Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0.

FBP20117	Certificate II in Food Processing

Qualification Description

This qualification describes the skills and knowledge for food processing workers employed in the following sectors:
- grain processing (including stock feed, animal feeds, milling wheat, barley, oats and flour milling)
- baking (including large scale production of cakes, pastry, bread, biscuits and plant baking)
- retail baking
- beverages (including juices, soft drinks, cordials, aerated and still waters, energy drinks and other modified beverages, such as vitamin and antioxidant beverages, coffee, tea and ice)
- confectionery
- dairy processing
- fruit and vegetables
- grocery products and supplies (including honey, jams, spreads, sauces, dressings, condiments, spices, edible oils and fats and pasta)
- poultry.

This qualification is designed for application in supervised environments where the work is predictable with some basic problem solving requirements. All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, work health and safety and environmental codes, regulations and legislation that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 13 units of competency:
  - 4 core units plus
  - 9 elective units.

Elective units must ensure the integrity of the qualification s Australian Qualifications Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- 1 must be selected from Group A. If this qualification is to be applied in a work environment where food is processed for non-human consumption, such as pet food and stock feed or other situations where human food safety skills are not required, then FBPOPR2032 Apply work procedures to maintain integrity of product should be selected.
- 5 must be selected from Group B
- 1 must be selected from Group B or Group C
- 2 may be selected from the remaining units in Groups B or C, or any currently endorsed Training Package or accredited course packaged at Certificate I (maximum 1 unit), Certificate II or Certificate III (maximum 1 unit) levels.

Core Units

FDFOHS2001A	Participate in OHS processes
FDFOP2063A	Apply quality systems and procedures
FDFOP2064A	Provide and apply workplace information
MSMENV272	Participate in environmentally sustainable work practices

Elective Units

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

Group A

| FBPOPR2032 | Apply work procedures to maintain integrity of product |
| FDFFS2001A | Implement the food safety program and procedures |

Group B
Baking

FBPOPR2024	Operate a cooling, slicing and wrapping process
FBPOPR2055	Freeze dough
FBPPBK2001	Operate a cooling and slicing process
FBPPBK2002	Operate a pastry forming and filling process
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

Beverages

FBPBEV2001	Operate a deaeration, mixing and carbonation process
FBPBEV2002	Manufacture roast and ground coffee
FBPBEV2003	Operate an ice manufacturing process

Confectionery

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

Dairy processing

BPDPR2001	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
BPDPR2001	Operate a butter churning process

Fruit and vegetables

FBPFAV2001	Apply hydro-cooling process to fresh produce

Grain processing

AHCBAC204	Prepare grain storages
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
FBPGRA2012*	Prepare malted grain
FBPGRA2013	Blend and dispatch malt
TLIJ2004	Implement grain monitoring measures

Grocery products and supplies

FBPGPS2001	Operate a bleaching process
FBPGPS2002	Operate a complecting 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

Poultry

AMPA2006	Apply animal welfare and handling requirements
AMPA2174	Clean after operations - boning room
AMPP201	Operate a poultry dicing, stripping or mincing process
AMPP202	Operate a poultry evisceration process
AMPP203	Grade poultry carcass
AMPP204	Harvest edible poultry offal
AMPP205	Operate a poultry marinade injecting process
AMPP206	Operate a poultry washing and chilling process

AMPP207	Operate the bird receival and hanging process
AMPP208	Operate a poultry stunning, killing and defeathering process
FBPEGG2001	Work on an egg grading floor
FBPEGG2002*	Operate egg grading and packing floor equipment

Cross sector units

AMPX207	Vacuum pack product
AMPX209	Sharpen knives
FBPOPR2001	Work effectively in the food processing industry
FBPOPR2002	Inspect and sort materials and product
FBPOPR2003	Prepare and monitor beer yeast propagation processes
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
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
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
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
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
FDFSUG222A	Operate a waste water treatment system
FDFOP1003A	Carry out manual handling tasks
FDFOP2003A	Clean equipment in place
FDFOP2004A	Clean and sanitise equipment
FDFOP2005A	Work in a socially diverse environment
FDFOP2011A	Conduct routine maintenance
FDFOP2013A	Apply sampling procedures
FDFOP2015A*	Apply principles of statistical process control
FDFOP2016A	Work in a food handling area for non-food handlers
FDFOP2030A	Operate a process control interface
FDFOP2032A*	Work in a clean room environment
FDFOP2061A	Use numerical applications in the workplace
FDFPPL2001A	Participate in work teams and groups
MSL973001	Perform basic tests
PMBPROD211	Operate blow moulding equipment
PMBPROD270	Operate injection blow moulding equipment
TLIA2009	Complete and check import/export documentation
TLIA2014	Use product knowledge to complete work operations
TLIA2021	Despatch stock
TLIA4025	Regulate temperature controlled stock
TLID2003	Handle dangerous goods/hazardous substances
TLID2004	Load and unload goods/cargo
TLID2010	Operate a forklift
TLIK2010	Use infotechnology devices in the workplace

Group C

BSBITU201	Produce simple word processed documents
BSBITU202	Create and use spreadsheets
BSBWOR204	Use business technology
FDFSUG218A	Operate a boiler - basic
HLTAID002	Provide basic emergency life support
MSS402001	Apply competitive systems and practices
MSS402002	Sustain process improvements
MSS402010	Manage the impact of change on own work
MSS402021	Apply Just in Time procedures
MSS402030	Apply cost factors to work practices
MSS402031	Interpret product costs in terms of customer requirements
MSS402040	Apply 5S procedures
MSS402050	Monitor process capability
MSS402051	Apply quality standards
MSS402060	Use planning software systems in operations
MSS402061	Use SCADA systems in operations
MSS402080	Undertake root cause analysis
MSS402081	Contribute to the application of a proactive maintenance strategy
SIRRMER001	Produce visual merchandise displays
SIRRRTF001	Balance and secure point-of-sale terminal
SIRXPDK001	Advise on products and services
SIRXRSK001	Identify and respond to security risks
SITHFAB005*	Prepare and serve espresso coffee

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPDPR2002 Operate a butter oil process	FBPOPR2043 Operate an homogenising process
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	FBPGRA210 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
FDFOP2015A Apply principles of statistical process control	FDFOP2061A Use numerical applications in the workplace
FDFOP2032A Work in a clean room environment	FDFFS200A1 Implement the food safety program and procedures OR FDFPH2001A Apply Good Manufacturing Practice procedures
SITHFAB005 Prepare and serve espresso coffee	SITXFSA001 Use hygienic practices for food safety

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP20117 Certificate II in Food Processing	FDF20111 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

Links

Companion Volumes, including Implementation Guides, are available at VETNet:
https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4