

Certificate II in Food Processing (Sales)

FBP20317



This specialised qualification is suited for those who wish to pursue a career assisting in sales within a manufacturing or retail food environment and to learn the practical skills and knowledge in this area.

Employment Opportunities

The completion of this qualification could lead to employment as a:

- Sales assistant in food retail or manufacturing

How is this course delivered?

Our courses are delivered through a range of flexible arrangements including on-the-job training, online learning and self-directed learning. We also offer Recognition of Prior Learning (RPL).

Jobs and Skills WA funded training (WA only)

Jobs and Skills WA is a WA Government program focused on providing training for skills areas and to help create new jobs for Western Australians. Australian College of Training is able to access funded training for eligible persons.

To find out if you are eligible contact us now on (08) 9472 6111.

Why study with Australian College of Training?

- We offer training across 8 different industry areas which allows us to customise training to suit a variety of job roles and employment situations.
- We have flexible training and study options to suit individual learner and employer needs.
- High quality, industry-experienced trainers and support staff are here to support training in all study modes.

Duration

12 Months

Traineeship

Yes

Apprenticeship

No

Cost (approx.)

Fee for Service - \$2870.00

Traineeship - \$1220.00

Student tuition fees are indicative only and are subject to change given individual circumstances at enrolment. Additional fees may apply such as student service and resource fees.

Other Food Processing Qualifications

FBP30117 Certificate III in Food Processing

FBP30617 Certificate III in Food Processing (Sales)

Talk to our training specialists today or visit auscollege.edu.au

ABN 48 106 641 767



Qualification Outline

This qualification covers the skills and knowledge for those working in a retail food processing environment, assisting with sales.

To achieve a Certificate II in Food Processing (Sales), a total of **thirteen (13) units** of competency must be completed, including:

- **Five (5) core units plus eight (8) elective units**

Unit Code	Core Units
FDFOHS2001A	Participate in OHS processes
FDFOP2063A	Apply quality systems and procedures
FDFOP2064A	Provide and apply workplace information
MSMENV272	Participate in environmentally sustainable work practices
FDFOP2061A	Use numerical applications in the workplace

Elective Units

- One unit must be selected from Group A.
- Two must be selected from Group B.
- Two must be selected from Group C.
- Three may be selected from the remaining units in Group B, C or D, or any currently endorsed training package at Certificate I (max 1 unit), Certificate II or Certificate III (max 1 unit) levels.

Group A

Unit Code	Elective Units
FBPOPR2032	Apply work procedures to maintain integrity of product
FDFFS2001A	Implement the food safety program and procedures

Group B

Unit Code	Elective Units
SIRRMER001	Produce visual merchandise displays
SIRRRTF001	Balance and secure point-of-sale terminal
SIRXPDK001	Advise on products and services
SIRXRSK001	Identify and respond to security risks

Group C – Sector Specialist

Unit Code	Elective Units
Baking	
FBPOPR2024	Operate a cooling, slicing and wrapping process
FBPOPR2055	Freeze dough
FBPPBK2001	Operate a cooling and slicing process
FBPPBK2002	Operate a pastry forming and filling process
FBPPBK2007	Operate a pastry production process
Beverages	
FBPBEV2001	Operate a de-aeration, mixing and carbonation process
Confectionery	
FBPCON2001	Examine raw ingredients used in confectionery
FBPCON2003	Operate a chocolate conching process
FBPCON2004	Operate a chocolate depositing or moulding process
FBPCON2008	Operate a chocolate refining process
Dairy Processing	
FBPDPR2001	Operate a butter churning process
FBPDPR2003	Operate a curd production and cutting process

FBPDPR2005	Operate a cheese pressing and moulding process
FBPDPR2006	Operate a fermentation process
Grocery products and supplies	
FBPGPS2001	Operate a bleaching process
FBPGPS2003	Operate a deodorising process
FBPGPS2005	Operate a fractionation process
FBPGPS2006	Operate a hydrogenation process
FBPGPS2007	Operate an inter-esterification process
FBPGPS2008	Operate a neutralisation process
Grain Processing	
FBPGRA2001	Operate a liquid, mash or block stockfeed process
FBPGRA2002	Recognise mill operations and technologies
FBPGRA2003	Operate a grain conditioning process
FBPGRA2004	Operate a grain cleaning process
FBPGRA2005	Operate a purification process
FBPGRA2006	Operate a scalping and grading process
FBPGRA2007	Operate a scratching and sizing process
FBPGRA2008	Operate a break roll process
FBPGRA2009	Operate a pelleting process
FBPGRA2010	Handle grain in a storage area
Poultry	
AMPP201	Operate a poultry dicing, stripping or mincing process
AMPP202	Operate a poultry evisceration process
AMPP203	Grade poultry carcass
AMPP207	Operate the bird receival and hanging process
AMPP208	Operate a poultry stunning, killing and defeathering process
Cross Sector Units	
AMPX207	Vacuum pack product
AMPX209	Sharpen knives
FBPOPR2001	Work effectively in the food processing industry
FBPOPR2002	Inspect and sort materials and product
FBPOPR2006	Operate a bulk dry goods transfer process
FBPOPR2007	Work in a freezer storage area
FBPOPR2008	Operate a bulk liquid transfer process
FBPOPR2009	Load and unload tankers
FBPOPR2010	Work with temperature controlled stock
FBPOPR2012	Maintain food safety when loading, unloading and transporting food
FBPOPR2014	Participate in sensory analyses
FBPOPR2017	Operate a blending, sieving and bagging process
FBPOPR2020	Operate a form, fill and seal process
FBPOPR2021	Operate a fill and seal process
FBPOPR2022	Operate a high speed wrapping process
FBPOPR2023	Operate a packaging process
FBPOPR2027	Dispense non-bulk ingredients
FBPOPR2028	Operate a mixing or blending process
FBPOPR2029	Operate a baking process
FBPOPR2033	Operate a depositing process
FBPOPR2034	Operate an evaporation process
FBPOPR2036	Operate an extrusion process
FBPOPR2037	Operate a filtration process
FBPOPR2038	Operate a grinding process
FBPOPR2040	Operate a heat treatment process
FBPOPR2041	Operate a mixing or blending and cooking process
FBPOPR2042	Operate a drying process

FBPOPR2043	Operate an homogenising process
FBPOPR2046	Operate a production process
FBPOPR2048	Pre-process raw materials
FBPOPR2050	Operate a separation process
FBPOPR2054	Operate a water purification process
FBPOPR2056	Operate a freezing process
FBPOPR2057	Operate a membrane process
FBPOPR2058	Operate a holding and storage process
FBPOPR2059	Operate a continuous freezing process
FDFOPR2002A	Clean equipment in place
FDFOPR2004A	Clean and sanitise equipment
FDFOPR2005A	Work in a socially diverse environment
FDFOPR2011A	Conduct routine maintenance
FDFOPR2013A	Apply sampling procedures
FDFOPR2016A	Work in a food handling area for non-food handlers

Group D

Unit Code	Elective Units
BSBITU211	Produce digital text documents
BSBITU212	Create and use spreadsheets
BSBWOR204	Use business technology
FDFOPR1003A	Carry out manual handling tasks
FDFOPL2001A	Participate in work teams and groups
MSS402010	Manage the impact of change on own work
MSS402002	Sustain process improvements
MSS402021	Apply just-in-time (JIT) procedures
MSS402030	Apply cost factors to work practices
MSS402040	Apply 5S procedures
MSS402050	Monitor process capability
MSS402051	Apply quality standards
MSS402080	Undertake root cause analysis
SITHFAB005	Prepare and serve espresso coffee *Pre-requisite unit SITXFS001 Use hygienic practices for food safety

This document is current as at 8th January 2019