

Certificate II in Food Processing

FBP20122



This general qualification is suited for those who wish to pursue a career in a range of food processing environments and to use machinery and equipment to process food.

Employment Opportunities

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

- Food processing operator
- Food handler

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 - \$3450.00

Traineeship - \$1200.00

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

FBP30417 Certificate III in Bread Baking

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

ABN 48 106 641 767

This document is current as at 8-02-2023



Qualification Outline

This qualification covers the skills and knowledge for those working in a range of food processing and manufacturing environments, using machinery and equipment to process food.

To achieve FBP20122 Certificate II in Food Processing, a total of **thirteen (13) units** of competency must be completed, including:

- **Four (4) core units plus nine (9) elective units**

Unit Code	Core Units
FBPFSY2002	Apply food safety procedures
FBPOPR2071	Provide and apply workplace information
FBPOPR2096	Follow procedures to maintain good manufacturing practice in food processing
FBPWHS2001	Participate in work health and safety processes

Elective Units

- Select at least 5 units from Group A.
- Select up to 3 units from any currently endorsed training package that aligns and contributes to a valid vocational outcome.

Group A	Elective Units
FBPBPG2012	Operate a packaging process
FBPOPR2069	Use numerical applications in the workplace
FBPOPR2070	Apply quality systems and procedures
FBPOPR2074	Carry out manual handling tasks
FBPOPR2075	Work effectively in the food processing industry
FBPOPR2076	Inspect and sort materials and products
FBPOPR2079	Work with temperature controlled stock
FBPOPR2082	Operate a mixing or blending process
FBPOPR2083	Operate a baking process
FBPOPR2095	Clean and sanitise equipment
FBPPPL2001	Participate in work teams and groups
FBPPPL2002	Work in a socially diverse environment
MSMENV272	Participate in environmentally sustainable work practices