Operate the ion exchange process | 20 |
| FDFCEL2004A | Perform single column lees stripping (continuous still brandy) operations | 20 |
| FDFCEL2005A | Operate the pressing process | 40 |
| FDFCEL2006A | Operate clarification by separation (centrifugation) process | 40 |
| FDFCEL2007A | Prepare and monitor wine cultures | 40 |
| FDFCEL2008A | Perform dual column distillation (continuous still brandy) operations | 40 |
| FDFCEL2009A | Perform first distillation (pot still brandy) operations | 20 |
| FDFCEL2010A | Operate the fine filtration process | 40 |
| FDFCEL2011A | Perform heat exchange operations | 20 |
| FDFCEL2012A | Handle spirits | 40 |
| FDFCEL2013A | Operate the pressure leaf filtration process | 40 |
| FDFCEL2014A | Operate the rotary vacuum filtration process | 40 |
| FDFCEL2015A | Perform must draining operations | 20 |
| FDFCEL2016A | Operate the crushing process | 20 |
| FDFCEL2017A | Prepare and make additions and finings | 40 |
| FDFCEL2018A | Carry out inert gas handling operations | 20 |
| FDFCEL2019A | Carry out transfer operations | 20 |
| FDFCEL2020A | Prepare and wax tanks | 20 |
| FDFCEL3001A | Perform second distillation (pot still brandy) operations | 40 |
| FDFCEL3002A | Operate the continuous clarification by separation (flotation) process | 40 |
| FDFCEL3003A | Operate the concentration process | 40 |
| FDFCEL3004A | Perform de-aromatising, de-alcoholising or de-sulphuring operations | 40 |
| FDFCEL3005A | Perform rectification (continuous still) operations | 60 |
| **Wine Laboratory Operations** | |  |
| FDFLAB2001A | Perform basic analytical tests | 40 |
| FDFLAB2002A | Perform basic microbiological tests | 40 |
| FDFLAB2003A | Perform basic packaging tests and inspections | 40 |
| FDFLAB2004A | Prepare laboratory solutions and stains | 40 |
| FDFLAB2005A | Prepare and pour culture media | 40 |
| FDFLAB2006A | Record laboratory data | 40 |
| FDFLAB2007A | Standardise laboratory solutions | 40 |
| FDFLAB2008A | Analyse laboratory data | 40 |
| FDFLAB2009A | Perform packaging quality control procedures | 60 |
| FDFLAB2010A | Prepare product or show samples | 60 |
| FDFLAB2011A | Use basic laboratory equipment | 40 |
| FDFLAB2012A | Maintain aseptic environment | 40 |
| FDFLAB3001A | Use computer technology for laboratory applications | 60 |
| FDFLAB3002A | Perform non-routine or specialised tests | 60 |
| FDFLAB3003A | Perform routine troubleshooting procedures | 40 |
| FDFLAB3004A | Check and maintain readiness of wine testing equipment | 30 |
| FDFLAB3005A | Perform instrumental tests or procedures on wine samples | 40 |
| **Wine Grape Growing** | |  |
| FDFWGG2001A | Bench graft vines | 20 |
| FDFWGG2002A | Carry out potting operations | 20 |
| FDFWGG2003A | Hand prune vines | 40 |
| FDFWGG2004A | Undertake irrigation systems maintenance activities | 40 |
| FDFWGG2005A | Maintain callusing environment | 40 |
| FDFWGG2006A | Obtain and process rootlings | 20 |
| FDFWGG2007A | Tend containerised nursery plants | 40 |
| FDFWGG2008A | Train vines | 20 |
| FDFWGG2009A | Operate specialised canopy management equipment | 40 |
| FDFWGG2010A | Field graft vines | 40 |
| FDFWGG2011A | Install irrigation components | 40 |
| FDFWGG2012A | Identify and treat nursery plant disorders | 40 |
| FDFWGG2013A | Deliver injection requirements | 20 |
| FDFWGG2014A | Operate the irrigation system | 40 |
| FDFWGG2015A | Support mechanical harvesting operations | 20 |
| FDFWGG2016A | Install and maintain vine trellis | 20 |
| FDFWGG2017A | Recognise disorders and identify pests and diseases | 20 |
| FDFWGG2018A | Operate vineyard equipment | 40 |
| FDFWGG2019A | Perform vertebrate pest control activities | 20 |
| FDFWGG2020A | Carry out hot water treatment | 40 |
| FDFWGG2021A | Operate nursery cold storage facilities | 40 |
| FDFWGG2022A | Take and process vine cuttings | 20 |
| FDFWGG2023A | Carry out basic canopy maintenance | 40 |
| FDFWGG2024A | Pick grapes by hand | 20 |
| FDFWGG2025A | Plant vines by hand | 20 |
| FDFWGG3001A | Apply chemicals and biological agents | 40 |
| FDFWGG3002A | Coordinate canopy management activities | 20 |
| FDFWGG3003A | Coordinate crop harvesting activities | 40 |
| FDFWGG3004A | Coordinate nursery activities | 40 |
| FDFWGG3005A | Perform field nursery activities | 40 |
| FDFWGG3006A | Coordinate hand pruning activities | 40 |
| FDFWGG3007A | Implement an irrigation schedule | 40 |
| FDFWGG3008A | Operate a mechanical harvester | 40 |
| FDFWGG3009A | Monitor and maintain nursery plants | 40 |
| FDFWGG3010A | Implement a soil management program | 40 |
| FDFWGG3011A | Perform shed nursery activities | 40 |
| FDFWGG3012A | Monitor and control vine disorders and damage | 60 |
| FDFWGG3013A | Operate spreading and seeding equipment | 20 |
| FDFWIN1001A | Identify key operations in wine production | 20 |
| FDFWIN1002A | Identify viticulture processes | 20 |
| FDFWIN2001A | Perform effectively in a wine industry workplace | 40 |
| FDFWIN2002A | Identify and control risks in own work | 20 |
| **Technical** | |  |
| FDFTEC3001A | Participate in a HACCP team | 50 |
| FDFTEC3002A | Implement the pest prevention program | 40 |
| FDFTEC3003A | Apply raw materials, ingredient and process knowledge to production problems | 60 |
| FDFTEC4001A | Determine handling processes for perishable food items | 60 |
| FDFTEC4002A | Manage controlled atmosphere storage | 60 |
| FDFTEC4003A | Control food contamination and spoilage | 50 |
| FDFTEC4004A | Apply basic process engineering principles to food processing | 60 |
| FDFTEC4005A | Apply an understanding of food additives | 50 |
| FDFTEC4006A | Apply an understanding of legal requirements of food production | 50 |
| FDFTEC4007A | Describe and analyse data using mathematical principles | 50 |
| FDFTEC4008A | Apply principles of food packaging | 50 |
| FDFTEC4009A | Identify the physical and chemical properties of materials, food and related products | 70 |
| FDFTEC4010A | Manage water treatment processes | 50 |
| FDFTEC4011A | Participate in product recalls | 50 |
| FDFTEC5001A | Manage and evaluate new product trials | 60 |
| FDFTEC5002A | Manage utilities and energy for a production process | 60 |

SAMPLE TRAINING PROGRAMS

A range of Sample Training Plans have been provided to demonstrate the flexibility of qualifications contained in the of **FDF10 Food Processing Industry Training Package Version 4**, but are by no means mandatory.

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| --- | --- | --- |
| **Occupation** | Production Worker | |
| **Qualification Title** | Certificate I in Food Processing | |
| **Qualification Code** | FDF10111 | |
| **Description** | Appropriate for a person working as a trainee or base level production worker in a food processing plant. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOP1010A | Communicate workplace information | 20 |
| FDFFS1001A | Follow work procedures to maintain food safety | 20 |
| FDFOHS1001A | Work safely | 30 |
| FDFOP1009A | Follow work procedures to maintain quality | 20 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| FDFOP1003A | Carry out manual handling tasks | 30 |
| FDFOP1005A | Operate basic equipment | 30 |
| FDFOP1006A | Monitor process operation | 30 |
| FDFOP1007A | Participate effectively in a workplace environment | 30 |
| **Total** | | **240** |

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| **Occupation** | Production Operator | |
| **Qualification Title** | Certificate II in Food Processing | |
| **Qualification Code** | FDF20111 | |
| **Description** | Appropriate for a person working as a production worker in a food processing plant. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFOHS2001A | Participate in OHS processes | 40 |
| FDFOP2063A | Apply quality systems and procedures | 30 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| FDFOP1003A | Carry out manual handling tasks | 30 |
| FDFOP2001A | Work effectively in the food processing industry | 30 |
| FDFOP2004A | Clean and sanitise equipment | 30 |
| FDFOP2005A | Work in a socially diverse environment | 30 |
| FDFOP2011A | Conduct routine maintenance | 40 |
| FDFOP2028A | Operate a mixing or blending process | 40 |
| FDFOP2030A | Operate a process control interface | 40 |
| FDFOP2046A | Operate a production process | 50 |
| **Total** | | **450** |

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| **Occupation** | Advanced Operator | |
| **Qualification Title** | Certificate III in Food Processing | |
| **Qualification Code** | FDF30111 | |
| **Description** | Appropriate for a person working as an advanced operator in a medium to large enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOP2064A | Provide and apply workplace information | 30 |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFFS3001A | Monitor the implementation of quality and food safety programs | 70 |
| FDFOHS3001A | Contribute to OHS processes | 40 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| FDFPPL3001A | Participate in improvement processes | 40 |
| FDFOHS2001A | Participate in OHS processes | 40 |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| FDFOP2063A | Apply quality systems and procedures | 30 |
| FDFOP3003A | Operate interrelated processes in a production system | 60 |
| FDFPPL3002A | Report on workplace performance | 30 |
| FDFPPL3004A | Lead work teams and groups | 40 |
| FDFPPL3005A | Participate in an audit process | 50 |
| FDFPPL3006A | Establish compliance requirements for work area | 50 |
| FDFTEC3001A | Participate in a HACCP team | 50 |
| FDFTEC3003A | Apply raw materials, ingredient and process knowledge to production problems | 60 |
| MSAPMSUP303A | Identify equipment faults | 40 |
| **Total** | | **720** |

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| **Occupation** | Production Supervisor | |
| **Qualification Title** | Certificate IV in Food Processing | |
| **Qualification Code** | FDF40110 | |
| **Description** | Appropriate for a person working as a production supervisor in a medium to large food processing enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFFS3001A | Monitor the implementation of quality and food safety programs | 70 |
| FDFPPL3002A | Report on workplace performance | 30 |
| FDFTEC3003A | Apply raw materials, ingredient and process knowledge to production problems | 60 |
| MSAENV472B | Implement and monitor environmentally sustainable work practices | 40 |
| **Electives** | |  |
| FDFOHS2001A | Participate in OHS processes | 40 |
| FDFOHS4002A | Maintain OHS processes | 60 |
| FDFOP2015A | Apply principles of statistical process control | 30 |
| FDFOP2063A | Apply quality systems and procedures | 30 |
| FDFOP3003A | Operate interrelated processes in a production system | 60 |
| FDFPPL3003A | Support and mentor individuals and groups | 30 |
| FDFPPL3005A | Participate in an audit process | 50 |
| FDFPPL4001A | Manage people in the work area | 50 |
| FDFPPL4003A | Schedule and manage production | 50 |
| FDFTEC4001A | Determine handling processes for perishable food items | 60 |
| FDFTEC4003A | Control food contamination and spoilage | 50 |
| FDFTEC4004A | Apply basic process engineering principles to food processing | 60 |
| FDFTEC4007A | Describe and analyse data using mathematical principles | 50 |
| FDFTEC4011A | Participate in product recalls | 50 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| PMBTECH406A | Diagnose production equipment problems | 50 |
| **Total** | | **1010** |

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| **Occupation** | Production Manager | |
| **Qualification Title** | Diploma of Food Processing | |
| **Qualification Code** | FDF50110 | |
| **Description** | Appropriate for a person working as a production supervisor in a medium to large food processing enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFFS3001A | Monitor the implementation of quality and food safety programs | 70 |
| FDFPPL3002A | Report on workplace performance | 30 |
| FDFTEC3003A | Apply raw materials, ingredient and process knowledge to production problems | 60 |
| FDFTEC4007A | Describe and analyse data using mathematical principles | 50 |
| MSAENV472B | Implement and monitor environmentally sustainable work practices | 40 |
| **Electives** | |  |
| FDFOHS5001A | Manage OHS processes | 60 |
| BSBCOM503B | Develop processes for the management of breaches in compliance requirements | 30 |
| BSBFIM501A | Manage budgets and financial plans | 70 |
| BSBMGT502B | Manage people performance | 70 |
| BSBMGT515A | Manage operational plan | 60 |
| BSBMGT516C | Facilitate continuous improvement | 60 |
| BSBPMG510A | Manage projects | 60 |
| FDFOHS4002A | Maintain OHS processes | 60 |
| FDFOP3003A | Operate interrelated processes in a production system | 60 |
| FDFPPL4007A | Manage supplier agreements and contracts | 50 |
| FDFPPL5001A | Design and maintain programs to support legal compliance | 50 |
| FDFTEC3001A | Participate in a HACCP team | 50 |
| FDFTEC5001A | Manage and evaluate new product trials | 60 |
| FDFTEC5002A | Manage utilities and energy for a production process | 60 |
| MEM15001B | Perform basic statistical quality control | 20 |
| MSS405011A | Manage people relationships | 60 |
| MSS405012A | Manage workplace learning | 60 |
| MSS405001A | Develop competitive systems and practices for an organisation | 60 |
| MSS405002A | Analyse and map a value stream | 60 |
| MSS402030A | Apply cost factors to work practices | 40 |
| MSS404052A | Apply statistics to operational processes | 40 |
| MSS405022A | Design a process layout | 80 |
| MSS405031A | Undertake value analysis of product or process costs in terms of customer requirements | 60 |
| MSS405050A | Determine and improve process capability | 80 |
| **Total** | | **1640** |

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| **Occupation** | Production Worker | |
| **Qualification Title** | Certificate I in Pharmaceutical Manufacturing | |
| **Qualification Code** | FDF10210 | |
| **Description** | Appropriate for a person working as a trainee or base level production worker in a pharmaceutical manufacturing enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOP1010A | Communicate workplace information | 20 |
| FDFOHS1001A | Work safely | 30 |
| FDFPH1001A | Follow work procedures to maintain Good Manufacturing Practice | 30 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| FDFOP1003A | Carry out manual handling tasks | 30 |
| FDFOP1005A | Operate basic equipment | 30 |
| FDFOP1006A | Monitor process operation | 30 |
| FDFOP1007A | Participate effectively in a workplace environment | 30 |
| **Total** | | **230** |

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| **Occupation** | Production Operator | |
| **Qualification Title** | Certificate II in Pharmaceutical Manufacturing | |
| **Qualification Code** | FDF20211 | |
| **Description** | Appropriate for a person working as a trainee or base level production worker in a pharmaceutical manufacturing enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOP2064A | Provide and apply workplace information | 30 |
| FDFOHS2001A | Participate in OHS processes | 40 |
| FDFPH2001A | Apply Good Manufacturing Practice procedures | 50 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| FDFOP2003A | Clean equipment in place | 30 |
| FDFOP2032A | Work in a clean room environment | 30 |
| FDFPH2005A | Operate an aseptic fill and seal process | 50 |
| FDFPH2009A | Dispense pharmaceutical raw materials | 40 |
| FDFPH2012A | Operate a liquid manufacturing process | 50 |
| FDFPH2013A | Operate a tablet coating process | 50 |
| FDFPH2014A | Operate a terminal sterilisation process | 50 |
| MSS402002A | Sustain process improvements | 40 |
| **Total** | | **490** |

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| **Occupation** | Advanced Operator/Team Leader | |
| **Qualification Title** | Certificate III in Pharmaceutical Manufacturing | |
| **Qualification Code** | FDF30210 | |
| **Description** | Appropriate for a person working as an advanced operator/team leader in a pharmaceutical manufacturing enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOHS3001A | Contribute to OHS processes | 40 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| FDFPH3001A | Monitor and maintain Good Manufacturing Practice procedures | 60 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| FDFOP2063A | Apply quality systems and procedures | 30 |
| FDFOHS2001A | Participate in OHS processes | 40 |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| FDFOP3002A | Set up a production or packaging line for operation | 50 |
| FDFOP3003A | Operate interrelated processes in a production system | 60 |
| FDFPPL3001A | Participate in improvement processes | 40 |
| FDFPPL3003A | Support and mentor individuals and groups | 30 |
| FDFPPL3005A | Participate in an audit process | 50 |
| FDFPPL3006A | Establish compliance requirements for work area | 50 |
| FDFTEC3003A | Apply raw materials, ingredient and process knowledge to production problems | 60 |
| MEM13003B | Work safely with industrial chemicals and materials | 20 |
| MSS403011A | Facilitate implementation of competitive systems and practices | 40 |
| **Total** | | **660** |

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| **Occupation** | Production Supervisor | |
| **Qualification Title** | Certificate IV in Pharmaceutical Manufacturing | |
| **Qualification Code** | FDF40210 | |
| **Description** | Appropriate for a person working as a production supervisor in a medium to large pharmaceutical manufacturing enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFPH4001A | Prepare and review workplace documentation to support Good Manufacturing Practice | 60 |
| FDFPH4002A | Facilitate and monitor Good Manufacturing Practice | 70 |
| FDFPH4003A | Facilitate contamination control | 40 |
| FDFPH4005A | Participate in validation processes | 40 |
| FDFPH4006A | Respond to non-conformance | 60 |
| FDFPPL3002A | Report on workplace performance | 30 |
| MSAENV472B | Implement and monitor environmentally sustainable work practices | 40 |
| **Electives** | |  |
| FDFOHS4002A | Maintain OHS processes | 60 |
| FDFOP2015A | Apply principles of statistical process control | 30 |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| FDFOP3003A | Operate interrelated processes in a production system | 60 |
| FDFPH4004A | Participate in change control procedures | 60 |
| FDFPPL3003A | Support and mentor individuals and groups | 30 |
| FDFPPL4001A | Manage people in the work area | 50 |
| FDFPPL4002A | Plan and co-ordinate maintenance | 50 |
| FDFPPL4003A | Schedule and manage production | 50 |
| FDFPPL4005A | Establish process capability | 50 |
| FDFTEC4007A | Describe and analyse data using mathematical principles | 50 |
| FDFTEC4011A | Participate in product recalls | 50 |
| MSAPMOPS401A | Trial new process or product | 60 |
| PMBTECH406A | Diagnose production equipment problems | 50 |
| **Total** | | **1020** |

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| **Occupation** | Production Manager (Pharmaceutical) | |
| **Qualification Title** | Diploma of Pharmaceutical Manufacturing | |
| **Qualification Code** | FDF50210 | |
| **Description** | Appropriate for a person working as a production supervisor in a medium to large pharmaceutical manufacturing enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFPH4001A | Prepare and review workplace documentation to support Good Manufacturing Practice | 60 |
| FDFPH4002A | Facilitate and monitor Good Manufacturing Practice | 70 |
| FDFPH4003A | Facilitate contamination control | 40 |
| FDFPH4005A | Participate in validation processes | 40 |
| FDFPH4006A | Respond to non-conformance | 60 |
| FDFPPL3002A | Report on workplace performance | 30 |
| FDFPPL4001A | Manage people in the work area | 50 |
| FDFTEC4007A | Describe and analyse data using mathematical principles | 50 |
| MSAENV472B | Implement and monitor environmentally sustainable work practices | 40 |
| **Electives** | |  |
| BSBCOM502B | Evaluate and review compliance | 25 |
| BSBCOM503B | Develop processes for the management of breaches in compliance requirements | 30 |
| BSBMGT502B | Manage people performance | 70 |
| BSBMGT515A | Manage operational plan | 60 |
| BSBMGT516C | Facilitate continuous improvement | 60 |
| BSBPMG510A | Manage projects | 60 |
| FDFOHS5001A | Manage OHS processes | 60 |
| FDFOP3003A | Operate interrelated processes in a production system | 60 |
| FDFPPL4003A | Schedule and manage production | 50 |
| FDFPPL4007A | Manage supplier agreements and contracts | 50 |
| FDFTEC5001A | Manage and evaluate new product trials | 60 |
| FDFTEC5002A | Manage utilities and energy for a production process | 60 |
| MSS405011A | Manage people relationships | 60 |
| MSS405012A | Manage workplace learning | 60 |
| MSS405001A | Develop competitive systems and practices for an organisation | 60 |
| MSS405002A | Analyse and map a value stream | 60 |
| MSS402030A | Apply cost factors to work practices | 40 |
| MSS404052A | Apply statistics to operational processes | 40 |
| MSS405031A | Undertake value analysis of product or process costs in terms of customer requirements | 60 |
| MSS405050A | Determine and improve process capability | 80 |
| **Total** | | **1545** |

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| **Occupation** | Baking Assistant | |
| **Qualification Title** | Certificate II in Retail Baking Assistance | |
| **Qualification Code** | FDF20510 | |
| **Description** | Appropriate for a person working within a retail baking environment undertaking non trade work or working as a trade assistant. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFOHS2001A | Participate in OHS processes | 40 |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| FDFOP2063A | Apply quality systems and procedures | 30 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| FDFRB2004A | Provide production assistance for bread products | 60 |
| FDFRB2005A | Provide assistance in cake, pastry and biscuit production | 80 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| FDFOP2003A | Clean equipment in place | 30 |
| FDFOP2005A | Work in a socially diverse environment | 30 |
| FDFRB1001A | Finish products | 20 |
| FDFRB2001A | Form and fill pastry products | 40 |
| FDFRB2002A | Prepare fillings | 30 |
| **Total** | | **480** |

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| **Occupation** | Advanced Operator / Team Leader | |
| **Qualification Title** | Certificate III in Plant Baking | |
| **Qualification Code** | FDF30310 | |
| **Description** | Appropriate for a person working as an advanced operator/team leader in a medium to large plant baking enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFFS3001A | Monitor the implementation of quality and food safety programs | 70 |
| FDFOHS3001A | Contribute to OHS processes | 40 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| FDFPB3001A | Operate a dough mixing process | 60 |
| FDFPB3002A | Operate a final proof and baking process | 50 |
| FDFPB3003A | Operate a dough make up process | 60 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| FDFPPL3001A | Participate in improvement processes | 40 |
| FDFOP3002A | Set up a production or packaging line for operation | 50 |
| FDFOP3003A | Operate interrelated processes in a production system | 60 |
| FDFPPL3004A | Lead work teams and groups | 40 |
| FDFPPL3006A | Establish compliance requirements for work area | 50 |
| FDFTEC3001A | Participate in a HACCP team | 50 |
| FDFTEC3003A | Apply raw materials, ingredient and process knowledge to production problems | 60 |
| MSAPMSUP303A | Identify equipment faults | 40 |
| MSS403040A | Facilitate and improve implementation of 5S | 50 |
| **Total** | | **810** |

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| **Occupation** | Pastry Cook | |
| **Qualification Title** | Certificate III in Retail Baking (Cake and Pastry) | |
| **Qualification Code** | FDF30510 | |
| **Description** | Appropriate for a person working as a pastry cook in a retail, franchise or in-store situation. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFOHS3001A | Contribute to OHS processes | 40 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| FDFRB2001A | Form and fill pastry products | 40 |
| FDFRB2002A | Prepare fillings | 30 |
| FDFRB3001A | Produce pastry | 50 |
| FDFRB3003A | Produce sponge, cake and cookie batter | 70 |
| FDFRB3004A | Decorate cakes and cookies | 60 |
| FDFRB3006A | Bake sponges, cakes and cookies | 50 |
| FDFRB3007A | Bake pastry products | 30 |
| FDFRB3012A | Diagnose and respond to product and process faults (pastry, cake and cookies) | 60 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| FDFRB3014A | Produce sweet yeast products | 50 |
| FDFRB3015A | Produce and decorate gateaux and tortes | 80 |
| MSS403002A | Ensure process improvements are sustained | 50 |
| **Total** | | **730** |

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| **Occupation** | Breadmaker | |
| **Qualification Title** | Certificate III in Retail Baking (Bread) | |
| **Qualification Code** | FDF30610 | |
| **Description** | Appropriate for a person working as a breadmaker in a small to medium franchise baking enterprise | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFOHS3001A | Contribute to OHS processes | 40 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| FDFRB3002A | Produce bread dough | 80 |
| FDFRB3005A | Bake bread | 40 |
| FDFRB3010A | Process dough | 60 |
| FDFRB3011A | Diagnose and respond to product and process faults (bread) | 60 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| FDFRB3008A | Store, handle and use frozen dough | 40 |
| FDFRB3009A | Retard dough | 20 |
| FDFRB3013A | Produce artisan breads | 80 |
| FDFRB3016A | Plan and schedule production for retail bakery | 50 |
| **Total** | | **590** |

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| **Occupation** | Baker | |
| **Qualification Title** | Certificate III in Retail Baking (Combined) | |
| **Qualification Code** | FDF30710 | |
| **Description** | Appropriate for a person working as a baker in a retail or franchise baking enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFOHS3001A | Contribute to OHS processes | 40 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| FDFRB2001A | Form and fill pastry products | 40 |
| FDFRB2002A | Prepare fillings | 30 |
| FDFRB3001A | Produce pastry | 50 |
| FDFRB3004A | Decorate cakes and cookies | 60 |
| FDFRB3005A | Bake bread | 40 |
| FDFRB3006A | Bake sponges, cakes and cookies | 50 |
| FDFRB3007A | Bake pastry products | 30 |
| FDFRB3010A | Process dough | 60 |
| FDFRB3011A | Diagnose and respond to product and process faults (bread) | 60 |
| FDFRB3012A | Diagnose and respond to product and process faults (pastry, cake and cookies) | 60 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| FDFRB3003A | Produce sponge, cake and cookie batter | 70 |
| FDFRB3002A | Produce bread dough | 80 |
| **Electives** | |  |
| FDFRB3016A | Plan and schedule production for retail bakery | 50 |
| FDFRB3013A | Produce artisan breads | 80 |
| FDFRB3015A | Produce and decorate gateaux and tortes | 80 |
| **Total** | | **1000** |

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| **Occupation** | Master Baker | |
| **Qualification Title** | Certificate IV in Advanced Baking | |
| **Qualification Code** | FDF40811 | |
| **Description** | Appropriate for a person working as a master baker in a medium to large retail bakery. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFFS3001A | Monitor the implementation of quality and food safety programs | 70 |
| FDFOHS4002A | Maintain OHS processes | 60 |
| FDFPPL3002A | Report on workplace performance | 30 |
| FDFRB4002A | Control bakery operations to meet quality and production requirements | 60 |
| MSAENV472B | Implement and monitor environmentally sustainable work practices | 40 |
| **Electives** | |  |
| FDFRB3013A | Produce artisan breads | 80 |
| FDFRB3015A | Produce and decorate gateaux and tortes | 80 |
| FDFRB4001A | Apply marketing principles to retail bakery | 60 |
| FDFRB4003A | Apply baking science to work practices | 70 |
| FDFRB4004A | Produce sourdough products | 70 |
| FDFRB4005A | Apply advanced finishing techniques for specialty cakes and desserts | 80 |
| FDFRB4006A | Explore and apply baking techniques to develop new products | 60 |
| FDFRB4007A | Evaluate and assess bakery product | 40 |
| FDFRB4009A | Coordinate material supply for baking processes | 40 |
| **Total** | | **840** |

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| **Occupation** | Sales Assistant (Food) | |
| **Qualification Title** | Certificate II in Food Processing (Sales) | |
| **Qualification Code** | FDF20911 | |
| **Description** | Appropriate for a person working as a sales assistant in a retail, franchise or in-store situation. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| FDFOP2063A | Apply quality systems and procedures | 30 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| FDFOHS2001A | Participate in OHS processes | 40 |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| FDFBK2002A | Operate a pastry forming and filling process | 40 |
| FDFBK2005A | Operate a doughnut making process | 40 |
| FDFOP2004A | Clean and sanitise equipment | 30 |
| SIRRFSA001A | Apply retail food safety practices | 40 |
| SIRRMER004A | Prepare and display bakery products | 25 |
| SIRXFIN002A | Perform retail finance duties | 25 |
| SITHFAB012B | Prepare and serve espresso coffee | 30 |
| **Total** | | **420** |

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| **Occupation** | Salesperson (Food) | |
| **Qualification Title** | Certificate III in Food Processing (Sales) | |
| **Qualification Code** | FDF30910 | |
| **Description** | Appropriate for a person working as a salesperson in a retail, franchise or in-store situation | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFFS3001A | Monitor the implementation of quality and food safety programs | 70 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| FDFOHS3001A | Contribute to OHS processes | 40 |
| **Electives** | |  |
| BSBCUS301B | Deliver and monitor a service to customers | 35 |
| BSBSMB407A | Manage a small team | 40 |
| FDFOP3005A | Prepare food products using basic cooking methods | 50 |
| FDFOP3006A | Identify cultural, religious and dietary requirements for food production | 40 |
| FDFPPL3003A | Support and mentor individuals and groups | 30 |
| FDFPPL3006A | Establish compliance requirements for work area | 50 |
| SIRXINV002A | Maintain and order stock | 35 |
| SIRXRSK002A | Maintain store security | 20 |
| **Total** | | **530** |

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| **Occupation** | Vineyard Assistant | |
| **Qualification Title** | Certificate II in Wine Industry Operations | |
| **Qualification Code** | FDF20411 | |
| **Description** | Appropriate for a person undertaking a traineeship in vineyard operations. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFOHS2001A | Participate in OHS processes | 40 |
| FDFOP2063A | Apply quality systems and procedures | 30 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| AHCCHM304A | Transport, handle and store chemicals | 50 |
| AHCMOM202A | Operator tractors | 40 |
| FDFWGG2003A | Hand prune vines | 40 |
| FDFWGG2004A | Undertake irrigation systems maintenance activities | 40 |
| FDFWGG2008A | Train vines | 20 |
| FDFWGG2009A | Operate specialised canopy management equipment | 40 |
| FDFWGG2010A | Field graft vines | 40 |
| FDFWGG2011A | Install irrigation components | 40 |
| FDFWGG2014A | Operate the irrigation system | 40 |
| FDFWGG2018A | Operate vineyard equipment | 40 |
| FDFWGG2023A | Carry out basic canopy maintenance | 40 |
| FDFWGG2024A | Pick grapes by hand | 20 |
| **Total** | | **610** |

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| **Occupation** | Vineyard Operator | |
| **Qualification Title** | Certificate III in Wine Industry Operations | |
| **Qualification Code** | FDF30411 | |
| **Description** | Appropriate for a person responsible for a range of vineyard operations. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFOHS2001A | Participate in OHS processes | 40 |
| FDFOHS3001A | Contribute to OHS processes | 40 |
| FDFOP2063A | Apply quality systems and procedures | 30 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| FDFPPL3002A | Report on workplace performance | 30 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| AHCCHM101A | Follow basic chemical safety rules | 10 |
| AHCMOM202A | Operator tractors | 40 |
| AHCPCM301A | Implement a plant nutrition program | 60 |
| FDFWGG2003A | Hand prune vines | 40 |
| FDFWGG2008A | Train vines | 20 |
| FDFWGG2014A | Operate the irrigation system | 40 |
| FDFWGG2016A | Install and maintain vine trellis | 20 |
| FDFWGG2017A | Recognise disorders and identify pests and diseases | 20 |
| FDFWGG2018A | Operate vineyard equipment | 40 |
| FDFWGG2019A | Perform vertebrate pest control activities | 20 |
| FDFWGG2022A | Take and process vine cuttings | 20 |
| FDFWGG2023A | Carry out basic canopy maintenance | 40 |
| FDFWGG2024A | Pick grapes by hand | 20 |
| FDFWGG3001A | Apply chemicals and biological agents | 40 |
| FDFWGG3002A | Coordinate canopy management activities | 20 |
| FDFWGG3006A | Coordinate hand pruning activities | 40 |
| FDFWGG3007A | Implement an irrigation schedule | 40 |
| FDFWGG3010A | Implement a soil management program | 40 |
| **Total** | | **800** |

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| **Occupation** | Food Safety Systems Officer | |
| **Qualification Title** | Certificate IV in Food Science and Technology | |
| **Qualification Code** | FDF40311 | |
| **Description** | Appropriate for a person responsible for food safety systems in a medium to large food processing enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFFS3001A | Monitor the implementation of quality and food safety programs | 70 |
| FDFFS4001A | Supervise and maintain a food safety plan | 50 |
| FDFFST4002A | Monitor the development and implementation of a food QA system | 70 |
| FDFFST4004A | Perform microbiological procedures in the food industry | 65 |
| FDFFST4007A | Establish operational requirements for a food processing enterprise | 50 |
| FDFOHS4002A | Maintain OHS processes | 60 |
| FDFOP2015A | Apply principles of statistical process control | 30 |
| FDFTEC4003A | Control food contamination and spoilage | 50 |
| FDFTEC4007A | Describe and analyse data using mathematical principles | 50 |
| MSAENV472B | Implement and monitor environmentally sustainable work practices | 40 |
| MSL974003A | Perform chemical tests and procedures | 100 |
| **Electives** | |  |
| FDFAU4001A | Assess compliance with food safety programs | 60 |
| FDFAU4002A | Communicate and negotiate to conduct food safety audits | 40 |
| FDFAU4003A | Conduct food safety audits | 80 |
| FDFAU4004A | Identify, evaluate and control food safety hazards | 80 |
| FDFFS4002A | Supervise and verify supporting programs for food safety | 70 |
| FDFTEC4009A | Identify the physical and chemical properties of materials, food and related products | 70 |
| FDFTEC4011A | Participate in product recalls | 50 |
| MSL974004A | Perform food tests | 100 |
| **Total** | | **1215** |

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| **Occupation** | Food Technologist | |
| **Qualification Title** | Diploma of Food Science and Technology | |
| **Qualification Code** | FDF50311 | |
| **Description** | Appropriate for a person working as a food technologist in a large dairy products processing enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFFS4001A | Supervise and maintain a food safety plan | 50 |
| FDFFS5001A | Develop a HACCP-based food safety plan | 60 |
| FDFFST4004A | Perform microbiological procedures in the food industry | 65 |
| FDFFST5002A | Identify and implement required process control for a food processing operation | 50 |
| FDFFST5004A | Specify and monitor the nutritional value of processed foods | 75 |
| FDFFST5005A | Identify the biochemical properties of food | 70 |
| FDFFST5006A | Apply food microbiological techniques and analysis | 70 |
| FDFFST5030A | Develop, manage and maintain quality systems for food processing | 60 |
| FDFOHS4002A | Maintain OHS processes | 60 |
| MSAENV472B | Implement and monitor environmentally sustainable work practices | 40 |
| **Electives** | |  |
| BSBRES401A | Analyse and present research information | 40 |
| FDFFST5001A | Monitor refrigeration and air conditioning systems in food processing | 40 |
| FDFFST5008A | Develop a new food product | 100 |
| FDFFST5023A | Implement and review the production of milk fat products | 50 |
| FDFFST5024A | Implement and review the production of fermented dairy products and dairy desserts | 70 |
| FDFFST5025A | Implement and review the production of concentrated and dried dairy products | 70 |
| FDFFST5026A | Implement and review the production of ice creams and frozen dairy products | 60 |
| FDFFST5027A | Implement and review the production of milk and related products by the membrane system | 50 |
| FDFTEC4005A | Apply an understanding of food additives | 50 |
| MSL974004A | Perform food tests | 100 |
| MSL975005A | Conduct sensory analysis | 40 |
| MSL975022A | Perform food analyses | 60 |
| **Total** | | **1330** |

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| **Occupation** | Operator's Assistant | |
| **Qualification Title** | Certificate I in Sugar Milling Industry Operations | |
| **Qualification Code** | FDF11012 | |
| **Description** | Appropriate for a person working as an assistant to an operator in a medium to large refinery plant. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOHS1001A | Work safely | 30 |
| FDFOP1007A | Participate effectively in a workplace environment | 30 |
| FDFOP1010A | Communicate workplace information | 20 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** |  |  |
| AHCMOM101A | Assist with routine maintenance of machinery and equipment | 20 |
| FDFOP1005A | Operate basic equipment | 30 |
| FDFOP1006A | Monitor process operation | 30 |
| FDFSUG105A | Manually clean and maintain housekeeping standards | 20 |
| MEM18001C | Use hand tools | 20 |
| **Total** | | **230** |

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| **Occupation** | Sugar Refinery Operator | |
| **Qualification Title** | Certificate II in Sugar Milling Industry Operations | |
| **Qualification Code** | FDF21012 | |
| **Description** | Appropriate for a person who is working as a multi-skilled operator in a medium to large sugar refining plant. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFOHS2001A | Participate in OHS processes | 40 |
| FDFOP2064A | Provide and apply workplace information | 30 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| AHCMOM204A | Participate in OHS process | 40 |
| FDFOP2030A | Operate a process control interface | 40 |
| FDFOP2034A | Operate an evaporation process | 50 |
| FDFSUG210A | Operate a juice clarification process | 40 |
| FDFSUG211A | Operate a mud filtration process | 30 |
| FDFSUG212A | Chemically clean equipment | 30 |
| FDFSUG213A | Operate a pans station | 60 |
| FDFSUG215A | Operate a high grade fugal station | 60 |
| FDFSUG216A | Operate a crystalliser station process | 40 |
| FDFSUG217A | Operate a turbine | 40 |
| FDFSUG218A | Operate a boiler - basic | 40 |
| FDFSUG219A | Operate a bagasse fuel supply system | 40 |
| TLILIC2001A | Licence to operate a forklift truck | 40 |
| **Total** | | **640** |

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| **Occupation** | Team Leader / Advanced Operator | |
| **Qualification Title** | Certificate III in Sugar Milling Industry Operations | |
| **Qualification Code** | FDF31012 | |
| **Description** | Appropriate for a person working as a team leader and multi skilled advanced operator in a medium to large sugar refining plant. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFSUG308A | Analyse and convey workplace information | 40 |
| FDFOHS3001A | Contribute to OHS processes | 40 |
| MSAENV272B | Participate in environmentally sustainable work practices | 30 |
| **Electives** | |  |
| AHCMOM302A | Perform machinery maintenance | 50 |
| AHCMOM304A | Operate machinery and equipment | 40 |
| AHCMOM305A | Operate specialised machinery and equipment | 60 |
| FDFSUG305A | Operate a boiler - advanced | 80 |
| FDFSUG306A | Monitor a sugar mill powerhouse | 40 |
| FDFSUG307A | Perform factory control tests | 80 |
| FDFSUG309A | Operate a sugar system | 60 |
| FDFPPL3004A | Lead work teams and groups | 40 |
| FDFSUG210A | Operate a juice clarification process | 40 |
| FDFSUG211A | Operate a mud filtration process | 30 |
| FDFSUG212A | Chemically clean equipment | 30 |
| FDFSUG213A | Operate a pans station | 60 |
| FDFSUG215A | Operate a high grade fugal station | 60 |
| FDFSUG216A | Operate a crystalliser station process | 40 |
| FDFSUG217A | Operate a turbine | 40 |
| FDFSUG219A | Operate a bagasse fuel supply system | 40 |
| FDFSUG222A | Operate a waste water treatment system | 40 |
| FDFSUG223A | Operate a cooling water system | 30 |
| FDFOP2030A | Operate a process control interface | 40 |
| FDFOP2034A | Operate an evaporation process | 50 |
| TLILIC2001A | Licence to operate a forklift truck | 40 |
| **Total** | | **1100** |

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| **Occupation** | Senior Supervisor | |
| **Qualification Title** | Certificate IV in Flour Milling | |
| **Qualification Code** | FDF41012 | |
| **Description** | Appropriate for a senior supervisor in a medium to large flour milling enterprise. | |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** | |  |
| FDFFS2001A | Implement the food safety program and procedures | 30 |
| FDFFS3001A | Monitor the implementation of quality and food safety programs | 70 |
| FDFGR3003A | Lead flour milling shift operations | 60 |
| FDFGR3004A | Control mill processes and performance | 60 |
| FDFGR4001A | Control power and automation for milling processes | 50 |
| FDFGR4002A | Supervise testing processes for wheat and flour | 50 |
| FDFGR4003A | Manage mill logistics and support services | 50 |
| FDFGR4004A | Supervise dust control procedures in a grain processing enterprise | 40 |
| FDFOHS4002A | Maintain OHS processes | 60 |
| MSAENV472B | Implement and monitor environmentally sustainable work practices | 40 |
| **Electives** | |  |
| BSBHRM402A | Recruit, select and induct staff | 50 |
| BSBMGT401A | Show leadership in the workplace | 50 |
| FDFFST4007A | Establish operational requirements for a food processing enterprise | 50 |
| FDFOP3003A | Operate interrelated processes in a production system | 60 |
| FDFPPL4001A | Manage people in the work area | 50 |
| FDFPPL4003A | Schedule and manage production | 50 |
| FDFTEC3002A | Implement the pest prevention program | 40 |
| MSAPMOPS400A | Optimise process/plant area | 60 |
| MSS403002A | Ensure process improvements are sustained | 50 |
| MSS403010A | Facilitate change in an organisation implementing competitive systems and practices | 50 |
| MSS404060A | Facilitate the use of planning software systems in a work area or team | 50 |
| PMBTECH406A | Diagnose production equipment problems | 50 |
| **Total** | | **1120** |

CONTACTS AND LINKS

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| **Industry Skills Council (ISC)** | | |
| AgriFood Skills Council | This ISC is responsible for developing the **FDF10 Food Processing Training Package** and can be contacted for further information. You can also source copies of the Training Package and support material. | Address:  PO Box 5450, Kingston ACT 2604.  Phone: (02) 6163 7200  Fax: (02) 6162 0610.  Email: [reception@agrifoodsskills.net.au](mailto:reception@agrifoodsskills.net.au)  Web: [www.agrifoodskills.net.au](http://www.agrifoodskills.net.au) . |
| **National Register for VET in Australia** | | |
| Training.gov.au (TGA) | TGA is the Australian governments’ official National Register of information on Training Packages, qualifications, courses, units of competency and RTOs. | [www.training.gov.au](http://www.training.gov.au) |
| **Australian Government** | | |
| Department of Education | The Department of Education provides a range of services and resources to assist in delivery of Training Packages. Search the Department of Education website for links to a range of relevant resources and publications. | <http://education.gov.au/> |
| **State Government** | | |
| Department of Education and Early Childhood Development  Higher Education and Skills Group | Higher Education and Skills Group is responsible for funding and the implementation of Vocational Education and Training (VET) in Victoria, including Apprenticeships and Traineeships. | General information:  <http://www.education.vic.gov.au/>  Approved Training Schemes:  [http://www.education.vic.gov.au/training/ employers/apprentices/Pages/brochures](http://www.education.vic.gov.au/training/employers/apprentices/Pages/brochures.aspx) |
| **Curriculum Maintenance Manager (CMM)** | | |
| General Manufacturing | The CMM service is provided by Executive Officers located within Victorian TAFE institutes on behalf of Higher Education and Skills Group. | Paul Saunders  Address: Chisholm Institute, PO Box 684, Dandenong, Vic. 3175.  Phone/fax: 9238 8448 / 9238 8504  Email: [paul.saunders@chisholm.edu.au](mailto:paul.saunders@chisholm.edu.au)  Web: <http://trainingsupport.skills.vic.gov.au/> |

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| **State VET Regulatory Authority** | | |
| Victorian Registration and Qualifications Authority (VRQA) | The VRQA is a statutory authority responsible for the registration of education and training providers in Victoria to ensure the delivery of quality education and training. | [www.vrqa.vic.gov.au](http://www.vrqa.vic.gov.au)  Phone: 03 9032 1559 |
| **National VET Regulatory Authority** | | |
| Australian Skills Quality Authority (ASQA) | ASQA is the national regulator for Australia’s VET sector vocational education and training sector.  ASQA regulates courses and training providers to ensure nationally approved quality standards are met. | [www.asqa.gov.au](http://www.asqa.gov.au)  Info line: 1300 701 801 |
| **Industry Regulatory Body** | | |
| Victorian Work Cover Authority | 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. | Address: Level 24, 222 Exhibition Street, Melbourne, 3000.  Phone: 03 9641 1555  Email: [info@workcover.vic.gov.au](mailto:info@workcover.vic.gov.au) Web: <http://www.workcover.vic.gov.au> |
| **WorkSafe** | | |
| WorkSafe Victoria | WorkSafe needs to provide written verification before High Risk Work Units can be added to an RTO’s scope of registration. | [www.worksafe.vic.gov.au](http://www.worksafe.vic.gov.au)  Info line: 1800 136 089 |

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. |
| **Nominal Hours** | The anticipated hours of supervised learning or training deemed necessary to conduct training and assessment activities associated with the program of study. These hours are determined by the Victorian State Training Authority. Nominal hours may vary for a qualification depending on the units of competency selected. |
| **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. |