

Certificate III in Food Processing

FBP30121



This general qualification is suited for those who wish to pursue a team leader role in food processing environment who have responsibility for overseeing food processing and related equipment. Unit specialisation is available.

Employment Opportunities

- Food production/processing team leader or supervisor

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

24 Months

Traineeship

Yes

Apprenticeship

No

Cost (approx.)

Fee for Service - \$5750.00

Traineeship - \$2000.00

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

FBP40321 Certificate IV in Food Processing

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

ABN 48 106 641 767

This document is current as at 12-01-2024



Qualification Outline

This qualification covers the skills and knowledge for those have responsibility for overseeing all or part of a processing plant and related equipment, and who may have responsibility for others.

To achieve FBP30121 Certificate III in Food Processing, a total of **seventeen (17) units** of competency must be completed, including:

- **Five (5) core units plus twelve (12) elective units**

Unit Code	Core Units
FBPFSY3003	Monitor the implementation of quality and food safety programs
FBPFSY3004	Participate in traceability activities
FBPOPR3019	Operate and monitor interrelated processes in a production or packaging system
FBPOPR3021	Apply good manufacturing practice requirements in food processing
FBPWHS3001	Contribute to work health and safety processes

Elective Units

- At least 6 units from Group A to M
- Up to 3 units from Group N
- Up to 4 units from any currently endorsed training package that aligns and contributes to a valid vocational outcome.

Groups A to M

Unit Code	Group	Elective Units
FBPOPR3004	A	Set up a production or packaging line for operation
FBPOPR3011	D	Operate and monitor a heat treatment process
FBPOPR4001	D	Apply principles of statistical process control
FBPOPR3017	I	Prepare food products using basic cooking methods
FBPFSY3005	J	Control contaminants and allergens in food processing
FBPPPL3003	J	Participate in improvement processes
FBPPPL3005	J	Participate in an audit process
BSBOPS304	K	Deliver and monitor a service to customers
FBPFSY3002	M	Participate in a HACCP team
FBPOPR3018	M	Identify dietary, cultural and religious considerations for food production
FBPPPL3004	M	Lead work teams and groups
FBPPPL3006	M	Report on workplace performance
FBPPPL3007	M	Support and mentor individuals and groups
FBPTEC3001	M	Apply raw materials, ingredient and process knowledge to production problems
FBPTEC4008	M	Participate in product recalls

Group N

Unit Code	Group	Elective Units
FBPBP2012	N	Operate a packaging process
FBPOPR2069	N	Use numerical applications in the workplace
FBPOPR2070	N	Apply quality systems and procedures
FBPOPR2071	N	Provide and apply workplace information
FBPOPR2074	N	Carry out manual handling tasks
FBPOPR2079	N	Work with temperature controlled stock
FBPOPR2095	N	Clean and sanitise equipment
FBPPPL2001	N	Participate in work teams and groups
FBPPPL2002	N	Work in a socially diverse environment