



# **Companion Volume Implementation Guide**

**Release 3.0**

## **Part 2: Component details**

**FBP Food, Beverage and  
Pharmaceutical  
Training Package**

**Version 3.0**

October 2019



## Disclaimer

This work has been produced with the assistance of funding provided by the Commonwealth Government through the Department of Employment, Skills, Small and Family Business (DESSFB).

The views expressed in this work do not necessarily represent the views of the DESSFB. In addition, the DESSFB does not give warranty or accept any legal liability in relation to the content of this work.

For further information about this Companion Volume or any other work being undertaken by Skills Impact, please visit:

[www.skillsimpact.com.au](http://www.skillsimpact.com.au)

## Skills Impact Ltd

ABN: 58 006 212 693

559A Queensberry Street

PO Box 466

NORTH MELBOURNE VIC 3051

**p.** (03) 9321 3526

**e.** [inquiry@skillsimpact.com.au](mailto:inquiry@skillsimpact.com.au)

**w.** [www.skillsimpact.com.au](http://www.skillsimpact.com.au)



# Contents

<b>Implementation Guide modification history .....</b>	<b>6</b>
<b>Introduction .....</b>	<b>7</b>
About this Guide .....	7
Structure of this Guide.....	7
Other Companion Volumes .....	7
<b>Qualifications in the FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.....</b>	<b>8</b>
<b>Skill sets in the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0 .....</b>	<b>9</b>
<b>Units of competency in the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0 .....</b>	<b>10</b>
Imported units of competency .....	24
Units of competency with prerequisite requirements.....	36
<b>Mapping information .....</b>	<b>39</b>
Qualifications.....	39
Skill sets.....	45
Units of competency .....	51

## Implementation Guide modification history

Implementation Guide release number	Implementation Guide release date	Author	Comments
3.0	October 2019	Skills Impact	Implementation Guide updated to accompany release of <i>FBP Food, Beverage and Pharmaceutical Training Package Version 3.0</i> .
2.1	March 2019	Skills Impact	Mapping information relating to FDFRB3014A Produce sweet yeast products corrected to show correct comments and equivalence statement changed to equivalent unit. Corrected title FDFWGG3007A.
2.0	December 2018	Skills Impact	Implementation Guide updated to accompany release of <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i> .
1.1	March 2018	Skills Impact	Implementation Guide divided into two parts. Part 1 contains overview and implementation information. Part 2 contains component details. Imported units list corrected.
1.0	January 2018	Skills Impact	Implementation Guide created to accompany release of <i>FBP Food, Beverage and Pharmaceutical Training Package Training Package Version 1.0</i> .

# Introduction

## About this Guide

This Companion Volume Implementation Guide is designed to assist assessors, trainers, Registered Training Organisations (RTOs) and enterprises to use the *FBP Food, Beverage and Pharmaceutical Training Package*.

## Structure of this Guide

This Implementation Guide for the *FBP Food, Beverage and Pharmaceutical Training Package* consists of two parts. Each part can be downloaded from VETNet at:

<https://vetnet.education.gov.au/Pages/Training Packages/Food, Beverage and Pharmaceutical Training Package>.

This document is Part 2 and it includes:

- lists of the qualifications, skill sets and units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package Version 3.0*
- units of competency from the *FBP Food, Beverage and Pharmaceutical Training Package Version 3.0* which have prerequisite requirements
- units of competency imported from other training packages
- mapping information for training package components (qualifications, skill sets and units of competency) that provides a summary of key changes.
- resources and equipment requirements.

## Note about Part 1

Please refer to the *FBP Food, Beverage and Pharmaceutical Training Package Implementation Guide Release 3.0 Part 1: Overview and Implementation* file for:

- coding conventions used for qualifications and units of competency in the training package
- how mapping to previous versions of a training package can be useful for delivery and assessment
- key work, training and regulatory/licensing requirements in the industry
- training pathways
- occupational outcomes of qualifications
- entry requirements for qualifications
- access and equity considerations
- resources and equipment requirements.

## Other Companion Volumes

An additional **Companion Volume User Guide** for the *FBP Food, Beverage and Pharmaceutical Training Package* has been developed to support training and delivery of some sectors. This is:

- Companion Volume User Guide: Artisanal Food and Beverages

All Companion Volumes, including the User Guide for the Training Package can be downloaded from VETNet at <https://vetnet.education.gov.au/Pages/Training Packages/Food, Beverage and Pharmaceutical Training Package>.

## Qualifications in the FBP Food, Beverage and Pharmaceutical Training Package Version 3.0

Qualifications in <i>FBP Food, Beverage and Pharmaceutical Training Package Version 3.0</i>	
Code	Title
FBP10117	Certificate I in Food Processing
FBP10217	Certificate I in Baking
FBP20117	Certificate II in Food Processing
FBP20217	Certificate II in Baking
FBP20317	Certificate II in Food Processing (Sales)
FBP20418	Certificate II in Pharmaceutical Manufacturing
FBP20518	Certificate II in Wine Industry Operations
FBP20618	Certificate II in Sugar Milling Support
FBP30117	Certificate III in Food Processing
FBP30217	Certificate III in Plant Baking
FBP30317	Certificate III in Cake and Pastry
FBP30417	Certificate III in Bread Baking
FBP30517	Certificate III in Baking
FBP30617	Certificate III in Food Processing (Sales)
FBP30717	Certificate III in Rice Processing
FBP30818	Certificate III in Pharmaceutical Manufacturing
FBP30918	Certificate III in Wine Industry Operations
FBP31018	Certificate III in Sugar Milling Industry Operations
FBP40117	Certificate IV in Flour Milling
FBP40217	Certificate IV in Baking
FBP40318	Certificate IV in Food Processing
FBP40418	Certificate IV in Food Science and Technology
FBP40518	Certificate IV in Pharmaceutical Manufacturing
FBP40619	Certificate IV in Artisan Fermented Products
FBP50118	Diploma of Food Science and Technology
FBP50218	Diploma of Food Safety Auditing
FBP50319	Diploma of Artisan Cheesemaking



## Skill sets in the FBP Food, Beverage and Pharmaceutical Training Package Version 3.0

Skill sets in <i>FBP Food, Beverage and Pharmaceutical Training Package Version 3.0</i>	
Code	Title
FBPSS00001	Advanced baking skill set
FBPSS00002	Bread baking for pastry cooks skill set
FBPSS00003	Cake and pastry baking for bread bakers skill set
FBPSS00004	Food Safety Auditor Skill Set
FBPSS00005	Milk Tanker Operator Skill Set
FBPSS00006	Pasteuriser and Homogeniser Operator Skill Set
FBPSS00007	Pasteuriser Operator Skill Set
FBPSS00008	Evaporator Station Operator Skill Set
FBPSS00009	Loco Driver Skill Set
FBPSS00010	Loco Driver Assistant Skill Set
FBPSS00011	Cane Railway Skill Set
FBPSS00012	Cane Traffic Movement Skill Set
FBPSS00013	Cane Traffic Scheduling Skill Set
FBPSS00014	Cane Weight Bridge Skill Set
FBPSS00015	Crushing and Extraction Skill Set
FBPSS00016	Crystalliser Skill Set
FBPSS00017	Sugar Lab Skill Set
FBPSS00018	Sugar Mill Powerhouse Skill Set
FBPSS00019	Pan Stage Skill Set
FBPSS00020	Low Grade Fugal Operator Skill Set
FBPSS00021	High Grade Fugal Operator Skill Set
FBPSS00022	Standard Boiler Operator Skill Set
FBPSS00023	Advanced Boiler Operator Skill Set
FBPSS00024	Cellar Door Sales Skill Set
FBPSS00025	Cellar Operations Induction Skill Set
FBPSS00026	Spirit Operations Skill Set
FBPSS00027	Seasonal Vineyard Hand Skill Set
FBPSS00028	Wine Hospitality Skill Set
FBPSS00029	Bottling and Packaging Operator Skill Set
FBPSS00030	Vineyard Operations Hand Skill Set
FBPSS00031	Vineyard Nursery Hand Skill Set
FBPSS00032	Bottle Supply Operator Skill Set

<b>Skill sets in <i>FBP Food, Beverage and Pharmaceutical Training Package Version 3.0</i></b>	
<b>Code</b>	<b>Title</b>
FBPSS00033	Bottling and Packaging Filler Operator Skill Set
FBPSS00034	Bottling and Packaging Labelling Operator Skill Set
FBPSS00035	Carton Packaging and Palletising Operator Skill Set
FBPSS00036	Continuous Still Distillation Skill Set
FBPSS00037	Pot Still Distillation Skill Set
FBPSS00038	Spirit Handling Skill Set
FBPSS00039	Prepare to Set up an Artisan Food or Beverage Production Business Skill Set
FBPSS00040	Cheesemonger Skill Set
FBPSS00041	Artisan Cheesemaker Skill Set
FBPSS00042	Artisan Brewer Skill Set
FBPSS00043	Artisan Food and Beverage Fermenter Skill Set
FBPSS00044	Artisan Olive Producer Skill Set
FBPSS00045	Artisan Distiller Skill Set
FBPSS00046	Present Artisan Food and Beverages Skill Set
FBPSS00047	Establish an Artisan Food or Beverage Business Skill Set

## Units of competency in the **FBP Food, Beverage and Pharmaceutical Training Package Version 3.0**

<b>Units of competency in <i>FBP Food, Beverage and Pharmaceutical Training Package Version 3.0</i></b>	
<b>Code</b>	<b>Title</b>
FBPAUD4001	Assess compliance with food safety programs
FBPAUD4002	Communicate and negotiate to conduct food safety audits
FBPAUD4003	Conduct food safety audits
FBPAUD4004	Identify, evaluate and control food safety hazards
FBPAUD5001	Audit bivalve mollusc growing and harvesting processes
FBPAUD5002	Audit a cook chill process
FBPAUD5003	Audit a heat treatment process
FBPAUD5004	Audit ready-to-eat meat products manufacturing
FBPBEG2001	Operate a deaeration, mixing and carbonation process
FBPBEG2002	Manufacture roast and ground coffee
FBPBEG2003	Operate an ice manufacturing process
FBPBPG2001	Operate the bottle supply process
FBPBPG2002	Operate the carton erection process
FBPBPG2003	Operate the carton packing process
FBPBPG2004	Operate the palletising process

**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
FBPBPG2005	Operate the electronic coding process
FBPBPG2006	Operate the bottle capsuling process
FBPBPG2007	Operate manual bottling and packaging processes
FBPBPG2008	Perform basic packaging tests and inspections
FBPBPG3001	Operate the bottle filling process
FBPBPG3002	Operate the labelling process
FBPBPG3003	Operate the softpack filling process
FBPBPG3004	Operate the bottle sealing process
FBPBPG3005	Operate the tirage and transfer process
FBPBPG3006	Operate traditional sparkling wine processes
FBPBPG3007	Perform packaging equipment changeover
FBPBPG4001	Manage bottling and packaging processes
FBPBPG4002	Manage filling and packaging of fermented beverages
FBPCDS2001	Conduct a standard product tasting
FBPCDS2002	Provide and present wine tourism information
FBPCDS2003	Sell cellar door products and services
FBPCDS2004	Perform cellar door stock control procedure
FBPCDS3001	Conduct winery and site tours
FBPCDS3002	Plan and deliver a wine tasting event
FBPCDS3003	Coordinate winery hospitality activities
FBPCEL2001	Perform oak handling activities
FBPCEL2002	Perform fermentation operations
FBPCEL2003	Operate the ion exchange process
FBPCEL2004	Perform heat exchange operations
FBPCEL2005	Perform must draining operations
FBPCEL2006	Operate the crushing process
FBPCEL2007	Prepare and make additions and finings
FBPCEL2008	Carry out inert gas handling operations
FBPCEL2009	Carry out transfer operations
FBPCEL2010	Prepare and wax tanks
FBPCEL3001	Handle and store spirits
FBPCEL3002	Operate the continuous clarification by separation (flotation) process
FBPCEL3003	Operate the concentration process
FBPCEL3004	Operate an earth filtration process
FBPCEL3005	Operate the pressing process
FBPCEL3006	Operate the fine filtration process
FBPCEL3007	Operate clarification by separation (centrifugation) process
FBPCEL3008	Operate the rotary vacuum filtration process
FBPCEL3009	Operate the crossflow filtration process

**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
FBPCEL3010	Operate the decanter process
FBPCEL3011	Operate the reverse osmosis process
FBPCEL3012	Perform de-aromatising, de-alcoholising or de-sulphuring operations
FBPCEL3013	Perform rectification (continuous still) operations
FBPCEL3014	Prepare and monitor wine cultures
FBPCEL3015	Perform first distillation (pot still brandy) operations
FBPCEL3016	Perform second distillation (pot still brandy) operations
FBPCEL3017	Perform single column lees stripping (continuous still brandy) operations
FBPCEL3018	Perform dual column distillation (continuous still brandy) operations
FBPCHE3001	Conduct cheese making operations
FBPCHE3002	Carry out processes for a range of artisan cheeses
FBPCHE4001	Prepare and present cheese
FBPCHE5002	Produce acid-coagulated soft cheese
FBPCHE5003	Produce a range of rennet-coagulated cheeses
FBPCHE5004	Produce acid and heat coagulated cheese
FBPCHE5005	Produce lactic acid coagulated artisan cheese
FBPCHE5006	Produce rennet coagulated artisan cheese
FBPCHE5007	Produce acid and heat coagulated artisan cheese
FBPCHE5008	Ripen artisan cheese
FBPCHE5009	Carry out sampling and interpret tests for cheese production
FBPCON2001	Examine raw ingredients used in confectionery
FBPCON2002	Operate a boiled confectionery process
FBPCON2003	Operate a chocolate conching process
FBPCON2004	Operate a chocolate depositing or moulding process
FBPCON2005	Operate a confectionery depositing process
FBPCON2006	Operate a granulation and compression process
FBPCON2007	Operate a panning process
FBPCON2008	Operate a chocolate refining process
FBPCON2009	Operate a starch moulding process
FBPDPR2001	Operate a butter churning process
FBPDPR2002	Operate a butter oil process
FBPDPR2003	Operate a curd production and cutting process
FBPDPR2004	Operate a cooling and hardening process
FBPDPR2005	Operate a cheese pressing and moulding process
FBPDPR2006	Operate a fermentation process
FBPEGG2001	Work on an egg grading floor
FBPEGG2002	Operate egg grading and packing floor equipment
FBPFAV2001	Apply hydro-cooling processes to fresh produce
FBPFAV3001	Conduct chemical wash for fresh produce

**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
FBPFAV3002	Program fresh produce grading equipment
FBPFST4001	Apply food processing technologies
FBPFST4002	Carry out sampling and testing of milk at receipt
FBPFST4003	Apply digital technology in food processing
FBPFST4004	Perform microbiological procedures in the food industry
FBPFST4005	Document food processes and supporting procedures
FBPFST4006	Apply food preservation technologies
FBPFST4007	Establish operational requirements for a food processing enterprise
FBPFST4008	Preserve food in cans or sealed containers
FBPFST4009	Label foods according to legislative requirements
FBPFST4010	Apply sensory analysis in food processing
FBPFST4011	Apply the principles of nutrition to food processing
FBPFST4012	Apply water management principles to the food industry
FBPFST4013	Interpret and respond to food and/or beverage test results
FBPFST4014	Apply sensory analysis in food and/or beverage production
FBPFST5001	Monitor refrigeration and air conditioning systems in food processing
FBPFST5002	Identify and implement required process control for a food processing operation
FBPFST5003	Construct a process control chart for a food processing operation
FBPFST5004	Specify and monitor the nutritional value of processed food
FBPFST5005	Examine the biochemical properties of food
FBPFST5006	Apply food microbiological techniques and analysis
FBPFST5007	Monitor the development and implementation of a food QA system
FBPFST5008	Develop a new food product
FBPFST5009	Implement and review the processing of market milk and related products
FBPFST5010	Implement and review the preparation of milk for processing
FBPFST5011	Implement and review the processing of chocolate and sugar-panned products
FBPFST5012	Implement and review the processing of aerated confectioneries
FBPFST5013	Implement and review the production of gums and jellies
FBPFST5014	Implement and review the production of chocolate products
FBPFST5015	Implement and review the processing of chocolate
FBPFST5016	Implement and review the processing of high and low boil confectionery
FBPFST5017	Implement and review the processing of confectionery products
FBPFST5018	Implement and review the processing of chilled or frozen poultry products
FBPFST5019	Implement and review the processing of cooked poultry products
FBPFST5020	Implement and review the processing of egg based products
FBPFST5021	Implement and review the processing of fruit, vegetables, nuts, herbs and spices
FBPFST5022	Implement and review the processing of fish and seafood products
FBPFST5023	Implement and review the production of milk fat products
FBPFST5024	Implement and review the production of fermented dairy products and dairy

**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
	desserts
FBPFST5025	Implement and review the production of concentrated and dried dairy products
FBPFST5026	Implement and review the production of ice creams and frozen dairy products
FBPFST5027	Implement and review the production of milk and related products by the membrane system
FBPFST5028	Implement and review the manufacturing and processing of edible fats and oils
FBPFST5029	Implement and review manufacturing, packaging and testing of beverage products
FBPFST5030	Implement and review manufacturing of cereal products
FBPFST5031	Identify the microbiological and biochemical properties of fermented food and/or beverages
FBPFST6001	Develop, manage and maintain quality systems for food processing
FBPFSY1001	Follow work procedures to maintain food safety
FBPFSY2001	Implement the food safety program and procedures
FBPFSY3001	Monitor the implementation of quality and food safety programs
FBPFSY3002	Participate in a HACCP team
FBPFSY4001	Supervise and maintain a food safety plan
FBPFSY4002	Supervise and verify supporting programs for food safety
FBPFSY5001	Develop a HACCP-based food safety plan
FBPGPS2001	Operate a bleaching process
FBPGPS2002	Operate a complexing process
FBPGPS2003	Operate a deodorising process
FBPGPS2004	Operate a flake preparation process
FBPGPS2005	Operate a fractionation process
FBPGPS2006	Operate a hydrogenation process
FBPGPS2007	Operate an interesterification process
FBPGPS2008	Operate a neutralisation process
FBPGPS2009	Operate a soap splitting process
FBPGPS2010	Operate a winterisation process
FBPGPS2011	Operate a creamed honey manufacture process
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 scratch and sizing process
FBPGRA2008	Operate a break roll process
FBPGRA2009	Operate a pelleting process
FBPGRA2010	Handle grain in a storage area
FBPGRA2011	Receive grain for malting

**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
FBPGRA2012	Prepare malted grain
FBPGRA2013	Blend and dispatch malt
FBPGRA2014	Operate a rice vitamin enrichment process
FBPGRA3001	Work with micronutrients or additions in stockfeed manufacturing processes
FBPGRA3002	Apply knowledge of animal nutrition principles to stockfeed product
FBPGRA3003	Lead flour milling shift operations
FBPGRA3004	Control mill processes and performance
FBPGRA3005	Conduct rice harvest receivals
FBPGRA3006	Implement a paddy receival and grain cleaning process
FBPGRA3007	Implement a rice blending and cleaning process
FBPGRA3008	Implement a rice colour sorting process
FBPGRA3009	Implement a rice flour break process
FBPGRA3010	Implement a rice flour grading process
FBPGRA3011	Implement a rice grading process
FBPGRA3012	Implement a rice hulling and separation process
FBPGRA3013	Implement a rice product manufacturing process
FBPGRA3014	Implement a rice seed preparation and storage system
FBPGRA3015	Implement a rice whitening process
FBPGRA3016	Implement a rice flour blending process
FBPGRA4001	Control power and automation for milling processes
FBPGRA4002	Supervise testing processes for wheat and flour
FBPGRA4003	Manage mill logistics and support services
FBPGRA4004	Establish and supervise dust control procedures in a grain processing enterprise
FBPLAB2001	Use basic laboratory equipment
FBPLAB2002	Prepare laboratory solutions and stains
FBPLAB2003	Perform basic analytical tests
FBPOPR1001	Pack or unpack product manually
FBPOPR1002	Operate automated washing equipment
FBPOPR1003	Communicate workplace information
FBPOPR1004	Prepare basic mixes
FBPOPR1005	Operate basic equipment
FBPOPR1006	Monitor process operation
FBPOPR1007	Participate effectively in a workplace environment
FBPOPR1008	Take and record basic measurements
FBPOPR1009	Follow work procedures to maintain quality
FBPOPR1010	Carry out manual handling tasks
FBPOPR2001	Work effectively in the food processing industry
FBPOPR2002	Inspect and sort materials and product
FBPOPR2003	Prepare and monitor beer yeast propagation processes

**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
FBPOPR2004	Operate a beer packaging process
FBPOPR2005	Operate a beer filling process
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
FBPOPR2011	Identify key stages and beer production equipment in a brewery
FBPOPR2012	Maintain food safety when loading, unloading and transporting food
FBPOPR2013	Operate a bright beer tank process
FBPOPR2014	Participate in sensory analyses
FBPOPR2015	Operate a beer filtration process
FBPOPR2016	Operate a beer maturation process
FBPOPR2017	Operate a blending, sieving and bagging process
FBPOPR2018	Operate a case packing process
FBPOPR2019	Fill and close product in cans
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
FBPOPR2024	Operate a cooling, slicing and wrapping process
FBPOPR2025	Manufacture extruded and toasted products
FBPOPR2026	Operate a forming or shaping process
FBPOPR2027	Dispense non-bulk ingredients
FBPOPR2028	Operate a mixing or blending process
FBPOPR2029	Operate a baking process
FBPOPR2030	Operate a brewery fermentation process
FBPOPR2031	Operate a coating application process
FBPOPR2032	Apply work procedures to maintain integrity of product
FBPOPR2033	Operate a depositing process
FBPOPR2034	Operate an evaporation process
FBPOPR2035	Operate an enrobing process
FBPOPR2036	Operate an extrusion process
FBPOPR2037	Operate a filtration process
FBPOPR2038	Operate a grinding process
FBPOPR2039	Operate a frying process
FBPOPR2040	Operate a heat treatment process
FBPOPR2041	Operate a mixing or blending and cooking process
FBPOPR2042	Operate a drying process



**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
FBPOPR2043	Operate an homogenising process
FBPOPR2044	Operate a retort process
FBPOPR2045	Operate pumping equipment
FBPOPR2046	Operate a production process
FBPOPR2047	Operate a portion saw
FBPOPR2048	Pre-process raw materials
FBPOPR2049	Operate a reduction process
FBPOPR2050	Operate a separation process
FBPOPR2051	Operate a spreads production process
FBPOPR2052	Operate a chocolate tempering process
FBPOPR2053	Operate a washing and drying process
FBPOPR2054	Operate a water purification process
FBPOPR2055	Freeze dough
FBPOPR2056	Operate a freezing process
FBPOPR2057	Operate a membrane process
FBPOPR2058	Operate a holding and storage process
FBPOPR2059	Operate a continuous freezing process
FBPOPR2060	Operate an automated cutting process
FBPOPR2061	Operate a wort production process
FBPOPR2062	Work in a clean room environment
FBPOPR2063	Clean equipment in place
FBPOPR2064	Clean and sanitise equipment
FBPOPR2065	Conduct routine maintenance
FBPOPR2066	Apply sampling procedures
FBPOPR2067	Work in a food handling area for non-food handlers
FBPOPR2068	Operate a process control interface
FBPOPR2069	Use numerical applications in the workplace
FBPOPR2070	Apply quality systems and procedures
FBPOPR2071	Provide and apply workplace information
FBPOPR2072	Work in confined spaces in the food and beverage industries
FBPOPR2073	Work in a socially diverse environment
FBPOPR3001	Control contaminants and allergens in the workplace
FBPOPR3002	Prepare food products using basic cooking methods
FBPOPR3003	Identify cultural, religious and dietary considerations for food production
FBPOPR3004	Set up a production or packaging line for operation
FBPOPR3005	Operate interrelated processes in a production system
FBPOPR3006	Operate interrelated processes in a packaging system
FBPOPR4001	Apply principles of statistical process control
FBPPBK2001	Operate a cooling and slicing process

**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
FBPPBK2002	Operate a pastry forming and filling process
FBPPBK2003	Manufacture rye crisp breads
FBPPBK2004	Manufacture wafer products
FBPPBK2005	Operate a doughnut making process
FBPPBK2006	Operate a griddle production process
FBPPBK2007	Operate a pastry production process
FBPPBK3001	Operate a dough mixing process
FBPPBK3002	Operate a final prove and baking process
FBPPBK3003	Operate a dough make up process
FBPPHM2001	Follow work procedures to maintain Good Manufacturing Practice requirements
FBPPHM3001	Apply Good Manufacturing Practice requirements
FBPPHM3002	Operate a pharmaceutical production process
FBPPHM3003	Work in a controlled environment
FBPPHM3004	Clean and sanitise facilities and equipment
FBPPHM3005	Operate a concentration process
FBPPHM3006	Operate an extraction process
FBPPHM3007	Operate a separation process using chromatography
FBPPHM3008	Operate an aseptic fill and seal process
FBPPHM3009	Operate an aseptic form, fill and seal process
FBPPHM3010	Operate a compressing process
FBPPHM3011	Dispense pharmaceutical raw materials
FBPPHM3012	Operate an encapsulation process
FBPPHM3013	Operate a granulation process
FBPPHM3014	Operate a liquid manufacturing process
FBPPHM3015	Operate a tablet coating process
FBPPHM3016	Operate a sterilisation process using an autoclave
FBPPHM3017	Coordinate a label store
FBPPHM4001	Monitor and maintain Good Manufacturing Practice requirements
FBPPHM4002	Prepare and review workplace documentation to support Good Manufacturing Practice requirements
FBPPHM4003	Facilitate contamination control
FBPPHM4004	Participate in change control procedures
FBPPHM4005	Participate in validation processes
FBPPHM4006	Respond to non-conformance
FBPPPL2001	Participate in work teams and groups
FBPPPL3001	Support and mentor individuals and groups
FBPPPL3002	Establish compliance requirements for work area
FBPPPL3003	Participate in improvement processes
FBPPPL3004	Lead work teams and groups

**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
FBPPPPL3005	Participate in an audit process
FBPPPPL3006	Report on workplace performance
FBPPPPL4001	Manage people in the work area
FBPPPPL4002	Plan and coordinate production equipment maintenance
FBPPPPL4003	Schedule and manage production
FBPPPPL4004	Optimise a work process
FBPPPPL4005	Manage supplier agreements and contracts
FBPPPPL4006	Manage a work area within budget
FBPPPPL4007	Manage internal audits
FBPPPPL4008	Prepare and present artisan food and/or beverages
FBPPPPL5001	Design and maintain programs to support legal compliance
FBPRBK1001	Finish products
FBPRBK2001	Assist non laminated pastry production
FBPRBK2002	Use food preparation equipment to prepare fillings
FBPRBK2003	Assist sponge cake production
FBPRBK2004	Assist basic bread production
FBPRBK2005	Maintain ingredient stores
FBPRBK3001	Produce laminated pastry products
FBPRBK3002	Produce non laminated pastry products
FBPRBK3003	Produce specialist pastry products
FBPRBK3004	Produce meringue products
FBPRBK3005	Produce basic bread products
FBPRBK3006	Produce savoury bread products
FBPRBK3007	Produce specialty flour bread products
FBPRBK3008	Produce sponge cake products
FBPRBK3009	Produce biscuit and cookie products
FBPRBK3010	Produce cake and pudding products
FBPRBK3011	Produce frozen dough products
FBPRBK3012	Schedule and produce bread production
FBPRBK3013	Schedule and produce cake and pastry production
FBPRBK3014	Produce sweet yeast products
FBPRBK3015	Schedule and produce bakery production
FBPRBK3016	Control and order bakery stock
FBPRBK3017	Operate plant baking processes
FBPRBK3018	Produce basic artisan products
FBPRBK4001	Produce artisan bread products
FBPRBK4002	Develop advanced artisan bread methods
FBPRBK4003	Produce gateaux, tortes and entremets
FBPRBK4004	Develop baked products

**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
FBPRBK4005	Apply advanced finishing techniques for specialty cakes
FBPRBK4006	Coordinate baking operations
FBPRBK4007	Assess and evaluate bread products
FBPRBK4008	Apply bread baking science
FBPSUG1001	Install pre-ballast
FBPSUG1002	Undertake shunting operations
FBPSUG1003	Move cane bins in a marshalling yard
FBPSUG1004	Check a cane sample for extraneous matter
FBPSUG1005	Manually clean and maintain housekeeping standards
FBPSUG2001	Lay sleepers for cane rail systems
FBPSUG2002	Lay rails for cane rail systems
FBPSUG2003	Lay skeleton track for cane rail system
FBPSUG2004	Operate tamping equipment
FBPSUG2005	Construct turnouts
FBPSUG2006	Collect and prepare samples
FBPSUG2007	Conduct cane weighbridge operations
FBPSUG2008	Operate a tipping station
FBPSUG2009	Operate an extraction station
FBPSUG2010	Operate a juice clarification process
FBPSUG2011	Operate a mud filtration process
FBPSUG2012	Chemically clean equipment
FBPSUG2013	Operate a pan station
FBPSUG2014	Operate a low grade fugal station
FBPSUG2015	Operate a high grade fugal station
FBPSUG2016	Operate a crystalliser station process
FBPSUG2017	Undertake simple fabrication
FBPSUG2018	Undertake forming, bending and shaping
FBPSUG2019	Operate a bagasse fuel supply system
FBPSUG2020	Operate a coal fuel supply system
FBPSUG2021	Operate an ash separation system
FBPSUG2022	Operate a waste water treatment system
FBPSUG2023	Operate a cooling water system
FBPSUG2024	Perform standard tests on cane samples
FBPSUG2025	Perform general planing and shaping operations
FBPSUG2026	Perform general drilling operations
FBPSUG2027	Perform general lathe operations
FBPSUG2028	Perform general milling operations
FBPSUG3001	Drive a cane locomotive
FBPSUG3002	Control cane traffic movements

**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
FBPSUG3003	Adjust cane delivery schedules to meet daily milling requirements
FBPSUG3004	Drive a master-slave locomotive
FBPSUG3005	Operate a sugar system
FBPSUG3006	Monitor a sugar mill powerhouse
FBPSUG3007	Perform factory control tests
FBPSUG3008	Analyse and convey workplace information
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems
FBPTEC3002	Implement the pest prevention program
FBPTEC3003	Filter fermented beverages
FBPTEC3004	Prepare, fill and store barrels for aging spirits
FBPTEC4001	Determine handling processes for perishable food items
FBPTEC4002	Apply principles of food packaging
FBPTEC4003	Control food contamination and spoilage
FBPTEC4004	Apply basic process engineering principles to food processing
FBPTEC4005	Apply an understanding of food additives
FBPTEC4006	Apply an understanding of legal requirements of food production
FBPTEC4007	Describe and analyse data using mathematical principles
FBPTEC4008	Participate in product recalls
FBPTEC4009	Identify the physical and chemical properties of materials, food and related products
FBPTEC4010	Manage water treatment processes
FBPTEC4011	Establish process capability
FBPTEC4012	Manage raw materials
FBPTEC4013	Manage wort production for brewing
FBPTEC4014	Manage cellar operations
FBPTEC4015	Manage and propagate yeast
FBPTEC4016	Produce fruit-based wash for distillation
FBPTEC4017	Produce grain-based wash for distillation
FBPTEC4018	Manage still operations to produce white spirits
FBPTEC4019	Manage still operations to produce brown spirits
FBPTEC4020	Blend spirits
FBPTEC4021	Apply regulatory requirements to the production of alcoholic beverages
FBPTEC4022	Prepare starter cultures for fermentation
FBPTEC4023	Control and monitor fermentation
FBPTEC4024	Produce fermented and dry-cured meat products
FBPTEC5001	Manage and evaluate new product trials
FBPTEC5002	Manage utilities and energy for a production process
FBPTEC5003	Design an artisan food production facility
FBPVIT2001	Bench graft vines

**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
FBPVIT2002	Carry out potting operations
FBPVIT2003	Hand prune vines
FBPVIT2004	Pick grapes by hand
FBPVIT2005	Maintain callusing environment
FBPVIT2006	Obtain and process rootlings
FBPVIT2007	Tend containerised nursery plants
FBPVIT2008	Train vines
FBPVIT2009	Plant vines by hand
FBPVIT2010	Take and process vine cuttings
FBPVIT2011	Operate vineyard equipment
FBPVIT2012	Identify and treat nursery plant disorders
FBPVIT2013	Recognise disorders and identify pests and diseases
FBPVIT2014	Perform pest control activities
FBPVIT2015	Carry out basic canopy maintenance
FBPVIT2016	Carry out hot water treatment
FBPVIT2017	Operate nursery cold storage facilities
FBPVIT2018	Support mechanical harvesting operations
FBPVIT2019	Operate the irrigation system
FBPVIT3001	Coordinate vineyard operations
FBPVIT3002	Maintain field nursery
FBPVIT3003	Operate spreading and seeding equipment
FBPVIT3004	Monitor and maintain nursery plants
FBPVIT3005	Install and maintain vine trellis
FBPVIT3006	Field graft vines
FBPVIT3007	Operate specialised canopy management equipment
FBPVIT3008	Operate a mechanical harvester
FBPVIT3009	Monitor and control vine disorders and damage
FBPVIT3010	Implement a soil management program
FBPVIT3011	Perform shed nursery activities
FBPVIT3012	Implement an irrigation schedule
FBPWHS1001	Identify safe work practices
FBPWHS2001	Participate in work health and safety processes
FBPWHS2002	Identify and control risks in own work
FBPWHS3001	Contribute to work health and safety processes
FBPWHS4001	Identify, assess and control work health and safety risk in own work
FBPWHS4002	Maintain work health and safety processes
FBPWHS5001	Manage work health and safety processes
FBPWIN2001	Perform effectively in a wine industry workplace
FBPWIN2002	Communicate wine industry information

**Units of competency in *FBP Food, Beverage and Pharmaceutical Training Package*  
Version 3.0**

<b>Code</b>	<b>Title</b>
FBPWIN2003	Conduct sensory evaluation of wine
FBPWIN3001	Evaluate wines (advanced)

## Imported units of competency

The following table shows units of competency from other training packages imported into qualifications and skill sets in the *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0*.

<b>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</b>		
<b>Imported units of competency</b>		
<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
AHCBAC204	Prepare grain storages	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCBUS516	Develop and review a business plan	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCCHM101	Follow basic chemical safety rules	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCCHM201	Apply chemicals under supervision	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCCHM303	Prepare and apply chemicals	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCCHM304	Transport and store chemicals	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCIRG215	Assist with low volume irrigation operations	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCIRG217	Assist with pressurised irrigation operations	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCIRG325	Operate irrigation technology	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCIRG326	Operate irrigation injection equipment	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCIRG327	Implement an irrigation schedule	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCIRG331	Install pressurised irrigation systems	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCIRG333	Maintain pressurised irrigation systems	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCMOM202	Operate tractors	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCMOM213	Operate and maintain chainsaws	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCPCM301	Implement a plant nutrition program	AHC Agriculture, Horticulture and Conservation and Land Management



**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0****Imported units of competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
		Training Package
AHCPHT201	Plant horticultural crops	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCPHT401	Assess olive oil for style and quality	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCSOL202	Assist with soil or growing media sampling and testing	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCSOL401	Sample soils and interpret results	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCWRK209	Participate in environmentally sustainable work practices	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCWRK308	Handle bulk materials in storage area	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCWRK309	Apply environmentally sustainable work practices	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AMPA2006	Apply animal welfare and handling requirements	AMP Australian Meat Processing Training Package
AMPA2174	Clean after operations - boning room	AMP Australian Meat Processing Training Package
AMPP201	Operate a poultry dicing, stripping or mincing process	AMP Australian Meat Processing Training Package
AMPP202	Operate a poultry evisceration process	AMP Australian Meat Processing Training Package
AMPP203	Grade poultry carcass	AMP Australian Meat Processing Training Package
AMPP204	Harvest edible poultry offal	AMP Australian Meat Processing Training Package
AMPP205	Operate a poultry marinade injecting process	AMP Australian Meat Processing Training Package
AMPP206	Operate a poultry washing and chilling process	AMP Australian Meat Processing Training Package
AMPP207	Operate the bird receipt and hanging process	AMP Australian Meat Processing Training Package
AMPP208	Operate a poultry stunning, killing and defeathering process	AMP Australian Meat Processing Training Package
AMPP301	Operate a poultry carcass delivery system	AMP Australian Meat Processing Training Package
AMPP302	Debone and fillet poultry product (manually)	AMP Australian Meat Processing Training Package
AMPR322	Prepare and produce value-added products	AMP Australian Meat Processing Training Package
AMPX207	Vacuum pack product	AMP Australian Meat Processing Training Package
AMPX209	Sharpen knives	AMP Australian Meat Processing Training Package
BSBAUD501	Initiate a quality audit	BSB Business Services Training

**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0****Imported units of competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
		Package
BSBAUD503	Lead a quality audit	BSB Business Services Training Package
BSBAUD504	Report on a quality audit	BSB Business Services Training Package
BSBCUS301	Deliver and monitor a service to customers	BSB Business Services Training Package
BSBCUS401	Coordinate implementation of customer service strategies	BSB Business Services Training Package
BSBCUS501	Manage quality customer service	BSB Business Services Training Package
BSBFRA401	Manage compliance with franchisee obligations and legislative requirements	BSB Business Services Training Package
BSBHRM405	Support the recruitment, selection and induction of staff	BSB Business Services Training Package
BSBINN301	Promote innovation in a team environment	BSB Business Services Training Package
BSBINT303	Organise the importing and exporting of goods	BSB Business Services Training Package
BSBITU201	Produce simple word processed documents	BSB Business Services Training Package
BSBITU202	Create and use spreadsheets	BSB Business Services Training Package
BSBLDR401	Communicate effectively as a workplace leader	BSB Business Services Training Package
BSBLDR402	Lead effective workplace relationships	BSB Business Services Training Package
BSBLDR403	Lead team effectiveness	BSB Business Services Training Package
BSBLED401	Develop teams and individuals	BSB Business Services Training Package
BSBMGT401	Show leadership in the workplace	BSB Business Services Training Package
BSBMGT402	Implement operational plan	BSB Business Services Training Package
BSBMGT403	Implement continuous improvement	BSB Business Services Training Package
BSBMKG501	Identify and evaluate marketing opportunities	BSB Business Services Training Package
BSBMKG507	Interpret market trends and developments	BSB Business Services Training Package
BSBMKG514	Implement and monitor marketing activities	BSB Business Services Training Package
BSBPMG522	Undertake project work	BSB Business Services Training Package
BSBRES411	Analyse and present research information	BSB Business Services Training Package
BSBRISK401	Identify risk and apply risk management processes	BSB Business Services Training Package
BSBSMB301	Investigate micro business opportunities	BSB Business Services Training Package
BSBSMB302	Develop a micro business proposal	BSB Business Services Training

**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0****Imported units of competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
		Package
BSBSMB401	Establish legal and risk management requirements of small business	BSB Business Services Training Package
BSBSMB402	Plan small business finances	BSB Business Services Training Package
BSBSMB403	Market the small business	BSB Business Services Training Package
BSBSMB404	Undertake small business planning	BSB Business Services Training Package
BSBSMB405	Monitor and manage small business operations	BSB Business Services Training Package
BSBSMB406	Manage small business finances	BSB Business Services Training Package
BSBSMB407	Manage a small team	BSB Business Services Training Package
BSBSUS401	Implement and monitor environmentally sustainable work practices	BSB Business Services Training Package
BSBWHS201	Contribute to health and safety of self and others	BSB Business Services Training Package
BSBWHS301	Maintain workplace safety	BSB Business Services Training Package
BSBWHS401	Implement and monitor WHS policies, procedures and programs to meet legislative requirements	BSB Business Services Training Package
BSBWOR203	Work effectively with others	BSB Business Services Training Package
BSBWOR204	Use business technology	BSB Business Services Training Package
BSBWOR403	Manage stress in the workplace	BSB Business Services Training Package
BSBWOR404	Develop work priorities	BSB Business Services Training Package
BSBWRT301	Write simple documents	BSB Business Services Training Package
BSBWRT401	Write complex documents	BSB Business Services Training Package
CPCEDO3011A	Perform dogging	CPC08 Construction, Plumbing and Services Training Package
CPCOHS2001A	Apply OHS requirements, policies and procedures in the construction industry	CPC08 Construction, Plumbing and Services Training Package
CPCCRI3012A	Perform basic rigging	CPC08 Construction, Plumbing and Services Training Package
CPCSC2002A	Erect and dismantle basic scaffolding	CPC08 Construction, Plumbing and Services Training Package
FDFBP3002A	Operate the labelling process	FDF10 Food Processing Training Package
FDFFS2001A	Implement the food safety program and procedures	FDF10 Food Processing Training Package
FDFFS3001A	Monitor the implementation of quality and food safety programs	FDF10 Food Processing Training Package

**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0****Imported units of competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
FDFFS4001A	Supervise and maintain a food safety plan	FDF10 Food Processing Training Package
FDFST4002A	Monitor the development and implementation of a food QA system	FDF10 Food Processing Training Package
FDFST4003A	Apply digital technology in food processing	FDF10 Food Processing Training Package
FDFST4005A	Document processes and procedures for a food product	FDF10 Food Processing Training Package
FDFST4007A	Establish operational requirements for a food processing enterprise	FDF10 Food Processing Training Package
FDFST4012A	Apply water management principles to the food industry	FDF10 Food Processing Training Package
FDFOHS2001A	Participate in OHS processes	FDF10 Food Processing Training Package
FDFOHS3001A	Contribute to OHS processes	FDF10 Food Processing Training Package
FDFOHS4002A	Maintain OHS processes	FDF10 Food Processing Training Package
FDFOP1003A	Carry out manual handling tasks	FDF10 Food Processing Training Package
FDFOP2003A	Clean equipment in place	FDF10 Food Processing Training Package
FDFOP2004A	Clean and sanitise equipment	FDF10 Food Processing Training Package
FDFOP2005A	Work in a socially diverse environment	FDF10 Food Processing Training Package
FDFOP2011A	Conduct routine maintenance	FDF10 Food Processing Training Package
FDFOP2013A	Apply sampling procedures	FDF10 Food Processing Training Package
FDFOP2015A	Apply principles of statistical process control	FDF10 Food Processing Training Package
FDFOP2016A	Work in a food handling area for non-food handlers	FDF10 Food Processing Training Package
FDFOP2030A	Operate a process control interface	FDF10 Food Processing Training Package
FDFOP2032A	Work in a clean room environment	FDF10 Food Processing Training Package
FDFOP2061A	Use numerical applications in the workplace	FDF10 Food Processing Training Package
FDFOP2063A	Apply quality systems and procedures	FDF10 Food Processing Training Package
FDFOP2064A	Provide and apply workplace information	FDF10 Food Processing Training Package
FDFOP3002A	Set up a production or packaging line for operation	FDF10 Food Processing Training Package
FDFOP3003A	Operate interrelated processes in a production system	FDF10 Food Processing Training Package
FDFOP3004A	Operate interrelated processes in a packaging system	FDF10 Food Processing Training Package
FDFPPL2001A	Participate in work teams and groups	FDF10 Food Processing Training Package

**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0****Imported units of competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
FDFPPL3001A	Participate in improvement processes	FDF10 Food Processing Training Package
FDFPPL3002A	Report on workplace performance	FDF10 Food Processing Training Package
FDFPPL3004A	Lead work teams and groups	FDF10 Food Processing Training Package
FDFPPL3005A	Participate in an audit process	FDF10 Food Processing Training Package
FDFPPL4005A	Establish process capability	FDF10 Food Processing Training Package
FDFSUG218A	Operate a boiler - basic	FDF10 Food Processing Training Package
FDFSUG222A	Operate a waste water treatment system	FDF10 Food Processing Training Package
FDFSUG308A	Analyse and convey workplace information	FDF10 Food Processing Training Package
FDFTEC3001A	Participate in a HACCP team	FDF10 Food Processing Training Package
FDFTEC3002A	Implement the pest prevention program	FDF10 Food Processing Training Package
FDFTEC3003A	Apply raw materials, ingredient and process knowledge to production problems	FDF10 Food Processing Training Package
FDFTEC4001A	Determine handling processes for perishable food items	FDF10 Food Processing Training Package
FDFTEC4002A	Manage controlled atmosphere storage	FDF10 Food Processing Training Package
FDFTEC4003A	Control food contamination and spoilage	FDF10 Food Processing Training Package
FDFTEC4004A	Apply basic process engineering principles to food processing	FDF10 Food Processing Training Package
FDFTEC4005A	Apply an understanding of food additives	FDF10 Food Processing Training Package
FDFTEC4006A	Apply an understanding of legal requirements of food production	FDF10 Food Processing Training Package
FDFTEC4007A	Describe and analyse data using mathematical principles	FDF10 Food Processing Training Package
FDFTEC4008A	Apply principles of food packaging	FDF10 Food Processing Training Package
FDFTEC4009A	Identify the physical and chemical properties of materials, food and related products	FDF10 Food Processing Training Package
FDFTEC4010A	Manage water treatment processes	FDF10 Food Processing Training Package
FDFTEC4011A	Participate in product recalls	FDF10 Food Processing Training Package
FSKNUM09	Identify, measure and estimate familiar quantities for work	FSK Foundation Skills Training Package
FSKNUM31	Apply a wide range of mathematical calculations for work	FSK Foundation Skills Training Package
HLTAID002	Provide basic emergency life support	HLT Health Training Package
HLTAID003	Provide first aid	HLT Health Training Package

**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0****Imported units of competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
MEM09002B	Interpret technical drawing	MEM05 Metal and Engineering Training Package
MEM12023A	Perform engineering measurements	MEM05 Metal and Engineering Training Package
MEM13003B	Work safely with industrial chemicals and materials	MEM05 Metal and Engineering Training Package
MEM15001B	Perform basic statistical quality control	MEM05 Metal and Engineering Training Package
MEM18001C	Use hand tools	MEM05 Metal and Engineering Training Package
MEM18002B	Use power tools/hand held operations	MEM05 Metal and Engineering Training Package
MEM18055B	Dismantle, replace and assemble engineering components	MEM05 Metal and Engineering Training Package
MEM30011A	Set up basic pneumatic circuits	MEM05 Metal and Engineering Training Package
MSL904002	Perform standard calibrations	MSL Laboratory Operations Training Package
MSL912001	Work within a laboratory or field workplace (induction)	MSL Laboratory Operations Training Package
MSL922001	Record and present data	MSL Laboratory Operations Training Package
MSL924003	Process and interpret data	MSL Laboratory Operations Training Package
MSL924004	Use laboratory application software	MSL Laboratory Operations Training Package
MSL933007	Apply critical control point requirements	MSL Laboratory Operations Training Package
MSL933008	Perform calibration checks on equipment and assist with its maintenance	MSL Laboratory Operations Training Package
MSL934004	Maintain and calibrate instruments and equipment	MSL Laboratory Operations Training Package
MSL943004	Participate in laboratory or field workplace safety	MSL Laboratory Operations Training Package
MSL952001	Collect routine site samples	MSL Laboratory Operations Training Package
MSL952002	Handle and transport samples and equipment	MSL Laboratory Operations Training Package
MSL972001	Conduct routine site measurements	MSL Laboratory Operations Training Package
MSL973001	Perform basic tests	MSL Laboratory Operations Training Package
MSL973013	Perform basic tests	MSL Laboratory Operations Training Package
MSL973014	Prepare working solutions	MSL Laboratory Operations Training Package
MSL973015	Prepare culture media	MSL Laboratory Operations Training Package
MSL973016	Perform aseptic techniques	MSL Laboratory Operations Training Package
MSL973019	Perform microscopic examination	MSL Laboratory Operations Training Package

**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0****Imported units of competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
MSL974017	Prepare, standardise and use solutions	MSL Laboratory Operations Training Package
MSL974019	Perform chemical tests and procedures	MSL Laboratory Operations Training Package
MSL974020	Perform food tests	MSL Laboratory Operations Training Package
MSL974021	Perform biological procedures	MSL Laboratory Operations Training Package
MSL975038	Conduct sensory analysis	MSL Laboratory Operations Training Package
MSMBLIC001	Licence to operate a standard boiler	MSM Manufacturing Training Package
MSMBLIC002	Licence to operate an advanced boiler	MSM Manufacturing Training Package
MSMENV272	Participate in environmentally sustainable work practices	MSM Manufacturing Training Package
MSMENV472	Implement and monitor environmentally sustainable work practices	MSM Manufacturing Training Package
MSMOPS400	Optimise process/plant area	MSM Manufacturing Training Package
MSMOPS401	Trial new process or product	MSM Manufacturing Training Package
MSMPER200	Work in accordance with an issued permit	MSM Manufacturing Training Package
MSMPER201	Monitor and control work permits	MSM Manufacturing Training Package
MSMPER300	Issue work permits	MSM Manufacturing Training Package
MSMPMC400	Carry out stock control	MSM Manufacturing Training Package
MSMSUP303	Identify equipment faults	MSM Manufacturing Training Package
MSMSUP310	Contribute to the development of workplace documentation	MSM Manufacturing Training Package
MSMSUP330	Develop and adjust a production schedule	MSM Manufacturing Training Package
MSMSUP390	Use structured problem-solving tools	MSM Manufacturing Training Package
MSMSUP405	Identify problems in fluid power system	MSM Manufacturing Training Package
MSMSUP406	Identify faults in electronic control	MSM Manufacturing Training Package
MSMWHS201	Conduct hazard analysis	MSM Manufacturing Training Package
MSMWHS401	Assess risk	MSM Manufacturing Training Package
MSS014003	Optimise sustainability of a process or plant area	MSS Sustainability Training Package
MSS014004	Develop team strategies for more sustainable use of resources	MSS Sustainability Training Package
MSS015005	Develop required sustainability reports	MSS Sustainability Training Package
MSS024003	Apply an understanding of environmental principles to a site	MSS Sustainability Training Package
MSS402001	Apply competitive systems and practices	MSS Sustainability Training Package
MSS402002	Sustain process improvements	MSS Sustainability Training Package
MSS402010	Manage the impact of change on own work	MSS Sustainability Training Package
MSS402020	Apply quick change over	MSS Sustainability Training Package

**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0**

**Imported units of competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
	procedures	
MSS402021	Apply Just in Time procedures	MSS Sustainability Training Package
MSS402030	Apply cost factors to work practices	MSS Sustainability Training Package
MSS402031	Interpret product costs in terms of customer requirements	MSS Sustainability Training Package
MSS402040	Apply 5S procedures	MSS Sustainability Training Package
MSS402050	Monitor process capability	MSS Sustainability Training Package
MSS402051	Apply quality standards	MSS Sustainability Training Package
MSS402060	Use planning software systems in operations	MSS Sustainability Training Package
MSS402061	Use SCADA systems in operations	MSS Sustainability Training Package
MSS402080	Undertake root cause analysis	MSS Sustainability Training Package
MSS402081	Contribute to the application of a proactive maintenance strategy	MSS Sustainability Training Package
MSS402083	Use planning software systems in operations	MSS Sustainability Training Package
MSS403001	Review competitive systems and practices	MSS Sustainability Training Package
MSS403002	Ensure process improvements are sustained	MSS Sustainability Training Package
MSS403005	Facilitate use of a Balanced Scorecard for performance improvement	MSS Sustainability Training Package
MSS403010	Facilitate change in an organisation implementing competitive systems and practices	MSS Sustainability Training Package
MSS403011	Facilitate implementation of competitive systems and practices	MSS Sustainability Training Package
MSS403013	Lead team culture improvement	MSS Sustainability Training Package
MSS403021	Facilitate a Just in Time system	MSS Sustainability Training Package
MSS403023	Monitor a levelled pull system of operations	MSS Sustainability Training Package
MSS403030	Improve cost factors in work practices	MSS Sustainability Training Package
MSS403032	Analyse manual handling processes	MSS Sustainability Training Package
MSS403040	Facilitate and improve implementation of 5S	MSS Sustainability Training Package
MSS403041	Facilitate breakthrough improvements	MSS Sustainability Training Package
MSS403051	Mistake proof an operational process	MSS Sustainability Training Package
MSS403085	Ensure process improvements are sustained	MSS Sustainability Training Package
MSS403087	Mistake proof an operational process	MSS Sustainability Training Package
MSS404050	Undertake process capability improvements	MSS Sustainability Training Package
MSS404052	Apply statistics to operational processes	MSS Sustainability Training Package
MSS404053	Use DMAIC techniques	MSS Sustainability Training Package
MSS404060	Facilitate the use of planning software systems in a work area or	MSS Sustainability Training Package



**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0****Imported units of competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
	team	
MSS404061	Facilitate the use of SCADA systems in a team or work area	MSS Sustainability Training Package
MSS404081	Undertake proactive maintenance analyses	MSS Sustainability Training Package
MSS404082	Assist in implementing a proactive maintenance strategy	MSS Sustainability Training Package
MSS404083	Support proactive maintenance	MSS Sustainability Training Package
MSS404084	Undertake process capability improvements	MSS Sustainability Training Package
MSS407016	Lead a process to determine and solve root cause for a complex problem	MSS Sustainability Training Package
MSTGN3007	Monitor and operate trade waste	MST Textiles, Clothing and Footwear Training Package
PMASUP420	Minimise environmental impact of process	PMA Chemical, Hydrocarbons and Refining Training Package
PMBPROD211	Operate blow moulding equipment	PMA Chemical, Hydrocarbons and Refining Training Package
PMBPROD270	Operate injection blow moulding equipment	PMA Chemical, Hydrocarbons and Refining Training Package
PMBTECH406	Diagnose production equipment problems	PMA Chemical, Hydrocarbons and Refining Training Package
RIICBM305D	Install pre-cast concrete bridge decks	RII Resources and Infrastructure Industry Training Package
RIIHAN305D	Operate a gantry or overhead crane	RII Resources and Infrastructure Industry Training Package
RIIMPO319E	Conduct backhoe/loader operations	RII Resources and Infrastructure Industry Training Package
RIIRIS201D	Conduct local risk control	RII Resources and Infrastructure Industry Training Package
RIIWS202D	Enter and work in confined spaces	RII Resources and Infrastructure Industry Training Package
SIRCDIS006	Maintain dispensary stock	SIR Retail Services Training Package
SIRRFSA001	Handle food safely in a retail environment	SIR Retail Services Training Package
SIRRINV002	Control stock	SIR Retail Services Training Package
SIRRMER001	Produce visual merchandise displays	SIR Retail Services Training Package
SIRRMER002	Merchandise food products	SIR Retail Services Training Package
SIRRRTF001	Balance and secure point-of-sale terminal	SIR Retail Services Training Package
SIRXCEG004	Create a customer-centric culture	SIR Retail Services Training Package
SIRXMKT003	Manage promotional activities	SIR Retail Services Training Package
SIRXPDK001	Advise on products and services	SIR Retail Services Training Package
SIRXRSK001	Identify and respond to security risks	SIR Retail Services Training Package
SIRXRSK002	Maintain store security	SIR Retail Services Training Package
SIRXSLS001	Sell to the retail customer	SIR Retail Services Training Package
SIRXSLS002	Follow point-of-sale procedures	SIR Retail Services Training Package
SITHFAB002	Provide responsible service of alcohol	SIT Tourism, Travel and Hospitality Training Package
SITHFAB005	Prepare and serve espresso coffee	SIT Tourism, Travel and Hospitality

**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0****Imported units of competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
		Training Package
SITHFAB012	Provide advice on Australian wines	SIT Tourism, Travel and Hospitality Training Package
SITHFAB013	Provide advice on imported wines	SIT Tourism, Travel and Hospitality Training Package
SITHPAT005	Produce petit fours	SIT Tourism, Travel and Hospitality Training Package
SITHPAT006	Produce desserts	SIT Tourism, Travel and Hospitality Training Package
SITHPAT008	Produce chocolate confectionery	SIT Tourism, Travel and Hospitality Training Package
SITXCCS003	Interact with customers	SIT Tourism, Travel and Hospitality Training Package
SITXFSA001	Use hygienic practices for food safety	SIT Tourism, Travel and Hospitality Training Package
SITXHRM001	Coach others in job skills	SIT Tourism, Travel and Hospitality Training Package
SITXHRM002	Roster staff	SIT Tourism, Travel and Hospitality Training Package
TAEASS301	Contribute to assessment	TAE Training and Education Training Package
TAEASS401	Plan assessment activities and processes	TAE Training and Education Training Package
TAEASS402	Assess competence	TAE Training and Education Training Package
TAEASS403	Participate in assessment validation	TAE Training and Education Training Package
TAEDEL301	Provide work skill instruction	TAE Training and Education Training Package
TLIA2009	Complete and check import/export documentation	TLI Transport and Logistics Training Package
TLIA2014	Use product knowledge to complete work operations	TLI Transport and Logistics Training Package
TLIA2020	Replenish stock	TLI Transport and Logistics Training Package
TLIA2021	Despatch stock	TLI Transport and Logistics Training Package
TLIA3015	Complete receipt/despatch documentation	TLI Transport and Logistics Training Package
TLIA3016	Use inventory systems to organise stock control	TLI Transport and Logistics Training Package
TLIA3018	Organise despatch operations	TLI Transport and Logistics Training Package
TLIA3019	Organise receipt operations	TLI Transport and Logistics Training Package
TLIA3026	Monitor storage facilities	TLI Transport and Logistics Training Package
TLIA3038	Control and order stock	TLI Transport and Logistics Training Package
TLIA3039	Receive and store stock	TLI Transport and Logistics Training Package
TLIA4025	Regulate temperature controlled stock	TLI Transport and Logistics Training Package

**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0****Imported units of competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
TLID2003	Handle dangerous goods/hazardous substances	TLI Transport and Logistics Training Package
TLID2004	Load and unload goods/cargo	TLI Transport and Logistics Training Package
TLID2010	Operate a forklift	TLI Transport and Logistics Training Package
TLID2022	Conduct weighbridge operations	TLI Transport and Logistics Training Package
TLID3035	Operate a boom type elevating work platform	TLI Transport and Logistics Training Package
TLID3036	Lift and move load using a mobile crane	TLI Transport and Logistics Training Package
TLIG2007	Work in a socially diverse environment	TLI Transport and Logistics Training Package
TLIJ2003	Apply grain protection measures	TLI Transport and Logistics Training Package
TLIJ2004	Implement grain monitoring measures	TLI Transport and Logistics Training Package
TLIK2010	Use infotechnology devices in the workplace	TLI Transport and Logistics Training Package
TLIL3003	Conduct induction process	TLI Transport and Logistics Training Package
TLILIC0003	Licence to operate a forklift truck	TLI Transport and Logistics Training Package
TLILIC0008	Licence to operate a non-slewing mobile crane (greater than 3 tonnes capacity)	TLI Transport and Logistics Training Package
TLILIC2001	Licence to operate a forklift truck	TLI Transport and Logistics Training Package
TLILIC2014	Licence to drive a light rigid vehicle	TLI Transport and Logistics Training Package
TLILIC2015	Licence to drive a medium rigid vehicle	TLI Transport and Logistics Training Package
TLILIC2016	Licence to drive a heavy rigid vehicle	TLI Transport and Logistics Training Package
TLILIC3017	Licence to drive a heavy combination vehicle	TLI Transport and Logistics Training Package
UEPOPL001	Licence to operate a steam turbine	UEP12 Electricity Supply Industry – Generation Sector Training Package

## Units of competency with prerequisite requirements

Prerequisite requirements are listed in the unit of competency. In some cases, a chain of pre-requisites applies to a particular unit, for example, Unit A has Unit B as a prerequisite, but Unit B has Unit C as its prerequisite.

The following example shows the format used for prerequisite requirements in units of competency in this training package, using *FBPRBK4002 Develop advanced artisan bread methods* as an example.

The prerequisite unit of competency for this unit is:

- FBPRBK4001 Produce artisan bread products.

Note the following chain of prerequisites that also applies to this unit.

Unit of competency	Prerequisite requirement
FBPRBK4001 Produce artisan bread products	FBPRBK3005 Produce basic bread products

The following table lists those *FBP* units of competency with prerequisite units of competency. Note that if a chain of prerequisites applies, then these are shown in bracketed text in the 'Prerequisite unit code and title' column.

<b><i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i></b>	
<b>FBP Units of competency with prerequisites</b>	
<b>Unit code and title</b>	<b>Prerequisite unit code and title</b>
FBPAUD5001 Audit bivalve mollusc growing and harvesting processes	FBPAUD4002 Communicate and negotiate to conduct food safety audits FBPAUD4003 Conduct food safety audits FBPAUD4004 Identify, evaluate and control food safety hazards
FBPAUD5002 Audit a cook chill process	FBPAUD4002 Communicate and negotiate to conduct food safety audits FBPAUD4003 Conduct food safety audits FBPAUD4004 Identify, evaluate and control food safety hazards
FBPAUD5003 Audit a heat treatment process	FBPAUD4002 Communicate and negotiate to conduct food safety audits FBPAUD4003 Conduct food safety audits FBPAUD4004 Identify, evaluate and control food safety hazards
FBPAUD5004 Audit manufacturing of ready-to-eat meat products	FBPAUD4002 Communicate and negotiate to conduct food safety audits FBPAUD4003 Conduct food safety audits FBPAUD4004 Identify, evaluate and control food safety hazards
FBPCHE5009 Carry out sampling and interpret tests for cheese production	MSL973013 Perform basic tests

**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0**

**FBP Units of competency with prerequisites**

<b>Unit code and title</b>	<b>Prerequisite unit code and title</b>
FBPEGG2002 Operate egg grading and packing floor equipment	FBPEGG2001 Work on an egg grading floor
FBPGRA2011 Receive grain for malting	FBPGRA2010 Handle grain in a storage area
FBPGRA2012 Prepare malted grain	FBPGRA2010 Handle grain in a storage area
FBPOPR2013 Operate a bright beer tank process	FBPOPR2011 Identify key stages and beer production equipment in a brewery
FBPOPR2015 Operate a beer filtration process	FBPOPR2011 Identify key stages and beer production equipment in a brewery
FBPOPR2016 Operate a beer maturation process	FBPOPR2011 Identify key stages and beer production equipment in a brewery
FBPOPR2030 Operate a brewery fermentation process	FBPOPR2011 Identify key stages and beer production equipment in a brewery
FBPOPR2061 Operate a wort production process	FBPOPR2011 Identify key stages and beer production equipment in a brewery
FBPOPR3001 Control contaminants and allergens in the workplace	FDFFS2001A Implement the food safety program and procedures
FBPOPR3002 Prepare food products using basic cooking methods	FDFFS2001A Implement the food safety program and procedures
FBPPPL4001 Manage people in the work area	FBPPPL3001 Support and mentor individuals and groups
FBPPPL4004 Optimise a work process	FDPPPL3001A Participate in improvement processes
FBPRBK3011 Produce frozen dough products	FBPRBK3005 Produce basic bread products
FBPRBK3017 Operate plant baking processes	FBPRBK3005 Produce basic bread products
FBPRBK4001 Produce artisan bread products	FBPRBK3005 Produce basic bread products
FBPRBK4003 Produce gateaux, tortes and entremets	FBPRBK3010 Produce cake and pudding products
FBPSUG2005 Construct turnouts	FBPSUG2002 Lay rails for cane rail systems.
FBPSUG3004 Drive a master-slave locomotive	FBPSUG3001 Drive a cane locomotive
FBPSUG3006 Monitor a sugar mill powerhouse	UEPOPL001A Licence to operate a steam turbine
FBPTEC4011 Establish process capability	FBPTEC4007 Describe and analyse data using mathematical principles

**FBP Food, Beverage and Pharmaceutical Training Package Version 2.0**

**FBP Units of competency with prerequisites**

<b>Unit code and title</b>	<b>Prerequisite unit code and title</b>
FBPVIT2018 Support mechanical harvesting operations	AHCMOM202 Operate tractors
FBPVIT3004 Monitor and maintain nursery plants	FBPVIT2012 Identify and treat nursery plant disorders
FBPVIT3007 operate specialized canopy management equipment	AHCMOM202 Operate tractors
FBPWIN3001 Evaluate wines (advanced)	FBPWIN2003 Conduct sensory evaluation of wine

## Mapping information

The information provided is a general summary only. Skills Impact Ltd recommends using the Compare Content Tool available on the training.gov.au (TGA) website for more information about specific changes. Training.gov have a video on how to use this tool that is available at: <https://www.youtube.com/watch?v=EjhNe3Bu0H4>.

Note: The *FDF10 Food Processing Training Package* has been replaced by the *FBP Food, Beverage and Pharmaceutical Training Package* during two separate projects. The first project was released on Training.gov.au in January 2018 as *FBP Food Beverage and Pharmaceutical Training Package Version 1.0*. The second project has now also been completed to update and review the remaining components from the *FDF10 Food Processing Training Package*, and was released on Training.gov.au in December 2018.

## Qualifications

### Mapping of qualifications from FBP Food Beverage and Pharmaceutical Training Package Version 2.0 to FBP Food Beverage and Pharmaceutical Training Package Version 3.0

Mapping of qualifications from <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 3.0</i> .			
Code and title FBP V2.0	Code and title FBP V3.0	Comments	Equivalence statement
Not applicable	FBP40619 Certificate IV in Artisan Fermented Products	New qualification	No equivalent qualification
Not applicable	FBP50319 Diploma of Artisan Cheesemaking	New qualification	No equivalent qualification

### Mapping of qualifications from FBP Food Beverage and Pharmaceutical Training Package Version 1.0 to FBP Food Beverage and Pharmaceutical Training Package Version 2.0

Mapping of qualifications from <i>FBP Food, Beverage and Pharmaceutical Training Package Version 1.0</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i> .			
Code and title FBP V1.0	Code and title FBP V2.0	Comments	Equivalence statement
FBP10117 Certificate I in Food Processing Release 1	FBP10117 Certificate I in Food Processing Release 2	Updated unit codes in elective bank of Packaging Rules.	Equivalent qualification

Mapping of qualifications from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food Beverage and Pharmaceutical Training Package Version 2.0*

<b>Mapping of qualifications from <i>FDF10 Food Processing Training Package Version 4.1</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i></b>			
<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDF10210 Certificate I in Pharmaceutical Manufacturing	N/A	Deleted  Increasing skill levels required by the industry have rendered this qualification obsolete	N/A
FDF11012 Certificate I in Sugar Milling Industry Operations	N/A	Deleted  No longer required	N/A
FDF20211 Certificate II in Pharmaceutical Manufacturing	FBP20418 Certificate II in Pharmaceutical Manufacturing	Updated to meet Standards for Training Packages  Changes to packaging rules, core and elective units	No equivalent qualification
FDF20411 Certificate II in Wine Industry Operations	FBP20518 Certificate II in Wine Industry Operations	Updated to meet Standards for Training Packages  The number of units to achieve the qualification reduced from 17 to 13  Changes packaging rules, core and elective units	No equivalent qualification
FDF21012 Certificate II in Sugar Milling Industry Operations	FBP20618 Certificate II in Sugar Milling Support	Updated to meet the Standards for Training Packages  Title change to better reflect job outcomes  Changes to core and electives  Imported units updated in core and elective list.	Equivalent qualification
FDF30210 Certificate III in Pharmaceutical Manufacturing	FBP30818 Certificate III in Pharmaceutical Manufacturing	Changes to packaging rules, core and elective units	No equivalent qualification
FDF30411 Certificate III in Wine Industry Operations	FBP30918 Certificate III in Wine Industry Operations	Updated to meet Standards for Training Packages  The number of units to achieve the qualification reduced from 25 to 19  Changes to packaging	No equivalent qualification



<b>Mapping of qualifications from <i>FDF10 Food Processing Training Package Version 4.1</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i></b>			
<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		rules, core and elective units	
FDF31012 Certificate III in Sugar Milling Industry Operations	FBP31018 Certificate III in Sugar Milling Industry Operations	Updated to meet Standards for Training Packages  Packaging rules amended  Imported units updated or deleted	Equivalent qualification
FDF40110 Certificate IV in Food Processing	FBP40318 Certificate IV in Food Processing	Updated to meet Standards for Training Packages  Updated core and elective units  Updated packaging rules	No equivalent qualification
FDF40210 Certificate IV in Pharmaceutical Manufacturing	FBP40518 Certificate IV in Pharmaceutical Manufacturing	Updated to meet Standards for Training Packages  The number of units to achieve the qualification reduced from 21 to 16  Changes to packaging rules, core and elective units	No equivalent qualification
FDF40311 Certificate IV in Food Science and Technology	FBP40418 Certificate IV in Food Science and Technology	Updated to meet Standards for Training Packages  Updated core and electives  Updated packaging rules	Equivalent qualification
FDF50110 Diploma of Food Processing	N/A	Deleted as no job roles at this level	N/A
FDF50210 Diploma of Pharmaceutical Manufacturing	N/A	Deleted as job roles targeted by this qualification are typically achieved through higher education qualifications.	N/A
FDF50311 Diploma of Food Science and Technology	FBP50118 Diploma of Food Science and Technology	Updated to meet Standards for Training Packages  Changed core and packaging rules  Elective units changed to remove groups	Equivalent qualification

<b>Mapping of qualifications from <i>FDF10 Food Processing Training Package Version 4.1</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i></b>			
<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
N/A	FBP50218 Diploma of Food Safety Auditing	New qualification	N/A

**Mapping of qualifications from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food Beverage and Pharmaceutical Training Package Version 1.0***

<b>Mapping of qualifications from <i>FDF10 Food Processing Training Package Version 4.1</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 1.0</i></b>			
<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDF10111 Certificate I in Food Processing	FBP10117 Certificate I in Food Processing	Updated to meet Standards for Training Packages Packaging Rules clarified to reflect delivery of this qualification for processing of food for non-human and human consumption Imported units updated or deleted	Equivalent qualification
Not applicable	FBP10217 Certificate I in Baking	New	No equivalent qualification
FDF20111 Certificate II in Food Processing	FBP20117 Certificate II in Food Processing	Updated to meet Standards for Training Packages Packaging rules clarified to reflect delivery of this qualification for processing of food for non-human and human consumption Imported units updated or deleted	Equivalent qualification
FDF20510 Certificate II in Retail Baking Assistance	FBP20217 Certificate II in Baking	Redesigned. Units added and removed from the core and electives	No equivalent qualification
FDF20911 Certificate II in Food Processing (Sales)	FBP20317 Certificate II in Food Processing (Sales)	Updated to meet Standards for Training	Equivalent qualification

**Mapping of qualifications from *FDF10 Food Processing Training Package Version 4.1* to  
*FBP Food, Beverage and Pharmaceutical Training Package Version 1.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Packages Packaging rules clarified to reflect delivery of this qualification for processing of food for non-human and human consumption. Imported units updated or deleted	
FDF30111 Certificate III in Food Processing	FBP30117 Certificate III in Food Processing	Updated to meet Standards for Training Packages Packaging rules clarified Imported units updated or deleted	Equivalent qualification
FDF30310 Certificate III in Plant Baking	FBP30217 Certificate III in Plant Baking	Updated to meet Standards for Training Packages Imported units updated or deleted	Equivalent qualification
FDF30510 Certificate III in Retail Baking (Cake and Pastry)	FBP30317 Certificate III in Cake and Pastry	Redesigned. Units added and removed from the core and electives	No equivalent qualification
FDF30610 Certificate III in Retail Baking (Bread)	FBP30417 Certificate III in Bread Baking	Redesigned. Units added and removed from the core and electives	No equivalent qualification
FDF30710 Certificate III in Retail Baking (Combined)	FBP30517 Certificate III in Baking	Redesigned. Units added and removed from the core and electives	No equivalent qualification
FDF30910 Certificate III in Food Processing (Sales)	FBP30617 Certificate III in Food Processing (Sales)	Updated to meet Standards for Training Packages Packaging rules clarified Imported units updated or deleted	Equivalent qualification
FDF41012 Certificate IV in Flour Milling	FBP40117 Certificate IV in Flour Milling	Updated to meet Standards for Training	Equivalent qualification

<b>Mapping of qualifications from <i>FDF10 Food Processing Training Package Version 4.1</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 1.0</i></b>			
<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Packages Imported units updated or deleted	
FDF40811 Certificate IV in Advanced Baking	FBP40217 Certificate IV in Baking	Redesigned. Units added and removed from the core and electives. Baking business operations stream removed.	No equivalent qualification

**Mapping of qualifications from *ZRG00 Ricegrowers' Cooperative Limited Training Package V1.0* to *FBP Food, Beverage and Pharmaceutical Training Package 1.0*.**

<b>Mapping of qualifications from <i>ZRG00 Ricegrowers' Cooperative Limited Training Package Version 1.0</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 1.0</i>.</b>			
<b>Code and title ZRG00 V1.0</b>	<b>Code and title FBPV1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
ZRG10100 Certificate I Rice Processing	Not applicable	Not redeveloped. Qualification outcomes can be achieved by undertaking FBP10117 Certificate I in Food Processing	Not applicable
ZRG20100 Certificate II Rice Processing	Not applicable	Not redeveloped. Qualification outcomes can be achieved by undertaking FBP20117 Certificate II in Food Processing	Not applicable
ZRG30100 Certificate III Rice Processing	FBP30717 Certificate III in Rice Processing	Redesigned qualification. Units added to core and electives. Four specialist streams created.	No equivalent qualification

## Skill sets

### Mapping of skill sets from *FBP Food Beverage and Pharmaceutical Training Package Version 2.0* to *FBP Food Beverage and Pharmaceutical Training Package Version 3.0*

<b>Mapping of skill sets from <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 3.0</i>.</b>			
<b>Code and title FBP V2.0</b>	<b>Code and title FBP V3.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Not applicable	FBPSS00039 Prepare to Set up an Artisan Food or Beverage Production Business Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00040 Cheesemonger Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00041 Artisan Cheesemaker Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00042 Artisan Brewer Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00043 Artisan Food and Beverage Fermenter Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00044 Artisan Olive Producer Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00045 Artisan Distiller Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00046 Present Artisan Food or Beverages Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00047 Establish an Artisan Food or Beverage Business Skill Set	New skill set	No equivalent skill set

### Mapping of skill sets from *FBP Food Beverage and Pharmaceutical Training Package Version 1.0* to *FBP Food Beverage and Pharmaceutical Training Package Version 2.0*

<b>Mapping of skill sets from <i>FBP Food, Beverage and Pharmaceutical Training Package Version 1.0</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i>.</b>			
<b>Code and title FBP V1.0</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FBPSS00001 Advanced baking skill set	FBPSS00001 Advanced baking skill set	Corrected typographical errors.	Equivalent

**Mapping of skill sets from *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0*.**

<b>Code and title FBP V1.0</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Release 1	Release 2		
FBPSS00002 Bread baking for pastry cooks skill set Release 1	FBPSS00002 Bread baking for pastry cooks skill set Release 2	Corrected typographical errors.	Equivalent
FBPSS00003 Cake and pastry baking for bread bakers skill set Release 1	FBPSS00003 Cake and pastry baking for bread bakers skill set Release 2	Corrected typographical errors in Suggested Words for Statement of Attainment section.	Equivalent

**Mapping of skill sets from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food Beverage and Pharmaceutical Training Package Version 2.0***

**Mapping of skill sets from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFSS00001 Cellar Door Sales Induction	FBPSS00024 Cellar Door Sales Skill Set	Updated unit codes and titles.	No equivalent skill set
FDFSS00002 Cellar Hand Induction	FBPSS00025 Cellar Operations Induction Skill Set	Updated unit codes and titles.	No equivalent skill set
FDFSS00003 Chemical Handling Certification	N/A	Deleted	N/A
FDFSS00004 Confined Space	N/A	Deleted	N/A
FDFSS00005 Distillation Operations	FBPSS00026 Spirit Operations Skill Set	Updated unit codes and titles.	No equivalent skill set
FDFSS00006 Evaporator Station Operator	FBPSS00008 Evaporator Station Operator	Updated to meet Standards for Training Packages	Equivalent skill set
FDFSS00007 Food Safety	N/A	Deleted	N/A
FDFSS00009 Fugal Operator	N/A	Deleted	N/A
FDFSS00010 Hand Pruning Induction	FBPSS00027 Seasonal Vineyard Hand Skill Set	Updated unit codes and titles.	No equivalent skill set

**Mapping of skill sets from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 2.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFSS00011 Irrigation	N/A	Deleted	N/A
FDFSS00012 Loco Driver	FBPSS00009 Loco Driver Skill Set	Updated to meet Standards for Training Packages	Equivalent skill set
FDFSS00013 Manual Handling	N/A	Deleted	N/A
FDFSS00014 Mechanical Harvesting for Seasonal Workers	N/A	Deleted	N/A
FDFSS00015 Platform Operator	N/A	Deleted	N/A
FDFSS00016 Responsible Service of Alcohol	N/A	Deleted	N/A
FDFSS00017 Risk Management	N/A	Deleted	N/A
FDFSS00018 Seasonal Nursery Induction	N/A	Deleted	N/A
FDFSS00019 Sugar Boiler	N/A	Deleted	N/A
FDFSS00020 Trellis Management	N/A	Deleted	N/A
FDFSS00021 Vintage Laboratory Operations	N/A	Deleted	N/A
FDFSS00022 Warehouse Induction	N/A	Deleted	N/A
FDFSS00023 Water Tender	N/A	Deleted	N/A
FDFSS00024 Wine Evaluation	FBPSS00028 Wine Hospitality Skill Set	Updated unit codes and titles.	No equivalent skill set
FDFSS00008 Forklift Operations	N/A	Deleted	N/A
N/A	FBPSS00004 Food Safety Auditor Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00005 Milk Tanker Operator Skill Set	New skill set	No equivalent Skill Set

**Mapping of skill sets from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 2.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
N/A	FBPSS00006 Pasteuriser And Homogeniser Operator Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00007 Pasteuriser Operator Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00029 Bottling And Packaging Operator Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00030 Vineyard Operations Hand Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00031 Vineyard Nursery Hand Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00010 Loco Driver Assistant Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00011 Cane Railway Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00012 Cane Traffic Movement Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00013 Cane Traffic Scheduling Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00014 Cane Weight Bridge Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00015 Crushing And Extraction Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00016 Crystalliser Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00017 Sugar Lab Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00018 Sugar Mill Powerhouse Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00019 Pan Stage Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00020 Low Grade Fugal Operator Skill Set	New skill set	No equivalent Skill Set



<b>Mapping of skill sets from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</b>			
<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
N/A	FBPSS00021 High Grade Fugal Operator Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00022 Standard Boiler Operator Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00023 Advanced Boiler Operator Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00032 Bottle Supply Operator Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00033 Bottling And Packaging Filler Operator Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00034 Bottling And Packaging Labelling Operator Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00035 Carton Packaging And Palletising Operator Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00036 Continuous Still Distillation Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00037 Pot Still Distillation Skill Set	New skill set	No equivalent Skill Set
N/A	FBPSS00038 Spirit Handling Skill Set	New skill set	No equivalent Skill Set

**Mapping of skill sets from FDF10 Food Processing Training Package Version 4.1 to FBP Food Beverage and Pharmaceutical Training Package Version 1.0**

<b>Mapping of skill sets from FDF10 Food Processing Training Package Version 4.1 to FBP Food Beverage and Pharmaceutical Training Package Version 1.0</b>			
<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Not applicable	FBPSS000001 Advanced baking skill set	New	No equivalent Skill Set
Not applicable	FBPSS000002 Bread baking for pastry cooks skill set	New	No equivalent Skill Set

**Mapping of skill sets from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food Beverage and Pharmaceutical Training Package Version 1.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Not applicable	FBPSS000003 Cake and pastry baking for bread bakers skill set	New	No equivalent Skill Set

## Units of competency

### Mapping of units of competency from *FBP Food Beverage and Pharmaceutical Training Package Version 2.0* to *FBP Food Beverage and Pharmaceutical Training Package Version 3.0*

<b>Mapping of units of competency from <i>FBP Food Beverage and Pharmaceutical Training Package Version 2.0</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 3.0</i></b>			
<b>Code and title FBP V2.0</b>	<b>Code and title FBP V3.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Not applicable	FBPBPG4001 Manage bottling and packaging processes	New unit	NA
Not applicable	FBPBPG4002 Manage filling and packaging of fermented beverages	New unit	NA
FBPCEL2009 Carry out transfer operations Release 1	FBPCEL2009 Carry out transfer operations Release 2	Minor update in assessment conditions to refer to wine or beverage production workplace.	Equivalent
Not applicable	FBPCHE4001 Prepare and present cheese	New unit	NA
FBPCHE5001 Carry out sampling and interpret tests for cheese production	FBPCHE5009 Carry out sampling and interpret tests for cheese production	Minor changes made to unit - Performance Criteria clarified to suit artisan industry requirements.  Minor changes to Knowledge Evidence.	Equivalent
Not applicable	FBPCHE5005 Produce lactic acid coagulated artisan cheese	New unit	NA
Not applicable	FBPCHE5006 Produce rennet coagulated artisan cheese	New unit	NA
Not applicable	FBPCHE5007 Produce acid and heat coagulated artisan cheese	New unit	NA
Not applicable	FBPCHE5008 Ripen artisan cheese	New unit	NA
FBPFST4009 Label foods according to legislative requirements	FBPFST4009 Label food according to legislative requirements	Minor clarifications throughout to note content addresses both food and beverages	Equivalent

<b>Mapping of units of competency from <i>FBP Food Beverage and Pharmaceutical Training Package Version 2.0</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 3.0</i></b>			
<b>Code and title FBP V2.0</b>	<b>Code and title FBP V3.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Release 1	Release 2		
Not applicable	FBPFST4013 Interpret and respond to food and/or beverage test results	New unit	NA
Not applicable	FBPFST4014 Apply sensory analysis in food and/or beverage production	New unit	NA
Not applicable	FBPFST5031 Identify the microbiological and biochemical properties of fermented food and/or beverages	New unit	NA
FBPFST5010 Implement and review the preparation of milk for processing  Release 1	FBPFST5010 Implement and review the preparation of milk for processing  Release 2	'Homogenisation' removed from elements and PCs so that the unit can be applied to artisan cheesemaking settings	Equivalent
FBPFSY4001 Supervise and maintain a food safety plan  Release 1	FBPFSY4001 Supervise and maintain a food safety plan  Release 2	Minor changes to Knowledge Evidence	Equivalent
Not applicable	FBPPPL4008 Prepare and present artisanal food and/or beverages	New unit	NA
Not applicable	FBPTEC3003 Filter fermented beverages	New unit	NA
Not applicable	FBPTEC3004 Prepare, fill and store barrels for aging spirits	New unit	NA
FBPTEC4003 Control food contamination and spoilage  Release 1	FBPTEC4003 Control food contamination and spoilage  Release 2	Minor clarifications throughout to note content addresses both food and beverages	Equivalent
Not applicable	FBPTEC4012 Manage raw materials	New unit	NA
Not applicable	FBPTEC4013 Manage wort	New unit	NA

**Mapping of units of competency from *FBP Food Beverage and Pharmaceutical Training Package Version 2.0* to *FBP Food, Beverage and Pharmaceutical Training Package Version 3.0***

<b>Code and title FBP V2.0</b>	<b>Code and title FBP V3.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
	production for brewing		
Not applicable	FBPTEC4014 Manage cellar operations	New unit	NA
Not applicable	FBPTEC4015 Manage and propagate yeast	New unit	NA
Not applicable	FBPTEC4016 Produce fruit-based wash for distillation	New unit	NA
Not applicable	FBPTEC4017 Produce grain-based wash for distillation	New unit	NA
Not applicable	FBPTEC4018 Manage still operations to produce white spirits	New unit	NA
Not applicable	FBPTEC4019 Manage still operations to produce brown spirits	New unit	NA
Not applicable	FBPTEC4020 Blend spirits	New unit	NA
Not applicable	FBPTEC4021 Apply regulatory requirements to the production of alcoholic beverages	New unit	NA
Not applicable	FBPTEC4022 Prepare starter cultures for fermentation	New unit	NA
Not applicable	FBPTEC4023 Control and monitor fermentation	New unit	NA
Not applicable	FBPTEC4024 Produce fermented and dry-cured meat products	New unit	NA
Not applicable	FBPTEC5003 Design an artisan food production facility	New unit	NA

**Mapping of units of competency from *FBP Food Beverage and Pharmaceutical Training Package Version 1.0* to *FBP Food Beverage and Pharmaceutical Training Package Version 2.0***

<b>Mapping of units of competency from <i>FBP Food Beverage and Pharmaceutical Training Package Version 1.0</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i></b>			
<b>Code and title FBP V1.0</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FBPRBK3001 Produce laminated pastry products Release 1	FBPRBK3001 Produce laminated pastry products Release 2	Corrected typographical error in Knowledge Evidence	Equivalent unit
FBPRBK3007 Produce specialty flour bread products Release 1	FBPRBK3007 Produce specialty flour bread products Release 2	Corrected error in Performance Evidence	Equivalent unit
FBPRBK3013 Schedule and produce cake and pastry production Release 1	FBPRBK3013 Schedule and produce cake and pastry production Release 2	Corrected typographical error in Assessment Requirements	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food Beverage and Pharmaceutical Training Package Version 2.0***

<b>Mapping of units of competency from <i>FDF10 Food Processing Training Package Version 4.1</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i></b>			
<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFAU4001A Assess compliance with food safety programs	FBPAUD4001 Assess compliance with food safety programs	Updated to meet Standards for Training Packages	Equivalent unit
FDFAU4002A Communicate and negotiate to conduct food safety audits	FBPAUD4002 Communicate and negotiate to conduct food safety audits	Updated to meet Standards for Training Packages	Equivalent unit
FDFAU4003A Conduct food safety audits	FBPAUD4003 Conduct food safety audits	Updated to meet Standards for Training Packages	Equivalent unit
FDFAU4004A Identify, evaluate and control food safety hazards	FBPAUD4004 Identify, evaluate and control food safety hazards	Updated to meet Standards for Training Packages	Equivalent unit
FDFAU4005A Audit bivalve mollusc growing and harvesting processes	FBPAUD5001 Audit bivalve mollusc growing and harvesting processes	Updated to meet Standards for Training Packages  Unit code updated to	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		reflect AQF level	
FDFAU4006A Audit a cook chill process	FBPAUD5002 Audit a cook chill process	Updated to meet Standards for Training Packages  Unit code updated to reflect AQF level	Equivalent unit
FDFAU4007B Audit a heat treatment process	FBPAUD5003 Audit a heat treatment process	Updated to meet Standards for Training Packages  Unit code updated to reflect AQF level	Equivalent unit
FDFAU4008A Audit manufacturing of ready-to-eat meat products	FBPAUD5004 Audit ready-to-eat meat products manufacturing	Updated to meet Standards for Training Packages  Unit code updated to reflect AQF level	Equivalent unit
FDFBP2001A Operate the bottle supply process	FBPBPG2001 Operate the bottle supply process	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP2002A Operate the carton erection process	FBPBPG2002 Operate the carton erection process	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP2003A Operate the carton packing process	FBPBPG2003 Operate the carton packing process	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP2004A Operate the bottle sealing process	FBPBPG3004 Operate the bottle sealing process	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit

**Mapping of units of competency from *FD10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FD10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFBP2005A Operate the electronic coding process	FBPBPG2005 Operate the electronic coding process	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP2006A Operate traditional sparkling wine processes	FBPBPG3006 Operate traditional sparkling wine processes	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity  Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFBP2007A Operate the tirage and transfer process	FBPBPG3005 Operate the tirage and transfer process	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity  Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFBP2008A Perform packaging equipment changeover	FBPBPG3007 Perform packaging equipment changeover	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Recoded to reflect complexity of competency	Equivalent unit
FDFBP2009A Operate the bottle capsuling process	FBPBPG2006 Operate the bottle capsuling process	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFBP2010A Operate manual bottling and packaging processes	FBPBPG2007 Operate manual bottling and packaging processes	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria	Equivalent unit



**Mapping of units of competency from *FDf10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDf10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		to clarify intent	
FDfBP2011A Operate the palletising process	FBPBPG2004 Operate the palletising process	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfBP3001A Operate the bottle filling process	FDfBPG3001 Operate the bottle filling process	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfBP3002A Operate the labelling process	FBPBPG3002 Operate the labelling process	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfBP3003A Operate the softpack filling process	FBPBPG3003 Operate the softpack filling process	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfCD2001A Conduct winery and or site tours	FBPCDS3001 Conduct winery and site tours	Updated to meet Standards for Training Packages  Prerequisites removed  Unit code updated to AQF3 to reflect complexity of competency  Minor changes to Performance Criteria for clarity	Equivalent unit
FDfCD2002A Promote wine tourism information	FBPCDS2002 Provide and present wine tourism information	Updated to meet Standards for Training Packages  Changed unit title and minor changes to Elements and Performance Criteria	Equivalent unit

**Mapping of units of competency from *FDf10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDf10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		for clarity Prerequisites removed	
FDfCD2003A Evaluate wines (standard)	FBPWIN2003 Conduct sensory evaluation of wine	Updated to meet Standards for Training Packages  Change to title and unit sector  Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDfCD2004A Perform cellar door stock control procedure	FBPCDS2004 Perform cellar door stock control procedure	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDfCD2005A Sell cellar door products and services	FBPCDS2003 Sell cellar door products and services	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDfCD2006A Conduct a standard product tasting	FBPCDS2001 Conduct a standard product tasting	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDfCD3001A Evaluate wines (advanced)	FBPWIN3001 Evaluate wines (advanced)	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		for clarity Unit sector changed	
FDFCD3002A Conduct a specialised product tasting	FBPCDS3002 Plan and deliver a wine tasting event	Updated to meet Standards for Training Packages  Redesigned unit using content from the previous unit	No equivalent unit
FDFCD3003A Coordinate winery hospitality activities	FBPCDS3003 Coordinate winery hospitality activities	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDFCEL2001A Perform oak handling activities	FBPCEL2001 Perform oak handling activities	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDFCEL2002A Perform fermentation operations	FBPCEL2002 Perform fermentation operations	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDFCEL2003A Operate the ion exchange process	FBPCEL2003 Operate the ion exchange process	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	Equivalent unit

**Mapping of units of competency from *FDf10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDf10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations	FBPCEL3017 Perform single column lees stripping (continuous still brandy) operations	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed  Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFCEL2005A Operate the pressing process	FBPCEL3005 Operate the pressing process	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed  Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFCEL2006A Operate clarification by separation (centrifugation) process	FBPCEL3007 Operate clarification by separation (centrifugation) process	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed  Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFCEL2007A Prepare and monitor wine cultures	FBPCEL3014 Prepare and monitor wine cultures	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Prerequisites removed  Unit code updated to AQF3 to reflect complexity of competency	
FDFCEL2008A Perform dual column distillation (continuous still brandy) operations	FBPCEL3018 Perform dual column distillation (continuous still brandy) operations	Updated to meet Standards for Training Packages  Minor changes to elements and performance criteria for clarity  Prerequisites removed  Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFCEL2009A Perform first distillation (pot still brandy) operations	FBPCEL3015 Perform first distillation (pot still brandy) operations	Updated to meet Standards for Training Packages  Code change  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed  Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit
FDFCEL2010A Operate the fine filtration process	FBPCEL3006 Operate the fine filtration process	Updated to meet Standards for Training Packages  Minor changes to elements and performance criteria for clarity  Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFCEL2011A Perform heat exchange operations	FBPCEL2004 Perform heat exchange operations	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDFCEL2012A Handle spirits	FBPCEL3001 Handle and store spirits	Updated to meet Standards for Training Packages  Unit code updated to AQF 3 to reflect complexity of competency  Minor changes to elements and performance criteria for clarity  Prerequisites removed	Equivalent unit
FDFCEL2013A Operate the pressure leaf filtration process	FBPCEL3004 Operate an earth filtration process	Updated to meet Standards for Training Packages  Minor changes to elements and performance criteria for clarity  Change of title to reflect current Industry terminology  Prerequisites removed  Unit code updated to AQF 3 to reflect complexity of competency	Equivalent unit
FDFCEL2014A Operate the rotary vacuum filtration process	FBPCEL3008 Operate the rotary vacuum filtration process	Updated to meet Standards for Training Packages  Minor changes to elements and performance criteria for clarity  Prerequisites	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		removed  Unit code updated to AQF3 to reflect complexity of competency	
FDFCEL2015A Perform must draining operations	FBPCEL2005 Perform must draining operations	Updated to meet Standards for Training Packages  Minor changes to elements and performance criteria for clarity  Prerequisites removed	Equivalent unit
FDFCEL2016A Operate the crushing process	FBPCEL2006 Operate the crushing process	Updated to meet Standards for Training Packages  Minor changes to elements and performance criteria for clarity  Prerequisites removed	Equivalent unit
FDFCEL2017A Prepare and make additions and finings	FBPCEL2007 Prepare and make additions and finings	Updated to meet Standards for Training Packages  Minor changes to elements and performance criteria for clarity	Equivalent unit
FDFCEL2018A Carry out inert gas handling operations	FBPCEL2008 Carry out inert gas handling operations	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFCEL2019A Carry out transfer operations	FBPCEL2009 Carry out transfer operations	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFCEL2020A Prepare and wax tanks	FBPCEL2010 Prepare and wax tanks	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFCEL3001A Perform second distillation (pot still brandy) operations	FBPCEL3016 Perform second distillation (pot still brandy) operations	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDFCEL3002A Operate the continuous clarification by separation (flotation) process	FBPCEL3002 Operate the continuous clarification by separation (flotation) process	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDFCEL3003A Operate the concentration process	FBPCEL3003 Operate the concentration process	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDFCEL3004A Perform de- aromatising, de- alcoholising or de- sulphuring operations	FBPCEL3012 Perform de-aromatising, de- alcoholising or de- sulphuring operations	Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDFCEL3005A Perform rectification (continuous still)	FBPCEL3013 Perform rectification (continuous still)	Updated to meet Standards for Training Packages	Equivalent unit



**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
operations	operations	Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	
FDFCH4001A Carry out sampling and interpret tests for cheese production	FBPCHE5001 Carry out sampling and interpret tests for cheese production	Updated to meet Standards for Training Packages  Unit code updated to reflect AQF level  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFCH4002A Produce acid-coagulated soft cheese	FBPCHE5002 Produce acid-coagulated soft cheese	Updated to meet Standards for Training Packages  Unit code updated to reflect AQF level  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFCH4003A Produce a range of rennet-coagulated cheeses	FBPCHE5003 Produce a range of rennet-coagulated cheeses	Updated to meet Standards for Training Packages  Unit code updated to reflect AQF level  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFCH4004A Produce acid heat coagulated cheese	FBPCHE5004 Produce acid and heat coagulated cheese	Updated to meet Standards for Training Packages  Unit code updated to reflect AQF level  Minor change to title  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFFS2001A Implement the food safety program and procedures	FBPFSY2001 Implement the food safety program and procedures	Updated to meet Standards for Training Packages	Equivalent unit
FDFFS3001A Monitor the implementation of	FBPFSY3001 Monitor the implementation of	Updated to meet Standards for Training	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
quality and food safety programs	quality and food safety programs	Packages Prerequisite removed Changes to Performance Criteria to clarify intent	
FDFFS4001A Supervise and maintain a food safety plan	FBPFSY4001 Supervise and maintain a food safety plan	Updated to meet Standards for Training Packages	Equivalent unit
FDFFS4002A Supervise and verify supporting programs for food safety	FBPFSY4002 Supervise and verify supporting programs for food safety	Updated to meet Standards for Training Packages Changes to Performance Criteria to clarify intent	Equivalent unit
FDFFS5001A Develop a HACCP-based food safety plan	FBPFSY5001 Develop a HACCP-based food safety plan	Updated to meet Standards for Training Packages Prerequisite removed Changes to Performance Criteria to clarify intent	Equivalent unit
FDFFST4001A Apply food processing technologies	FBPFST4001 Apply food processing technologies	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFFST4002A Monitor the development and implementation of a food QA system	FBPFST5007 Monitor the development and implementation of a food QA system	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Unit code updated to reflect AQF level	Equivalent unit
FDFFST4003A Apply digital technology in food processing	FBPFST4003 Apply digital technology in food processing	Updated to meet Standards for Training Packages Errors in content corrected	No equivalent unit
FDFFST4004A Perform	FBPFST4004 Perform microbiological	Updated to meet Standards for Training	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
microbiological procedures in the food industry	procedures in the food industry	Packages Minor changes to Performance Criteria to clarify intent	
FDFST4005A Document processes and procedures for a food product	FBPFST4005 Document food processes and supporting procedures	Updated to meet Standards for Training Packages Updated title Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST4006A Apply food preservation technologies	FBPFST4006 Apply food preservation technologies	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST4007A Establish operational requirements for a food processing enterprise	FBPFST4007 Establish operational requirements for a food processing enterprise	Updated to meet Standards for Training Packages	Equivalent unit
FDFST4008A Preserve food in cans or sealed containers	FBPFST4008 Preserve food in cans or sealed containers	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST4009A Label foods according to legislative requirements	FBPFST4009 Label foods according to legislative requirements	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST4010A Apply sensory analysis in food processing	FBPFST4010 Apply sensory analysis in food processing	Updated to meet Standards for Training Packages	Equivalent unit
FDFST4011A Apply the principles of nutrition to food processing	FBPFST4011 Apply the principles of nutrition to food processing	Updated to meet Standards for Training Packages	Equivalent unit
FDFST4012A Apply water management principles to the food industry	FBPFST4012 Apply water management principles to the food industry	Updated to meet Standards for Training Packages Minor changes to Performance Criteria	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		to clarify intent	
FDFST4020A Implement and review the processing of market milk and related products	FDPFST5009 Implement and review the processing of market milk and related products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level	Equivalent unit
FDFST4021A Carry out sampling and testing of milk at receiving	FDPFST4021 Carry out sampling and testing of milk at receiving	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST4022A Implement and review the preparation of milk for processing	FDPFST5010 Implement and review the preparation of milk for processing	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level	Equivalent unit
FDFST4030A Implement and review the processing of chocolate and sugar- panned products	FDPFST5011 Implement and review the processing of chocolate and sugar- panned products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level	Equivalent unit
FDFST4031A Implement and review the processing of aerated confectioneries	FDPFST5012 Implement and review the processing of aerated confectioneries	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level	Equivalent unit
FDFST4032A Implement and review the production of gums and jellies	FDPFST5013 Implement and review the production of gums and jellies	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		to clarify intent  Unit code updated to reflect AQF level	
FDFST4033A Implement and review the production of chocolate products	FBPFST5014 Implement and review the production of chocolate products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level	Equivalent unit
FDFST4034A Implement and review the processing of chocolate	FBPFST5015 Implement and review the processing of chocolate	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level	Equivalent unit
FDFST4035A Implement and review the processing of high and low boil confectionery	FBPFST5016 Implement and review the processing of high and low boil confectionery	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level	Equivalent unit
FDFST4036A Implement and review the processing of confectionery products	FBPFST5017 Implement and review the processing of confectionery products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level	Equivalent unit
FDFST4040A Identify and implement product safety and quality for chilled or frozen poultry product manufacturing	FBPFST5018 Implement and review the processing of chilled or frozen poultry products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level  Unit title updated	Equivalent unit

**Mapping of units of competency from *FDFFST4041A* Food Processing Training Package Version 4.1 to *FBPFST5019* Food, Beverage and Pharmaceutical Training Package Version 2.0**

<b>Code and title FDFFST V4.1</b>	<b>Code and title FBPFST V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFFST4041A Identify and implement product safety and quality for cooked poultry product manufacturing	FBPFST5019 Implement and review the processing of cooked poultry products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level  Unit title updated	Equivalent unit
FDFFST4042A Identify and implement product safety and quality for egg based product manufacturing	FBPFST5020 Implement and review the processing of egg based products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level  Unit title updated	Equivalent unit
FDFFST4050A Identify & implement product safety and quality for processing of fruit, vegetables & other produce	FBPFST5021 Implement and review the processing of fruit, vegetables, nuts, herbs and spices	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level  Unit title updated	Equivalent unit
FDFFST4051A Identify and implement product safety and quality processes for fish and seafood products	FBPFST5022 Implement and review the processing of fish and seafood products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level  Unit title updated	Equivalent unit
FDFFST4052A Implement and review the manufacturing and processing of edible fats and oils	FBPFST5028 Implement and review the manufacturing and processing of edible fats and oils	Updated to meet Standards for Training Packages  Unit code updated to reflect AQF level  Minor changes to Performance Criteria to clarify intent	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFST4053A Implement and review manufacturing, packaging and testing of beverage products	FDPFST5029 Implement and review manufacturing, packaging and testing of beverage products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level	Equivalent unit
FDFST4054A Identify and implement product safety for manufacturing of cereal products	FDPFST5030 Implement and review manufacturing of cereal products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect AQF level  Updated unit title	Equivalent unit
FDFST5001A Monitor refrigeration and air conditioning systems in food processing	FDPFST5001 Monitor refrigeration and air conditioning systems in food processing	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5002A Identify and implement required process control for a food processing operation	FDPFST5002 Identify and implement required process control for a food processing operation	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5003A Construct a process control chart for a food processing operation	FDPFST5003 Construct a process control chart for a food processing operation	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5004A Specify and monitor the nutritional value of processed food	FDPFST5004 Specify and monitor the nutritional value of processed food	Updated to meet Standards for Training Packages  Rearranged Elements and Performance Criteria to clarify intent	Equivalent unit
FDFST5005A Identify the biochemical properties of food	FDPFST5005 Examine the biochemical properties of food	Updated to meet Standards for Training Packages  Minor changes to	Equivalent unit

**Mapping of units of competency from *FDf10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDf10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Performance Criteria to clarify intent  Updated title	
FDFfST5006A Apply food microbiological techniques and analysis	FbPFfST5006 Apply food microbiological techniques and analysis	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Prerequisite removed	Equivalent unit
FDFfST5007A Evaluate sampling plans in relation to food industry standards	N/A	Unit deleted	N/A
FDFfST5008A Develop a new food product	FbPFfST5008 Develop a new food product	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFfST5023A Implement and review the production of milk fat products	FbPFfST5023 Implement and review the production of milk fat products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFfST5024A Implement and review the production of fermented dairy products and dairy desserts	FbPFfST5024 Implement and review the production of fermented dairy products and dairy desserts	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFfST5025A Implement and review the production of concentrated and dried dairy products	FbPFfST5025 Implement and review the production of concentrated and dried dairy products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFfST5026A Implement and review the production of ice creams and frozen dairy products	FbPFfST5026 Implement and review the production of ice creams and frozen dairy products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit



**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFST5027A Implement and review the production of milk and related products by the membrane system	FDPFST5027 Implement and review the production of milk and related products by the membrane system	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFST5030A Develop, manage and maintain quality systems for food processing	FDPFST6001 Develop, manage and maintain quality systems for food processing	Updated to meet Standards for Training Packages  Unit code updated to reflect AQF level	Equivalent unit
FDFLAB2001A Perform basic analytical tests	FBPLAB2003 Perform basic analytical tests	Updated to meet Standards for Training Packages Prerequisite removed Minor changes to Performance Criteria to clarify outcomes Foundation skills added	Equivalent unit
FDFLAB2002A Perform basic microbiological tests	Not applicable	Deleted	No equivalent unit
FDFLAB2003A Perform basic packaging tests and inspections	FDPBPG2008 Perform basic packaging tests and inspections	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Recoded to Bottling and Packaging sector (BPG)  Prerequisite removed	Equivalent unit
FDFLAB2004A Prepare laboratory solutions and stains	FBPLAB2002 Prepare laboratory solutions and stains	Updated to meet Standards for Training Packages Prerequisite removed Minor changes to Performance Criteria to clarify outcomes Foundation skills added	Equivalent unit
FDFLAB2005A Prepare and pour culture media	Not applicable	Deleted	No equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFLAB2006A Record laboratory data	Not applicable	Deleted	No equivalent unit
FDFLAB2007A Standardise laboratory solutions	Not applicable	Deleted	No equivalent unit
FDFLAB2008A Analyse laboratory data	Not applicable	Deleted	No equivalent unit
FDFLAB2009A Perform packaging quality control procedures	Not applicable	Deleted	No equivalent unit
FDFLAB2010A Prepare product or show samples	Not applicable	Deleted	No equivalent unit
FDFLAB2011A Use basic laboratory equipment	FBPLAB2001 Use basic laboratory equipment	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria to clarify outcomes Foundation skills added	Equivalent unit
FDFLAB2012A Maintain aseptic environment	Not applicable	Deleted	No equivalent unit
FDFLAB3001A Use computer technology for laboratory applications	Not applicable	Deleted	No equivalent unit
FDFLAB3002A Perform non-routine or specialised tests	Not applicable	Deleted	No equivalent unit
FDFLAB3003A Perform routine troubleshooting procedures	Not applicable	Deleted	No equivalent unit
FDFLAB3004A Check and maintain readiness of wine testing equipment	Not applicable	Deleted	No equivalent unit
FDFLAB3005A Perform instrumental tests or procedures on wine samples	Not applicable	Deleted	No equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFOHS2001A Participate in OHS processes	FBPWHS2001 Participate in work health and safety processes	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Change to title and code to reflect current industry terminology	Equivalent unit
FDFOHS3001A Contribute to OHS processes	FBPWHS3001 Contribute to work health and safety processes	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Minor change to title and code to reflect current industry terminology Foundation skills added	Equivalent unit
FDFOHS4002A Maintain OHS processes	FBPWHS4002 Maintain work health and safety processes	Updated to meet Standards for Training Packages  Minor change to title to reflect current industry terminology  Minor changes to Performance Criteria to clarify outcomes  Foundation skills added	Equivalent unit
FDFOP1003A Carry out manual handling tasks	FBPOPR1010 Carry out manual handling tasks	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2003A Clean equipment in place	FBPOPR2063 Clean equipment in place	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2004A Clean and sanitise equipment	FBPOPR2064 Clean and sanitise equipment	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2005A Work in a socially diverse environment	FBPOPR2073 Work in a socially diverse environment	Updated to meet Standards for Training Packages Minor changes to Performance Criteria to clarify intent Foundation skills	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		added	
FDFOP2011A Conduct routine maintenance	FBPOPR2065 Conduct routine maintenance	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFOP2013A Apply sampling procedures	FBPOPR2066 Apply sampling procedures	Updated to meet Standards for Training Packages  Minor changes to Performance criteria to clarify intent	Equivalent unit
FDFOP2015A Apply principles of statistical process control	FBPOPR4001 Apply principles of statistical process control	Updated to meet Standards for Training Packages  Updated unit code to reflect AQF level  Prerequisite removed  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFOP2016A Work in a food handling area for non-food handlers	FBPOPR2067 Work in a food handling area for non-food handlers	Updated to meet Standards for Training Packages  Minor changes to Performance criteria to clarify intent	Equivalent unit
FDFOP2030A Operate a process control interface	FBPOPR2068 Operate a process control interface	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFOP2032A Work in a clean room environment	FBPOPR2062 Work in a clean room environment	Updated to meet Standards for Training Packages  Prerequisites removed  Minor changes to Performance Criteria to clarify intent	Equivalent unit

**Mapping of units of competency from *FDf10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDf10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDfOP2061A Use numerical applications in the workplace	FBPOPR2069 Use numerical applications in the workplace	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfOP2063A Apply quality systems and procedures	FBPOPR2070 Apply quality systems and procedures	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfOP2064A Provide and apply workplace information	FBPOPR2071 Provide and apply workplace information	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfOP2065A Work in confined spaces in the food and beverage industries	FBPOPR2072 Work in confined spaces in the food and beverage industries	Updated to meet Standards for Training Packages  Minor changes to performance criteria to clarify intent  Prerequisite removed	Equivalent unit
FDfOP3002A Set up a production or packaging line for operation	FBPOPR3004 Set up a production or packaging line for operation	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfOP3003A Operate interrelated processes in a production system	FBPOPR3005 Operate interrelated processes in a production system	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfOP3004A Operate interrelated processes in a packaging system	FBPOPR3006 Operate interrelated processes in a packaging system	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfPH1001A Follow work procedures to maintain Good	FBPPHM2001 Follow work procedures to maintain Good	Updated to meet Standards for Training	Equivalent unit

**Mapping of units of competency from *FDf10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDf10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Manufacturing Practice	Manufacturing Practice requirements	Packages Changes to elements and performance criteria for clarity Code changed to reflect AQF alignment	
FDFPH2001A Apply Good Manufacturing Practice procedures	FBPPHM3001 Apply Good Manufacturing Practice requirements	Updated to meet Standards for Training Packages Additional elements and performance criteria Code changed to reflect AQF alignment	No equivalent unit
FDFPH2002A Operate a concentration process	FBPPHM3005 Operate a concentration process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2003A Operate an extraction process	FBPPHM3006 Operate an extraction process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2004A Operate a separation process using chromatography	FBPPHM3007 Operate a separation process using chromatography	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2005A Operate an aseptic fill and seal process	FBPPHM3008 Operate an aseptic fill and seal process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		reflect AQF alignment	
FDFPH2006A Operate an aseptic form, fill and seal process	FBPPHM3009 Operate an aseptic form, fill and seal process	Updated to meet Standards for Training Packages  Changes to performance criteria for clarity  Code changed to reflect AQF alignment	Equivalent unit
FDFPH2007A Coordinate a label store	FBPPHM3017 Coordinate a label store	Updated to meet Standards for Training Packages  Changes to performance criteria for clarity  Code changed to reflect AQF alignment	Equivalent unit
FDFPH2008A Operate a compressing process	FBPPHM3010 Operate a compressing process	Updated to meet Standards for Training Packages  Changes to performance criteria for clarity  Code changed to reflect AQF alignment	Equivalent unit
FDFPH2009A Dispense pharmaceutical raw materials	FBPPHM3011 Dispense pharmaceutical raw materials	Updated to meet Standards for Training Packages  Changes to performance criteria for clarity  Code changed to reflect AQF alignment	Equivalent unit
FDFPH2010A Operate an encapsulation process	FBPPHM3012 Operate an encapsulation process	Updated to meet Standards for Training Packages  Changes to performance criteria for clarity  Code changed to reflect AQF alignment	Equivalent unit
FDFPH2011A Operate a granulation	FBPPHM3013 Operate a granulation	Updated to meet Standards for Training	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
process	process	Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	
FDFPH2012A Operate a liquid manufacturing process	FBPPHM3014 Operate a liquid manufacturing process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2013A Operate a tablet coating process	FBPPHM3015 Operate a tablet coating process	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH2014A Operate a terminal sterilisation process	FBPPHM3016 Operate a sterilisation process using an autoclave	Updated to meet Standards for Training Packages Changes to performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH3001A Monitor and maintain Good Manufacturing Practice procedures	FBPPHM4001 Monitor and maintain Good Manufacturing Practice requirements	Updated to meet Standards for Training Packages Changes to elements and performance criteria for clarity Code changed to reflect AQF alignment	Equivalent unit
FDFPH4001A Prepare and review workplace documentation to support Good Manufacturing Practice	FBPPHM4002 Prepare and review workplace documentation to support Good Manufacturing Practice requirements	Updated to meet Standards for Training Packages Change to unit title Changes to element 2 and its performance criteria to remove the	Equivalent unit



**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		identification of training requirements	
FDFPH4002A Facilitate and monitor Good Manufacturing Practice	N/A	Deleted. FBPPHM4001 Monitor and maintain good manufacturing practice requirements has been developed to fulfil industry needs at this level	N/A
FDFPH4003A Facilitate contamination control	FBPPHM4003 Facilitate contamination control	Updated to meet Standards for Training Packages  Changes to performance criteria for clarity	Equivalent unit
FDFPH4004A Participate in change control procedures	FBPPHM4004 Participate in change control procedures	Updated to meet Standards for Training Packages  Changes to performance criteria for clarity	Equivalent unit
FDFPH4005A Participate in validation processes	FBPPHM4005 Participate in validation of pharmaceutical manufacturing processes	Updated to meet Standards for Training Packages  Changes to the unit title and performance criteria for clarity	Equivalent unit
FDFPH4006A Respond to non-conformance	FBPPHM4006 Respond to non-conformance	Updated to meet Standards for Training Packages  Changes to performance criteria for clarity	Equivalent unit
FDFPPL2001A Participate in work teams and groups	FBPPPL2001 Participate in work teams and groups	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFPPL3001A Participate in improvement processes	FBPPPL3003 Participate in improvement processes	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFPPL3002A Report on workplace performance	FBPPPL3006 Report on workplace performance	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFPPL3004A Lead work teams and groups	FBPPPL3004 Lead work teams and groups	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFPPL3005A Participate in an audit process	FBPPPL3005 Participate in an audit process	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent  Prerequisites removed	Equivalent unit
FDFPPL4005A Establish process capability	FBPTEC4011 Establish process capability	Updated to meet Standards for Training Packages  Unit code updated to reflect appropriate sector  Updated prerequisites  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFPPL4008A Manage internal audits	FBPPPL4007 Manage internal audits	Updated to meet Standards for Training Packages  Prerequisites removed  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFPPL5001A Design and maintain programs to support legal compliance	FBPPPL5001 Design and maintain programs to support legal compliance	Updated to meet Standards for Training Packages  Prerequisites removed  Minor changes to Performance Criteria	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		to clarify intent	
FDFSUG101A Install pre-ballast	FBPSUG1001 Install pre-ballast	Updated to meet Standards for Training Packages  Minor edits to reflect AQF alignment	Equivalent unit
FDFSUG102A Undertake shunting operations	FBPSUG1002 Undertake shunting operations	Updated to meet Standards for Training Packages  Minor updates to reflect AQF alignment	Equivalent unit
FDFSUG103A Move cane bins in a marshalling yard	FBPSUG1003 Move cane bins in a marshalling yard	Updated to meet Standards for Training Packages  Minor changes to reflect AQF alignment	Equivalent unit
FDFSUG104A Check a cane sample for extraneous matter	FBPSUG1004 Check a cane sample for extraneous matter	Updated to meet Standards for Training Packages  Minor changes to reflect AQF alignment	Equivalent unit
FDFSUG105A Manually clean and maintain housekeeping standards	FBPSUG1005 Manually clean and maintain housekeeping standards	Updated to meet Standards for Training Packages  Minor edits to reflect AQF alignment	Equivalent unit
FDFSUG201A Lay sleepers for cane rail systems	FBPSUG2001 Lay sleepers for cane rail systems	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG202A Lay rails for cane rail systems	FBPSUG2002 Lay rails for cane rail systems	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG203A Lay skeleton track for cane rail system	FBPSUG2003 Lay skeleton track for cane rail system	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG204A Operate tamping equipment	FBPSUG2004 Operate tamping equipment	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG205A Construct turnouts	FBPSUG2005 Construct turnouts	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG206A Drive a cane locomotive	FBPSUG3001 Drive a cane locomotive	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 2.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Code changed to reflect AQF alignment	
FDFSUG207A Conduct cane weighbridge operations	FBPSUG2007 Conduct cane weighbridge operations	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG208A Operate a tipping station	FBPSUG2008 Operate a tipping station	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG209A Operate an extraction station	FBPSUG2009 Operate an extraction station	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG210A Operate a juice clarification process	FBPSUG2010 Operate a juice clarification process	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG211A Operate a mud filtration process	FBPSUG2011 Operate a mud filtration process	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG212A Chemically clean equipment	FBPSUG2012 Chemically clean equipment	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG213A Operate a pans station	FBPSUG2013 Operate a pan station	Updated to meet Standards for Training Packages  Title changed form 'pans' to 'pan'	Equivalent unit
FDFSUG214A Operate a low grade fugal station	FBPSUG2014 Operate a low grade fugal station	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG215A Operate a high grade fugal station	FBPSUG2015 Operate a high grade fugal station	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG216A Operate a crystalliser station process	FBPSUG2016 Operate a crystalliser station process	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG217A Operate a turbine	N/A	Deleted  Recommend replacing with UEPOPL001A Licence to operate a steam turbine	N/A
FDFSUG218A Operate a boiler - basic	N/A	Deleted  Recommend replacing with MSMBLIC001 Licence	N/A

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		to operate a standard boiler	
FDFSUG219A Operate a bagasse fuel supply system	FBPSUG2019 Operate a bagasse fuel supply system	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG220A Operate a coal fuel supply system	FBPSUG2020 Operate a coal fuel supply system	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG221A Operate an ash separation system	FBPSUG2021 Operate an ash separation system	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG222A Operate a waste water treatment system	FBPSUG2022 Operate a waste water treatment system	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG223A Operate a cooling water system	FBPSUG2023 Operate a cooling water system	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG224A Perform standard tests on cane samples	FBPSUG2024 Perform standard tests on cane samples	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG225A Collect and prepare samples	FBPSUG2006 Collect and prepare samples	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG226A Perform general drilling operations	FBPSUG2026 Perform general drilling operations	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG227A Perform general lathe operations	FBPSUG2027 Perform general lathe operations.	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG228A Perform general milling operations	FBPSUG2028 Perform general milling operations	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG229A Perform general planing and shaping operations	FBPSUG2025 Perform general planing and shaping operations	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG230A Undertake forming, bending and shaping	FBPSUG2018 Undertake forming, bending and shaping	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG231A Undertake simple fabrication	FBPSUG2017 Undertake simple fabrication	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG3009A Operate a sugar	FBPSUG3005 Operate a sugar	Updated to meet Standards for Training	Equivalent unit

**Mapping of units of competency from *FDf10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDf10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
system	system	Packages	
FDFSUG301A Drive a master-slave locomotive	FBPSUG3004 Drive a master-slave locomotive	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG302A Control cane traffic movements	FBPSUG3002 Control cane traffic movements	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG303A Adjust cane delivery schedules to meet daily milling requirements	FBPSUG3003 Adjust cane delivery schedules to meet daily milling requirements	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG304A Operate a boiler intermediate	N/A	Deleted	N/A
FDFSUG305A Operate a boiler advanced	N/A	Deleted Recommend replacing with MSMBLIC002 Licence to operate an advanced boiler	N/A
FDFSUG306A Monitor a sugar mill powerhouse	FBPSUG3006 Monitor a sugar mill powerhouse	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG307A Perform factory control tests	FBPSUG3007 Perform factory control tests	Updated to meet Standards for Training Packages	Equivalent unit
FDFSUG308A Analyse and convey workplace information	FBPSUG3008 Analyse and convey workplace information	Updated to meet Standards for Training Packages	Equivalent unit
FDFTEC3001A Participate in a HACCP team	FBPFSY3002 Participate in a HACCP team	Updated to meet Standards for Training Packages  Prerequisite removed  Minor changes to Performance Criteria to clarify intent  Unit code updated to reflect sector	Equivalent unit
FDFTEC3002A Implement the pest prevention program	FBPTEC3002 Implement the pest prevention program	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria	Equivalent unit

**Mapping of units of competency from *FDf10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDf10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		to clarify intent	
FDfTEC3003A Apply raw materials, ingredient and process knowledge to production problems	FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfTEC4001A Determine handling processes for perishable food items	FBPTEC4001 Determine handling processes for perishable food items	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfTEC4002A Manage controlled atmosphere storage	N/A	Unit deleted	N/A
FDfTEC4003A Control food contamination and spoilage	FBPTEC4003 Control food contamination and spoilage	Updated to meet Standards for Training Packages  Prerequisites removed  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfTEC4004A Apply basic process engineering principles to food processing	FBPTEC4004 Apply basic process engineering principles to food processing	Updated to meet Standards for Training Packages  Prerequisites removed  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfTEC4005A Apply an understanding of food additives	FBPTEC4005 Apply an understanding of food additives	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDfTEC4006A Apply an understanding of legal requirements of food production	FBPTEC4006 Apply an understanding of legal requirements of food production	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria	Equivalent unit

**Mapping of units of competency from *FDf10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDf10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		to clarify intent	
FDFTEC4007A Describe and analyse data using mathematical principles	FBPTEC4007 Describe and analyse data using mathematical principles	Updated to meet Standards for Training Packages  Prerequisites removed  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC4008A Apply principles of food packaging	FBPTEC4002 Apply principles of food packaging	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC4009A Identify the physical and chemical properties of materials, food and related products	FBPTEC4009 Identify the physical and chemical properties of materials, food and related products	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC4010A Manage water treatment processes	FBPTEC4010 Manage water treatment processes	Updated to meet Standards for Training Packages  Prerequisite deleted  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC4011A Participate in product recalls	FBPTEC4008 Participate in product recalls	Updated to meet Standards for Training Packages  Prerequisites removed  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC5001A Manage and evaluate new product trials	FBPTEC5001 Manage and evaluate new product trials	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria to clarify intent	Equivalent unit
FDFTEC5002A Manage utilities and energy for a	FBPTEC5002 Manage utilities and energy for a	Updated to meet Standards for Training	Equivalent unit



**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
production process	production process	Packages  Minor changes to Performance Criteria to clarify intent	
FDFWGG2001A Bench graft vines	FBPVIT2001 Bench graft vines	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes clarify Performance Criteria	Equivalent unit
FDFWGG2002A Carry out potting operations	FBPVIT2002 Carry out potting operations	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Elements and Performance Criteria	Equivalent unit
FDFWGG2003A Hand prune vines	FBPVIT2003 Hand prune vines	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFWGG2004A Undertake irrigation systems maintenance activities	N/A	Deleted  Recommend replacing with AHCIRG215 Assist with low volume irrigation operations and AHCI RG217 Assist with pressurised irrigation operations	N/A
FDFWGG2005A Maintain callusing environment	FBPVIT2005 Maintain callusing environment	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Elements and Performance Criteria	Equivalent unit

<b>Mapping of units of competency from <i>FDF10 Food Processing Training Package Version 4.1</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</i></b>			
<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		for clarity	
FDFWGG2006A Obtain and process rootlings	FBPVIT2006 Obtain and process rootlings	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2007A Tend containerised nursery plants	FBPVIT2007 Tend containerised nursery plants	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2008A Train vines	FBPVIT2008 Train vines	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFWGG2009A Operate specialised canopy management equipment	FBPVIT3007 Operate specialised canopy management equipment	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity  Code changed to reflect industry sector and AQF level	No equivalent unit
FDFWGG2010A Field graft vines	FBPVIT3006 Field graft vines	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity  Code changed to reflect AQF level and industry sector	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFWGG2011A Install irrigation components	N/A	Deleted  Recommend replacing with AHCIRG331 Install pressurised irrigation systems	N/A
FDFWGG2012A Identify and treat nursery plant disorders	FBPVIT2012 Identify and treat nursery plant disorders	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2013A Deliver injection requirements	N/A	Deleted  Recommend replacing with AHCIRG326 Operate irrigation injection equipment	N/A
FDFWGG2014A Operate the irrigation system	FBPVIT2019 Operate the irrigation system	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria to clarify outcomes Foundation skills added Assessment requirements updated	Equivalent unit
FDFWGG2015A Support mechanical harvesting operations	FBPVIT2018 Support mechanical harvesting operations	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Changes to Performance Criteria for clarity  One prerequisite unit removed	Equivalent unit
FDFWGG2016A Install and maintain vine trellis	FBPVIT3005 Install and maintain vine trellis	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Code changed to reflect AQF level and industry sector	
FDFWGG2017A Recognise disorders and identify pests and diseases	FBPVIT2013 Recognise disorders and identify pests and diseases	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFWGG2018A Operate vineyard equipment	FBPVIT2011 Operate vineyard equipment	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2019A Perform vertebrate pest control activities	FBPVIT2014 Perform pest control activities	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Title changed as unit covers broad range of pests  Minor changes to Performance Criteria for clarity	No equivalent unit
FDFWGG2020A Carry out hot water treatment	FBPVIT2016 Carry out hot water treatment	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2021A Operate nursery cold storage facilities	FBPVIT2017 Operate nursery cold storage facilities	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Elements and Performance Criteria for clarity	
FDFWGG2022A Take and process vine cuttings	FBPVIT2010 Take and process vine cuttings	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2023A Carry out basic canopy maintenance	FBPVIT2015 Carry out basic canopy maintenance	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2024A Pick grapes by hand	FBPVIT2004 Pick grapes by hand	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG2025A Plant vines by hand	FBPVIT2009 Plant vines by hand	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFWGG3001A Operate the irrigation system	N/A	Deleted  Recommend replacing with AHCIRG327 Implement an irrigation schedule, AHCIRG331 Install pressurised irrigation systems and AHCIRG333 Maintain	N/A

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		pressurised irrigation systems	
FDFWGG3002A Coordinate canopy management activities	FBPVIT3001 Coordinate vineyard operations	Redesigned unit that includes content from the previous unit	No equivalent unit
FDFWGG3003A Coordinate crop harvesting activities	FBPVIT3001 Coordinate vineyard operations	Redesigned unit that includes content from the previous unit	No equivalent unit
FDFWGG3004A Coordinate nursery activities	FBPVIT3001 Coordinate vineyard operations	Redesigned unit that includes content from the previous unit	No equivalent unit
FDFWGG3005A Perform field nursery activities	FBPVIT3002 Maintain field nursery	Updated to meet Standards for Training Packages  Code and title changed to reflect industry sector  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG3006A Coordinate hand pruning activities	FBPVIT3001 Coordinate vineyard operations	Redesigned unit that includes content from the previous unit	No equivalent unit
FDFWGG3007A Implement an irrigation schedule	FBPVIT3012 Implement an irrigation schedule	Updated to meet Standards for Training Packages Prerequisite removed Minor changes to Elements and Performance Criteria to clarify outcomes Foundation skills added	Equivalent unit
FDFWGG3008A Operate a mechanical harvester	FBPVIT3008 Operate a mechanical harvester	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG3009A Monitor and maintain nursery plants	FBPVIT3004 Monitor and maintain nursery plants	Updated to meet Standards for Training Packages  Code changed to reflect industry sector	Equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Minor changes to Performance Criteria for clarity  One prerequisite unit removed	
FDFWGG3010A Implement a soil management program	FBPVIT3010 Implement a soil management program	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDFWGG3011A Perform shed nursery activities	FBPVIT3011 Perform shed nursery activities	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG3012A Monitor and control vine disorders and damage	FBPVIT3009 Monitor and control vine disorders and damage	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Performance Criteria for clarity	Equivalent unit
FDFWGG3013A Operate spreading and seeding equipment	FBPVIT3003 Operate spreading and seeding equipment	Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed	Equivalent unit
FDFWIN1001A Identify key operations in wine	FBPWIN2002 Communicate wine industry information	Redesigned unit that includes content from previous units	No equivalent unit

**Mapping of units of competency from *FDf10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0***

<b>Code and title FDf10 V4.1</b>	<b>Code and title FBP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
production			
FDfWIN1002A Identify viticulture processes	FBPWIN2002 Communicate wine industry information	Redesigned unit that includes content from previous units	No equivalent unit
FDfWIN2001A Perform effectively in a wine industry workplace	FBPWIN2001 Perform effectively in a wine industry workplace	Updated to meet Standards for Training Packages  Modifications to Elements and Performance Criteria for clarity	Equivalent unit
FDfWIN2002A Identify and control risks in own work	FBPWS2002 Identify and control risks in own work	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity  Unit code updated to reflect sector content	Equivalent unit
N/A	FBPPHM3002 Operate a pharmaceutical production process	New unit	No equivalent unit
N/A	FBPPHM3003 Work in a controlled environment	New unit	No equivalent unit
N/A	FBPPHM3004 Clean and sanitise facilities and equipment	New unit	No equivalent unit
N/A	FBPCEL3009 Operate the crossflow filtration process	New unit to meet industry requirements.	No equivalent unit
N/A	FBPCEL3010 Operate the decanter process	New unit to meet industry requirements	No equivalent unit
N/A	FBPCEL3011 Operate the reverse osmosis process	New unit to meet industry requirements	No equivalent unit



## Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food Beverage and Pharmaceutical Training Package Version 1.0*

**Note:** The *FDF10 Food Processing Training Package* has been replaced by the *FBP Food, Beverage and Pharmaceutical Training Package* during two separate projects. All units of competency listed in the table below were reviewed or created during the first project.

Units of competency listed for deletion in the table below were addressed as part of the first project. These units remained live on Training.gov.au until the second project was released in late 2018, during which time the *FDF10 Food Processing Training Package* was fully replaced by the *FBP Food, Beverage and Pharmaceutical Training Package Version 2.0* and the units of competency deleted from Training.gov.au.

<b>Mapping of units of competency from <i>FDF10 Food Processing Training Package Version 4.1</i> to <i>FBP Food, Beverage and Pharmaceutical Training Package Version 1.0</i></b>			
<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFBV2001A Operate a deaeration, mixing and carbonation process	FBPBVEV2001 Operate a deaeration, mixing and carbonation process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFBV2002A Manufacture coffee (roast and ground)	FBPBVEV2002 Manufacture roast and ground coffee	Updated to meet Standards for Training Packages	Equivalent unit
FDFBV2003A Operate an ice manufacturing process	FBPBVEV2003 Operate an ice manufacturing process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFCH3001A Coordinate cheese making operations	FBPCHE3001 Conduct cheese making operations	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFCH3002A Carry out processes for a range of artisan cheeses	FBPCHE3002 Carry out processes for a range of artisan cheeses	Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity	Equivalent unit
FDFCON2001A Examine raw ingredients used in confectionery	FBPCON2001 Examine raw ingredients used in confectionery	Updated to meet Standards for Training Packages Changes to Elements and Performance Criteria for clarity	Equivalent unit
FDFCON2002A Operate a boiled confectionery process	FBPCON2002 Operate a boiled confectionery process	Updated to meet Standards for Training Packages Minor changes to	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Performance Criteria for clarity	
FDFCON2003A Operate a chocolate conching process	FBPCON2003 Operate a chocolate conching process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFCON2004A Operate a chocolate depositing or moulding process	FBPCON2004 Operate a chocolate depositing or moulding process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFCON2005A Operate a confectionery depositing process	FBPCON2005 Operate a confectionery depositing process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFCON2006A Operate a granulation and compression process	FBPCON2006 Operate a granulation and compression process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFCON2007A Operate a panning process	FBPCON2007 Operate a panning process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFCON2008A Operate a chocolate refining process	FBPCON2008 Operate a chocolate refining process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFCON2009A Operate a starch moulding process	FBPCON2009 Operate a starch moulding process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFDPR2001A Operate a butter churning process	FBPDPR2001 Operate a butter churning process	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFDP2002A Operate a butter oil process	FBPDPR2002 Operate a butter oil process	Updated to meet Standards for Training Packages Prerequisites removed	No equivalent unit
FDFDP2003A Operate a curd production and cutting process	FBPDPR2003 Operate a curd production and cutting process	Updated to meet Standards for Training Packages	Equivalent unit
FDFDP2004A Operate a cooling and hardening process	FBPDPR2004 Operate a cooling and hardening process	Updated to meet Standards for Training Packages	Equivalent unit
FDFDP2005A Operate a cheese pressing and moulding process	FBPDPR2005 Operate a cheese pressing and moulding process	Updated to meet Standards for Training Packages	Equivalent unit
FDFDP2006A Operate a fermentation process	FBPDPR2006 Operate a fermentation process	Updated to meet Standards for Training Packages	Equivalent unit
FDFFS1001A Follow work procedures to maintain food safety	FBPFSY1001 Follow work procedures to maintain food safety	Updated to meet Standards for Training Packages	Equivalent unit
FDFPV2001A Apply hydro-cooling processes to fresh produce	FBPFAV2001 Apply hydro-cooling processes to fresh produce	Updated to meet Standards for Training Packages	Equivalent unit
FDFPV3001A Conduct chemical wash for fresh produce	FBPFAV3001 Conduct chemical wash for fresh produce	Updated to meet Standards for Training Packages	Equivalent unit
FDFPV3002A Program fresh produce grading equipment	FBPFAV3002 Program fresh produce grading equipment	Updated to meet Standards for Training Packages	Equivalent unit
FDFGPS2001A Operate a bleaching process	FBPGPS2001 Operate a bleaching process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGPS2002A Operate a complecting process	FBPGPS2002 Operate a complecting process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGPS2003A Operate a deodorising process	FBPGPS2003 Operate a deodorising process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGPS2004A Operate a flake preparation process	FBPGPS2004 Operate a flake preparation process	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFGPS2005A Operate a fractionation process	FBPGPS2005 Operate a fractionation process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGPS2006A Operate a hydrogenation process	FBPGPS2006 Operate a hydrogenation process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGPS2007A Operate an interesterification process	FBPGPS2007 Operate an interesterification process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGPS2008A Operate a neutralisation process	FBPGPS2008 Operate a neutralisation process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGPS2009A Operate a soap splitting process	FBPGPS2009 Operate a soap splitting process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGPS2010A Operate a winterisation process	FBPGPS2010 Operate a winterisation process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGPS2011A Operate a creamed honey manufacture process	FBPGPS2011 Operate a creamed honey manufacture process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR2001A Operate a liquid, mash or block stockfeed process	FBPGRA2001 Operate a liquid, mash or block stockfeed process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR2002A Understand mill operations and technologies	FBPGRA2002 Recognise mill operations and technologies	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR2003A Operate a grain conditioning process	FBPGRA2003 Operate a grain conditioning process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR2004A Operate a grain cleaning process	FBPGRA2004 Operate a grain cleaning process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR2005A Operate a purification process	FBPGRA2005 Operate a purification process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR2006A Operate a scalping and grading process	FBPGRA2006 Operate a scalping and grading process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR2007A Operate a scratch and sizing process	FBPGRA2007 Operate a scratch and sizing process	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFGR2008A Operate a break roll process	FBPGRA2008 Operate a break roll process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR2009A Operate a pelleting process	FBPGRA2009 Operate a pelleting process	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR2010A Handle grain in a storage area	FBPGRA2010 Handle grain in a storage area	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR2011A Receive grain for malting	FBPGRA2011 Receive grain for malting	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR2012A Prepare malted grain	FBPGRA2012 Prepare malted grain	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR2013A Blend and dispatch malt	FBPGRA2013 Blend and dispatch malt	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR3001A Work with micronutrients or additions in stockfeed manufacturing processes	FBPGRA3001 Work with micronutrients or additions in stockfeed manufacturing processes	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR3002A Demonstrate knowledge of animal nutrition principles	FBPGRA3002 Apply knowledge of animal nutrition principles to stockfeed product	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR3003A Lead flour milling shift operations	FBPGRA3003 Lead flour milling shift operations	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR3004A Control mill processes and performance	FBPGRA3004 Control mill processes and performance	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR4001A Control power and automation for milling processes	FBPGRA4001 Control power and automation for milling processes	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR4002A Supervise testing processes for wheat and flour	FBPGRA4002 Supervise testing processes for wheat and flour	Updated to meet Standards for Training Packages	Equivalent unit
FDFGR4003A Manage mill logistics and support services	FBPGRA4003 Manage mill logistics and support services	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFGR4004A Establish and supervise dust control procedures in a grain processing enterprise	FBPGRA4004 Establish and supervise dust control procedures in a grain processing enterprise	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP1001A Pack or unpack product manually	FBPOPR1001 Pack or unpack product manually	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP1002A Operate automated washing equipment	FBPOPR1002 Operate automated washing equipment	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP1004A Prepare basic mixes	FBPOPR1004 Prepare basic mixes	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP1005A Operate basic equipment	FBPOPR1005 Operate basic equipment	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP1006A Monitor process operation	FBPOPR1006 Monitor process operation	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP1007A Participate effectively in a workplace environment	FBPOPR1007 Participate effectively in a workplace environment	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP1008A Take and record basic measurements	FBPOPR1008 Take and record basic measurements	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP1009A Follow work procedures to maintain quality	FBPOPR1009 Follow work procedures to maintain quality	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP1010A Communicate workplace information	FBPOPR1003 Communicate workplace information	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2001A Work effectively in the food processing industry	FBPOPR2001 Work effectively in the food processing industry	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2002A Inspect and sort materials and product	FBPOPR2002 Inspect and sort materials and product	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2006A Operate a bulk dry goods transfer process	FBPOPR2006 Operate a bulk dry goods transfer process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2007A Work in a freezer storage area	FBPOPR2007 Work in a freezer storage area	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFOP2008A Operate a bulk liquid transfer process	FBPOPR2008 Operate a bulk liquid transfer process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2009A Load and unload tankers	FBPOPR2009 Load and unload tankers	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2010A Work with temperature controlled stock	FBPOPR2010 Work with temperature controlled stock	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2012A Maintain food safety when loading, unloading and transporting food	FBPOPR2012 Maintain food safety when loading, unloading and transporting food	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2014A Participate in sensory analyses	FBPOPR2014 Participate in sensory analyses	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2017A Operate a blending, sieving and bagging process	FBPOPR2017 Operate a blending, sieving and bagging process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2018A Operate a case packing process	FBPOPR2018 Operate a case packing process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2019A Fill and close product in cans	FBPOPR2019 Fill and close product in cans	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2020A Operate a form, fill and seal process	FBPOPR2020 Operate a form, fill and seal process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2021A Operate a fill and seal process	FBPOPR2021 Operate a fill and seal process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2022A Operate a high speed wrapping process	FBPOPR2022 Operate a high speed wrapping process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2023A Operate a packaging process	FBPOPR2023 Operate a packaging process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2024A Operate a cooling, slicing and wrapping process	FBPOPR2024 Operate a cooling, slicing and wrapping process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2025A Manufacture extruded and toasted products	FBPOPR2025 Manufacture extruded and toasted products	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFOP2026A Operate a forming or shaping process	FBPOPR2026 Operate a forming or shaping process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2027A Dispense nonbulk ingredients	FBPOPR2027 Dispense non-bulk ingredients	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2028A Operate a mixing or blending process	FBPOPR2028 Operate a mixing or blending process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2029A Operate a baking process	FBPOPR2029 Operate a baking process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2031A Operate a coating application process	FBPOPR2031 Operate a coating application process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2033A Operate a depositing process	FBPOPR2033 Operate a depositing process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2034A Operate an evaporation process	FBPOPR2034 Operate an evaporation process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2035A Operate an enrobing process	FBPOPR2035 Operate an enrobing process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2036A Operate an extrusion process	FBPOPR2036 Operate an extrusion process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2037A Operate a filtration process	FBPOPR2037 Operate a filtration process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2038A Operate a grinding process	FBPOPR2038 Operate a grinding process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2039A Operate a frying process	FBPOPR2039 Operate a frying process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2040A Operate a heat treatment process	FBPOPR2040 Operate a heat treatment process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2041A Operate a mixing or blending and cooking process	FBPOPR2041 Operate a mixing or blending and cooking process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2042A Operate a drying process	FBPOPR2042 Operate a drying	Updated to meet Standards for Training	Equivalent unit



**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
	process	Packages	
FDFOP2043A Operate an homogenising process	FBPOPR2043 Operate an homogenising process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2044A Operate a retort process	FBPOPR2044 Operate a retort process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2045A Operate pumping equipment	FBPOPR2045 Operate pumping equipment	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2046A Operate a production process	FBPOPR2046 Operate a production process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2047A Operate a portion saw	FBPOPR2047 Operate a portion saw	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2048A Preprocess raw materials	FBPOPR2048 Pre-process raw materials	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2049A Operate a reduction process	FBPOPR2049 Operate a reduction process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2050A Operate a separation process	FBPOPR2050 Operate a separation process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2051A Operate a spreads production process	FBPOPR2051 Operate a spreads production process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2052A Operate a chocolate tempering process	FBPOPR2052 Operate a chocolate tempering process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2053A Operate a washing and drying process	FBPOPR2053 Operate a washing and drying process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2054A Operate a water purification process	FBPOPR2054 Operate a water purification process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2055A Freeze dough	FBPOPR2055 Freeze dough	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2056A Operate a freezing process	FBPOPR2056 Operate a freezing process	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFOP2057A Operate a membrane process	FBPOPR2057 Operate a membrane process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2058A Operate a holding and storage process	FBPOPR2058 Operate a holding and storage process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2059A Operate a continuous freezing process	FBPOPR2059 Operate a continuous freezing process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2060A Operate an automated cutting process	FBPOPR2060 Operate an automated cutting process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2062A Apply work procedures to maintain integrity of product	FBPOPR2032 Apply work procedures to maintain integrity of product	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2066A Operate a wort production process	FBPOPR2061 Operate a wort production process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2067A Operate a brewery fermentation process	FBPOPR2030 Operate a brewery fermentation process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2068A Operate a beer maturation process	FBPOPR2016 Operate a beer maturation process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2069A Operate a beer filtration process	FBPOPR2015 Operate a beer filtration process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2070A Operate a bright beer tank process	FBPOPR2013 Operate a bright beer tank process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2071A Identify key stages and beer production equipment in a brewery	FBPOPR2011 Identify key stages and beer production equipment in a brewery	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2072A Operate a beer filling process	FBPOPR2005 Operate a beer filling process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2073A Operate a beer packaging process	FBPOPR2004 Operate a beer packaging process	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP2074A Prepare and monitor beer yeast propagation processes	FBPOPR2003 Prepare and monitor beer yeast propagation processes	Updated to meet Standards for Training Packages	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFOP3001A Control contaminants and allergens in the workplace	FBPOPR3001 Control contaminants and allergens in the workplace	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP3005A Prepare food products using basic cooking methods	FBPOPR3002 Prepare food products using basic cooking methods	Updated to meet Standards for Training Packages	Equivalent unit
FDFOP3006A Identify cultural, religious and dietary considerations for food production	FBPOPR3003 Identify cultural, religious and dietary considerations for food production	Updated to meet Standards for Training Packages	Equivalent unit
FDFPO2009A Work in an egg grading floor	FBPEGG2001 Work on an egg grading floor	Updated to meet Standards for Training Packages	Equivalent unit
FDFPO2010A Operate egg grading and packing floor equipment	FBPEGG2002 Operate egg grading and packing floor equipment	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity.	Equivalent unit
FDFPPL3003A Support and mentor individuals and groups	FBPPPL3001 Support and mentor individuals and groups	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFPPL3006A Establish compliance requirements for work area	FBPPPL3002 Establish compliance requirements for work area	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFPPL4001A Manage people in the work area	FBPPPL4001 Manage people in the work area	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFPPL4002A Plan and coordinate maintenance	FBPPPL4002 Plan and coordinate production equipment maintenance	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFPPL4003A Schedule and manage production	FBPPPL4003 Schedule and manage production	Updated to meet Standards for Training Packages Minor Changes to PCs for	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		clarity	
FDFPPL4004A Optimise a work process	FBPPPL4004 Optimise a work process	Updated to meet Standards for Training Packages	Equivalent unit
FDFPPL4006A Manage a work area within budget	FBPPPL4006 Manage a work area within budget	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFPPL4007A Manage supplier agreements and contracts	FBPPPL4005 Manage supplier agreements and contracts	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity	Equivalent unit
FDFBK2001A Operate a cooling and slicing process	FBPPBK2001 Operate a cooling and slicing process	Updated to meet Standards for Training Packages	Equivalent unit
FDFBK2002A Operate a pastry forming and filling process	FBPPBK2002 Operate a pastry forming and filling process	Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity	Equivalent unit
FDFBK2003A Manufacture rye crisp breads	FBPPBK2003 Manufacture rye crisp breads	Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity	Equivalent unit
FDFBK2004A Manufacture wafer products	FBPPBK2004 Manufacture wafer products	Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity	Equivalent unit
FDFBK2005A Operate a doughnut making process	FBPPBK2005 Operate a doughnut making process	Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity	Equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFBK2006A Operate a griddle production process	FBPPBK2006 Operate a griddle production process	Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity	Equivalent unit
FDFBK2007A Operate a pastry production process	FBPPBK2007 Operate a pastry production process	Updated to meet Standards for Training Packages	Equivalent unit
FDFPB3001A Operate a dough mixing process	FBPPBK3001 Operate a dough mixing process	Updated to meet Standards for Training Packages	Equivalent unit
FDFPB3002A Operate a final prove and baking process	FBPPBK3002 Operate a final prove and baking process	Updated to meet Standards for Training Packages	Equivalent unit
FDFPB3003A Operate a dough make up process	FBPPBK3003 Operate a dough make up process	Updated to meet Standards for Training Packages	Equivalent unit
FDFRB1001A Finish products	FBPRBK1001 Finish products	Updated to meet standards for training packages Changes to elements and performance criteria to increase clarity	Equivalent unit
FDFRB2001A Form and fill pastry products	FBPRBK3001 Produce laminated pastry products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3002 Produce non laminated pastry products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3003 Produce specialist pastry products	Redesigned unit that includes content from previous unit	No equivalent unit
FDFRB2002A Prepare fillings	FBPRBK2002 Use food preparation equipment to prepare fillings	Updated to meet standards for training packages Changes to food preparation equipment and techniques.	No equivalent unit
	FBPRBK3001 Produce laminated pastry products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3002 Produce non laminated pastry	Redesigned unit that includes content from previous unit	No equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
	products		
	FBPRBK3003 Produce specialist pastry products	Redesigned unit that includes content from previous unit	No equivalent unit
FDFRB2003A Produce meringue-based products	FBPRBK3004 Produce meringue products	Redesigned units with significant changes to Elements and PCs. AQF level changed to reflect the added variety and complexity of the unit's outcomes.	No equivalent unit
FDFRB2004A Provide production assistance for bread products	FBPRBK2004 Assist basic bread production	Updated to meet standards for training packages Minor changes to elements and performance criteria to increase clarity	Equivalent unit
FDFRB2005A Provide assistance in cake, pastry and biscuit production	FBPRBK2001 Assist non laminated pastry production	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK2003 Assist sponge cake production	Redesigned unit that includes content from previous unit	No equivalent unit
Not applicable	FBPRBK2005 Maintain ingredient stores	New unit	No equivalent unit
FDFRB3001A Produce pastry	FBPRBK3001 Produce laminated pastry products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3002 Produce non laminated pastry products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3003 Produce specialist pastry products	Redesigned unit that includes content from previous unit	No equivalent unit
FDFRB3002A Produce bread dough	FBPRBK3005 Produce basic bread products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3006 Produce savoury bread products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3007 Produce specialty flour	Redesigned unit that includes content from	No equivalent unit

**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
	bread products	previous unit	
FDFRB3003A Produce sponge, cake and cookie batter	FBPRBK3008 Produce sponge cake products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3009 Produce biscuit and cookie products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3010 Produce cake and pudding products	Redesigned unit that includes content from previous unit	No equivalent unit
FDFRB3004A Decorate cakes and cookies	FBPRBK3008 Produce sponge cake products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3009 Produce biscuit and cookie products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3010 Produce cake and pudding products	Redesigned unit that includes content from previous unit	No equivalent unit
FDFRB3005A Bake bread	FBPRBK3005 Produce basic bread products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3006 Produce savoury bread products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3007 Produce specialty flour bread products	Redesigned unit that includes content from previous unit	No equivalent unit
FDFRB3006A Bake sponges, cakes and cookies	FBPRBK3008 Produce sponge cake products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3009 Produce biscuit and cookie products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3010 Produce cake and pudding products	Redesigned unit that includes content from previous unit	No equivalent unit
FDFRB3007A Bake pastry products	FBPRBK3001 Produce laminated pastry products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3002 Produce non laminated pastry products	Redesigned unit that includes content from previous unit	No equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
	FBPRBK3003 Produce specialist pastry products	Redesigned unit that includes content from previous unit	No equivalent unit
FDFRB3008A Store, handle and use frozen dough	FBPRBK3011 Produce frozen dough products	Supersedes and replaces FDFRB3008A. Elements and performance criteria added that include mixing and par baking of frozen dough.	No equivalent unit
FDFRB3009A Retard dough	FBPRBK3005 Produce basic bread products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3006 Produce savoury bread products	Redesigned unit that includes content from previous unit	No equivalent unit
FDFRB3010A Process dough	FBPRBK3005 Produce basic bread products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3006 Produce savoury bread products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3007 Produce specialty flour bread products	Redesigned unit that includes content from previous unit	No equivalent unit
FDFRB3011A Diagnose and respond to product and process faults (bread)	FBPRBK3005 Produce basic bread products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3006 Produce savoury bread products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3007 Produce specialty flour bread products	Redesigned unit that includes content from previous unit	No equivalent unit
FDFRB3012A Diagnose and respond to product and process faults (pastry, cake and cookies)	FBPRBK3001 Produce laminated pastry products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3002 Produce non laminated pastry products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3003 Produce specialist pastry products	Redesigned unit that includes content from previous unit	No equivalent unit



**Mapping of units of competency from FDF10 Food Processing Training Package Version 4.1 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0**

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
	FBPRBK3008 Produce sponge cake products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3009 Produce biscuit and cookie products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK3010 Produce cake and pudding products	Redesigned unit that includes content from previous unit	No equivalent unit
	FBPRBK4003 Produce gateaux, tortes and entremets	Redesigned unit that includes content from previous unit	No equivalent unit
FDFRB3013A Produce artisan breads	FBPRBK4001 Produce artisan bread products	Redesigned unit that includes content from previous unit Code changed to reflect AQF alignment	No equivalent unit
FDFRB3014A Produce sweet yeast products	FBPRBK3014 Produce sweet yeast products	Redesigned unit that includes content from previous unit, excluding frying and laminated products	Equivalent unit
FDFRB3015A Produce and decorate gateaux and tortes	FBPRBK4003 Produce gateaux, tortes and entremets	Redesigned unit that includes content from previous unit Code changed to reflect AQF alignment	No equivalent unit
FDFRB3016A Plan and schedule production for retail bakery	FBPRBK3012 Schedule and produce bread production	Redesigned unit that includes content from the previous unit Production of baked items added to the unit	No equivalent unit
	FBPRBK3013 Schedule and produce cake and pastry production	Redesigned unit that includes content from the previous unit Production of baked items added to the unit	No equivalent unit
	FBPRBK3015 Schedule and produce bakery production	Redesigned unit that includes content from the previous unit Production of baked items added to the unit	No equivalent unit
FDFRB3017A Participate in product development	FBPRBK4004 Develop baked products	Redesigned unit that includes content from the previous unit	No equivalent unit

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Not applicable	FBPRBK3016 Control and order bakery stock	New unit	No equivalent unit
Not applicable	FBPRBK3017 Operate plant baking processes	New unit	No equivalent unit
FDFRB4001A Apply marketing principles to retail bakery	Not applicable	Deleted	Not applicable
FDFRB4002A Control bakery operations to meet quality and production requirements	FBPRBK4006 Coordinate baking operations	Redesigned unit that includes content from previous unit	Equivalent unit
FDFRB4003A Apply baking science to work practices	FBPRBK4008 Apply bread baking science	Redesigned unit with a focus on bread products incorporating content from previous unit	No equivalent unit
FDFRB4004A Produce sourdough products	FBPRBK4001 Produce artisan bread products	Redesigned unit that includes content from previous unit. Preparation of artisan bread fillings and pre-baking finish added to the unit.	No equivalent unit
FDFRB4005A Apply advanced finishing techniques for specialty cakes and desserts	FBPRBK4005 Apply advanced finishing techniques for specialty cakes	Redesigned unit incorporating content from previous unit, excluding desserts	Equivalent unit
FDFRB4006A Explore and apply baking techniques to develop new products	FBPRBK4004 Develop baked products	Redesigned unit that includes content from the previous unit	No equivalent unit
FDFRB4007A Evaluate and assess bakery product	FBPRBK4007 Assess and evaluate bread products	Redesigned unit with a focus on bread products incorporating content from previous unit	No equivalent unit
FDFRB4008A Set up sustainable baking operations	Not applicable	Deleted	Not applicable
FDFRB4009A Coordinate material supply for baking processes	Not applicable	Deleted	Not applicable

**Mapping of units of competency from *FDF10 Food Processing Training Package Version 4.1* to *FBP Food, Beverage and Pharmaceutical Training Package Version 1.0***

<b>Code and title FDF10 V4.1</b>	<b>Code and title FBP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFRB4010A Prepare plated sweets and desserts	Not applicable	Deleted	Not applicable
Not applicable	FBPRBK4002 Develop advanced artisan bread methods	New unit	No equivalent unit
Not applicable	FBPRBK3018 Produce basic artisan products	New unit	No equivalent unit
FDFOHS1001A Work safely	FBPWHS1001 Identify safe work practices	Updated to meet Standards for Training Packages Changes to Performance Criteria to align with competency standards	Equivalent unit
FDFOHS4001A Identify, assess and control OHS risk in own work	FBPWHS4001 Identify, assess and control work health and safety risk in own work	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Minor change to title to reflect current industry terminology	Equivalent unit
FDFOHS5001A Manage OHS processes	FBPWHS5001 Manage work health and safety processes	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Minor change to title to reflect current industry terminology	Equivalent unit

**Mapping of units of competency from ZRG00 Ricegrowers' Cooperative Limited Training Package and the FBP Food, Beverage and Pharmaceutical Training Package 1.0.**

<b>Mapping of qualifications from ZRG00 Ricegrowers' Cooperative Limited Training Package Version 1.0 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0.</b>			
<b>Code and title ZRG00 V1.0</b>	<b>Code and title FBPV1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
ZRGRPVE2A Operate a rice vitamin enrichment process	FBPGRA2014 Operate a rice vitamin enrichment process	Updated to meet Standards for Training Packages Minor changes to performance criteria	Equivalent unit
ZRGRPRH3A Conduct rice harvest receivals	FBPGRA3005 Conduct rice harvest receivals	Updated to meet Standards for Training Packages Minor changes to performance criteria	Equivalent unit
ZRGRPSP3A Operate a rice seed preparation and storage system	FBPGRA3006 Implement a paddy receival and grain cleaning process	Updated to meet Standards for Training Packages Changes to title, elements and performance criteria	Equivalent unit
ZRGRPBC2A Operate a rice blending and cleaning process	FBPGRA3007 Implement a rice blending and cleaning process	Updated to meet Standards for Training Packages Change of coding to reflect revised AQF level Changes to the title, elements and performance criteria	No equivalent unit
ZRGRPCS2A Operate a rice colour sorting process	FBPGRA3008 Implement a rice colour sorting process	Updated to meet Standards for Training Packages Change of coding to reflect revised AQF level Changes to the title, elements and performance criteria	No equivalent unit
ZRGRPDC1A Locate industry and company products and processes	Not applicable	Deleted	Not applicable

**Mapping of qualifications from ZRG00 Ricegrowers' Cooperative Limited Training Package Version 1.0 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0.**

<b>Code and title ZRG00 V1.0</b>	<b>Code and title FBPV1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
ZRGRPFB2A Operate a rice flour break process	FBPGRA3009 Implement a rice flour break process	Updated to meet Standards for Training Packages Change of coding to reflect revised AQF level Changes to the title, elements and performance criteria	No equivalent unit
ZRGRPFG2A Operate a rice flour grading process	FBPGRA3010 Implement a rice flour grading process	Updated to meet Standards for Training Packages Change of coding to reflect revised AQF level Changes to the Title, Elements and Performance Criteria	No equivalent unit
ZRGRPOS3A Operate a system (Rice processing)	Not applicable	Deleted	Not applicable
ZRGRPRG2A Operate a rice grading process	FBPGRA3011 Implement a rice grading process	Updated to meet Standards for Training Packages Change of coding to reflect revised AQF level Changes to the title, elements and performance criteria	No equivalent unit
Not applicable	FBPGRA3012 Implement a rice hulling and separation process	Updated to meet Standards for Training Packages Change of coding to reflect revised AQF level Changes to title, elements and performance criteria	No equivalent unit

**Mapping of qualifications from ZRG00 Ricegrowers' Cooperative Limited Training Package Version 1.0 to FBP Food, Beverage and Pharmaceutical Training Package Version 1.0.**

<b>Code and title ZRG00 V1.0</b>	<b>Code and title FBPV1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
ZRGRPHS2A Operate a hulling and separation process	FBPGRA3013 Implement a rice product manufacturing process	Updated to meet Standards for Training Packages Change of coding to reflect revised AQF level Changes to title, elements and performance criteria	No equivalent unit
ZRGRPRR1A Receive raw materials	Not applicable	Deleted	Not applicable
ZRGRPRD2A Operate a rice drying process	Not applicable	Deleted	Not applicable
ZRGRPSP3A Operate a rice seed preparation and storage system	FBPGRA3014 Implement a rice seed preparation and storage system	Updated to meet Standards for Training Packages Changes to title, elements and performance criteria	No equivalent unit
ZRGRPRW2A Operate a rice whitening process	FBPGRA3015 Implement a rice whitening process	Updated to meet Standards for Training Packages Change of coding to reflect revised AQF level Changes to the title, elements and performance criteria	No equivalent unit
ZRGRPRB2A Operate a rice flour blending process	FBPGRA3016 Implement a rice flour blending process	Updated to meet Standards for Training Packages Change of coding to reflect revised AQF level Changes to the title, elements and performance criteria	No equivalent unit