



One size, doesn't fit all for workplace training & adult education.



FBP30121
Certificate III in
Food Processing



Dynamic Learning Services Pty Ltd
RTO No. 40467



+61 2 4365 0040
admin@dynamiclearningservices.com.au
4/172-176 The Entrance Road, Erina NSW 2250
dynamiclearningservices.com.au

FBP30121 Certificate III in Food Processing

FBP30121 Certificate III in Food Processing

The FBP30121 Certificate III in Food Processing reflects the role of individuals working as operators in a food processing environment who have responsibility for overseeing all or part of a processing plant and related equipment.

They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may also take some responsibility for the output of others.



KEY OUTCOMES

- provide a leadership role in supporting day-to-day implementation of the food safety (including food allergen management) and quality programs and procedures in a work area
- support the implementation of health and safety policies and procedures, and contribute to the development and implementation of risk control measures and safety practices within a workplace
- set up, operate, adjust and monitor interrelated processes in a production, processing or packaging system
- participate in traceability and product recall activities to track food through all stages of production, processing and distribution
- comply with relevant good manufacturing practice (GMP) requirements and workplace quality standards in a food or beverage processing facility
- set up a production or packaging line for operation
- control food safety risks, including physical, chemical, microbiological and allergen risks, at a food processing facility, including raw materials, incoming goods, inputs and auxiliary materials and packaging

- participate in performance improvement processes that involve systematic analysis of performance to identify and propose opportunities for improvement
- use numerical applications in the workplace
- comply with environmental regulations, identify environment issues and minimise the risks of negative impact on work and carry out improvements in own work area.
- participate in the development and review of a hazard analysis critical control point (HACCP)-based food safety program
- use structured process improvement tools to solve process and other problems. It describes the broad application of in-depth and rigorous structured problem-solving techniques to identify opportunities for improvement
- work effectively with others in structured teams and informal work groups to complete work activities
- ensure that the gains which have been made by using improved methods, processes and/or equipment are sustained as the new baseline or standard for an area of work and so prevent regression to former practices, or digression to less efficient practices
- undertake root cause analysis (RCA) including competencies needed by operators to contribute to an advanced maintenance strategy using RCA coupled with diagrams and charts
- maintain food safety, workplace cleanliness and personal hygiene, and conduct work tasks where work involves operation of production and/or packaging equipment and processes.
- plan and carry out checks to identify and deal with equipment faults and to determine solutions.

FBP30121 Certificate III in Food Processing

CAREER OPPORTUNITIES

- Advance production operator
- Advanced packaging operator
- Food processing operator (Grain)

QUALIFICATION PATHWAYS

- FBP40321 Certificate IV in Food Processing

MODES OF DELIVERY

- Face to face in the workplace
- Correspondence in a self-paced model (using text-based resources in a self-paced model and supported by our dedicated trainers)
- Recognition of Prior Learning (for people who have evidence to support their current competence in the relevant units of competency which comprise the qualification).
- Blended (using a combination of the modes described).

Decisions about the duration of this qualification consider the candidates' likelihood of successfully achieving the learning outcomes and ensure that the integrity of the qualification's outcomes are maintained.

Entry Requirements

There are no pre-requisite entry requirements for this course of study. Students must undergo a Language, Literacy & Numeracy evaluation prior to commencement of studies.

Assessment

The assessment in this qualification involves a variety of workbook activities, practical tasks, and project work. Participants will be supported by their trainer throughout their journey.

Course Fees

Your course fee includes the delivery and assessment of your qualification, your study materials (including all resources) and on-going support from our training team.

Further detailed information on your course, fees and charges, relevant student policies and procedures and to view the student handbook, please visit our website at www.dynamiclearningservices.com.au or contact Dynamic Learning Services 02 4365 0040.



Volume of Learning

Learners should expect a duration between 12 and 24 months to meet the requirements of FBP30121 Certificate III in Food Processing, which is consistent with the AQF volume of learning indicators for a Certificate III qualification. This may vary depending upon prior experience and study.

FBP30121 Certificate III in Food Processing

UNITS OF STUDY

FBP30121 Certificate III in Food Processing		
Core Units		
FBPFSY3003	Monitor the implementation of food safety and quality programs	Core
FBPWHS3001	Contribute to work health and safety processes	Core
FBPOPR3019	Operate and monitor interrelated processes in a production or packaging system	Core
FBPFSY3004	Participate in traceability activities	Core
FBPOPR3021	Apply good manufacturing practice requirements in food processing	Core
Elective Units		
FBPOPR3004	Set up a production or packaging line for operation	Elective
FBPFSY3005	Control contaminants and allergens in food processing	Elective
FBPPPL3003	Participate in improvement processes	Elective
FBPOPR2069	Use numerical applications in the workplace	Elective
MSMENV272	Participate in environmentally sustainable work practices	Elective
FBPFSY3002	Participate in a HACCP team	Elective
MSMSUP390	Use structured problem solving tools	Elective
FBPPPL2001	Participate in work teams and groups	Elective
MSS403085	Ensure process improvements are sustained	Elective
MSS402080	Undertake root cause analysis	Elective
FBPFSY2002	Apply food safety procedures	Elective
MSMSUP303	Identify equipment faults	Elective

Why study with Dynamic Learning Services?

It's not just a nationally accredited qualification you will receive, it's a mindset for success and support to see you through to your qualification.

Here at Dynamic Learning Services, we are committed to excellence. High quality course content that is up to date with industry and business needs today, along with flexibility in how you study with us.

We value that there is strength in diversity. 'One size doesn't fit all'.

Dynamic Learning Services Pty Ltd
RTO No. 40467



+61 2 4365 0040
admin@dynamiclearningservices.com.au
4/172-176 The Entrance Road, Erina NSW 2250
dynamiclearningservices.com.au