

Victorian Purchasing Guide
for
FDF10 Food Processing Industry Training Package
Version No 4

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Victorian Purchasing Guide — Version History

Training Package Version	Date VPG Approved	Comments
4	25/10/2012	<p>This Victorian Purchasing Guide reflects the changes made in Version 4 of the FDF10 Food Processing Industry Training Package as follows:</p> <p>Addition of one new Qualification:</p> <ul style="list-style-type: none"> • FDF41012 Certificate IV in Flour Milling <p>Addition of six new Units of Competency:</p> <ul style="list-style-type: none"> • 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 <p>Addition of the following new units to FDF30111 Certificate III in Food Processing to support flour milling outcomes:</p> <ul style="list-style-type: none"> • 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 • Replacement of superseded imported Units from MSA07 to MSS11 deemed 'equivalent' by host ISC. <p>ISC Upgrades:</p> <ul style="list-style-type: none"> • Update of imported units drawn from BSB07, MTM11, SIR07 and TAE10 Training Packages. <p>For more information, refer to the modification history and summary mapping of Version 4 in the training package.</p>
3	26/7/2012	<p>This Victorian Purchasing Guide reflects the changes made in Version 3 of the FDF10 Food Processing Industry Training Package as follows:</p> <ul style="list-style-type: none"> • New qualifications: <ul style="list-style-type: none"> - 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 <ul style="list-style-type: none"> - Sugar Milling Operations - Grains - Operations (Brewing) <p>For more information, refer to the modification history and summary mapping of Version 3 in the training package.</p>

Training Package Version	Date VPG Approved	Comments
2	12/4/2012	<p>This Victorian Purchasing Guide contains the changes made in Version 2 of FDF10 Food Processing Industry Training Package, as follows:</p> <ul style="list-style-type: none"> • New qualifications and/or units for: <ul style="list-style-type: none"> - cheese making - wine industry operations - food safety - food science and technology • Revised qualifications (with new codes for: <ul style="list-style-type: none"> - Food Processing - Pharmaceutical Manufacturing - Food Processing (Sales) • Updated imported units in sample training programs. <p>For more information, refer to the modification history and summary mapping of Version 2 in the training package.</p>
1	03/03/2011	<p>Initial release - replaces FDF03 Food Processing Training Package Victorian Purchasing Guide except for qualifications:</p> <ul style="list-style-type: none"> • 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 **FD10 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

Unit Code	Unit Title	Nominal Hours
FDFO2006A	Operate a bulk dry goods transfer process	30
FDFO2007A	Work in a freezer storage area	20
FDFO2008A	Operate a bulk liquid transfer process	30
FDFO2009A	Load and unload tankers	30
FDFO2010A	Work with temperature controlled stock	30
FDFO2011A	Conduct routine maintenance	40
FDFO2012A	Maintain food safety when loading, unloading and transporting food	40
FDFO2013A	Apply sampling procedures	20
FDFO2014A	Participate in sensory analyses	40
FDFO2015A	Apply principles of statistical process control	30
FDFO2016A	Work in a food handling area for non-food handlers	30
FDFO2017A	Operate a blending, sieving and bagging process	50
FDFO2018A	Operate a case packing process	40
FDFO2019A	Fill and close product in cans	50
FDFO2020A	Operate a form, fill and seal process	50
FDFO2021A	Operate a fill and seal process	50
FDFO2022A	Operate a high speed wrapping process	40
FDFO2023A	Operate a packaging process	40
FDFO2024A	Operate a cooling, slicing and wrapping process	50
FDFO2025A	Manufacture extruded and toasted products	50
FDFO2026A	Operate a forming or shaping process	50
FDFO2027A	Dispense non-bulk ingredients	30
FDFO2028A	Operate a mixing or blending process	40
FDFO2029A	Operate a baking process	50
FDFO2030A	Operate a process control interface	40
FDFO2031A	Operate a coating application process	40
FDFO2032A	Work in a clean room environment	30
FDFO2033A	Operate a depositing process	50
FDFO2034A	Operate an evaporation process	50
FDFO2035A	Operate an enrobing process	40
FDFO2036A	Operate an extrusion process	50
FDFO2037A	Operate a filtration process	50
FDFO2038A	Operate a grinding process	30
FDFO2039A	Operate a frying process	50
FDFO2040A	Operate a heat treatment process	50
FDFO2041A	Operate a mixing or blending and cooking process	50
FDFO2042A	Operate a drying process	50
FDFO2043A	Operate an homogenising process	30
FDFO2044A	Operate a retort process	50

Unit Code	Unit Title	Nominal Hours
FDFO2045A	Operate pumping equipment	30
FDFO2046A	Operate a production process	50
FDFO2047A	Operate a portion saw	40
FDFO2048A	Pre-process raw materials	40
FDFO2049A	Operate a reduction process	30
FDFO2050A	Operate a separation process	50
FDFO2051A	Operate a spreads production process	50
FDFO2052A	Operate a chocolate tempering process	40
FDFO2053A	Operate a washing and drying process	30
FDFO2054A	Operate a water purification process	40
FDFO2055A	Freeze dough	20
FDFO2056A	Operate a freezing process	50
FDFO2057A	Operate a membrane process	50
FDFO2058A	Operate a holding and storage process	25
FDFO2059A	Operate a continuous freezing process	50
FDFO2061A	Use numerical applications in the workplace	30
FDFO2060A	Operate an automated cutting process	30
FDFO2062A	Apply work procedures to maintain integrity of product	30
FDFO2063A	Apply quality systems and procedures	30
FDFO2064A	Provide and apply workplace information	30
FDFO2065A	Work in confined spaces in the food and beverage industries	30
FDFO2066A	Operate a wort production process	50
FDFO2067A	Operate a brewery fermentation process	50
FDFO2068A	Operate a beer maturation process	40
FDFO2069A	Operate a beer filtration process	40
FDFO2070A	Operate a bright beer tank process	30
FDFO2071A	Identify key stages and beer production equipment in a brewery	30
FDFO2072A	Operate a beer filling process	40
FDFO2073A	Operate a beer packaging process	40
FDFO2074A	Prepare and monitor beer yeast propagation processes	50
FDFO3001A	Control contaminants and allergens in the workplace	70
FDFO3002A	Set up a production or packaging line for operation	50
FDFO3003A	Operate interrelated processes in a production system	60
FDFO3004A	Operate interrelated processes in a packaging system	60
FDFO3005A	Prepare food products using basic cooking methods	50
FDFO3006A	Identify cultural, religious and dietary requirements for food production	40
Baking		
FDFOBK2001A	Operate a cooling and slicing process	40

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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		
FDFST4001A	Apply food processing technologies	50
FDFST4002A	Monitor the development and implementation of a food QA system	70
FDFST4003A	Apply digital technology in food processing	40
FDFST4004A	Perform microbiological procedures in the food industry	65
FDFST4005A	Document processes and procedures for a food product	40
FDFST4006A	Apply food preservation technologies	50
FDFST4007A	Establish operational requirements for a food processing enterprise	50
FDFST4008A	Preserve food in cans or sealed containers	40
FDFST4009A	Label foods according to legislative requirements	30
FDFST4010A	Apply sensory analysis in food processing	30
FDFST4011A	Apply the principles of nutrition to food processing	50
FDFST4012A	Apply water management principles to the food industry	40
FDFST4020A	Implement and review the processing of market milk and related products	40
FDFST4021A	Carry out sampling and testing of milk at receipt	40
FDFST4022A	Implement and review the preparation of milk for processing	40
FDFST4030A	Implement and review the processing of chocolate and sugar-panned products	30
FDFST4031A	Implement and review the processing of aerated confectioneries	30
FDFST4032A	Implement and review the production of gums and jellies	30
FDFST4033A	Implement and review the production of chocolate products	30
FDFST4034A	Implement and review the processing of chocolate	30
FDFST4035A	Implement and review the processing of high and low boil confectionery	30
FDFST4036A	Implement and review the processing of confectionery products	30
FDFST4040A	Identify and implement product safety and quality for chilled or frozen poultry product manufacturing	40
FDFST4041A	Identify and implement product safety and quality for cooked poultry product manufacturing	30
FDFST4042A	Identify and implement product safety and quality for egg based product manufacturing	30
FDFST4050A	Identify and implement product safety and quality for fruit, vegetables and other produce	40
FDFST4051A	Identify and implement product safety and quality processes for fish and seafood products	40
FDFST4052A	Implement and review the manufacturing and processing of edible	30

Unit Code	Unit Title	Nominal Hours
	fats and oils	
FDFST4053A	Implement and review manufacturing, packaging and testing of beverage products	40
FDFST4054A	Identify and implement product safety and quality for manufacturing of cereal products	40
FDFST5001A	Monitor refrigeration and air conditioning systems in food processing	40
FDFST5002A	Identify and implement required process control for a food processing operation	50
FDFST5003A	Construct a process control chart for a food processing operation	40
FDFST5004A	Specify and monitor the nutritional value of processed foods	75
FDFST5005A	Identify the biochemical properties of food	70
FDFST5006A	Apply food microbiological techniques and analysis	70
FDFST5007A	Evaluate sampling plans in relation to food industry standards	30
FDFST5008A	Develop a new food product	100
FDFST5023A	Implement and review the production of milk fat products	50
FDFST5024A	Implement and review the production of fermented dairy products and dairy desserts	70
FDFST5025A	Implement and review the production of concentrated and dried dairy products	70
FDFST5026A	Implement and review the production of ice creams and frozen dairy products	60
FDFST5027A	Implement and review the production of milk and related products by the membrane system	50
FDFST5030A	Develop, manage and maintain quality systems for food processing	60
Fruit and Vegetables		
FDFV2001A	Apply hydro-cooling process to fresh produce	30
FDFV3001A	Conduct chemical wash for fresh produce	40
FDFV3002A	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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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		
FDUSUG101A	Install pre-ballast	10

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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.

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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
FDFST4007A	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

Industry Skills Council (ISC)		
AgriFood Skills Council	This ISC is responsible for developing the FD10 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@agrifoodskills.net.au Web: 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
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/trainin g/employers/apprentices/Pages/brochures
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 Web: http://trainingsupport.skills.vic.gov.au/

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 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 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 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 Info line: 1800 136 089

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.
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.