

**Modification History**

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceuticals Training Package version 5.0.

<b>FBP307XX</b>	<b>Certificate III in Rice Processing</b>
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**Qualification Description**

The qualification provides a general vocational outcome in rice production work that enables individuals to mill process and package rice grain products, mill rice flour and manufacture rice consumer products on an industrial scale.

Individuals with this qualification to perform tasks involving a broad range of skills that are applied in a wide variety of contexts, which will involve discretion and judgement in selecting and operating equipment, coordinating resources and applying contingency measures during work.

Job roles vary across different industry sectors and may include:

- Rice miller
- Rice flour miller
- Rice production worker
- Rice packaging worker
- Rice food manufacturing worker.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit 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:

- 15 units of competency made up of:
  - 8 core units plus
  - 7 elective units

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

- 2 must be from group A
- 3 must be from any in group B, C, D and E
- 2 from the remaining units listed in groups A, B, C, D, E or F or any currently endorsed Training Package or accredited course packaged at Certificate III or Certificate IV, with no more than 1 unit packaged at Certificate IV.

Any combination of electives that meets the packaging rules can be selected for the award of the Certificate III in Rice Processing.

Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:

- A minimum of 3 electives from Group B must be selected for award of the *Certificate III in Rice Processing (Rice Miller)*
- A minimum of 3 electives from Group C must be selected for award of the *Certificate III in Rice Processing (Rice Flour Miller)*
- A minimum of 3 electives from Group D must be selected for award of the *Certificate III in Rice Processing (Rice Product Manufacturer)*

- A minimum of 3 electives from Group E must be selected for award of the *Certificate III in Rice Processing (Rice Receival and Storage)*

**Core Units**

FBPFSY2001	Implement the food safety program and procedures
FBPFSY3001	Monitor the implementation of quality and food safety programs
FBPOPR2070	Apply quality systems and procedures
FBPPPL3004	Lead work teams and groups
FBPSUG3008	Analyse and convey workplace information
FBPWHS3001	Contribute to work health and safety processes
FSKNUM31	Apply a wide range of mathematical calculations for work
MSL973001	Perform basic tests

**Elective Units**

**Group A Rice Processing**

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
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems

**Group B Rice Miller**

FBPGRA3006	Implement a paddy receival and grain cleaning process
FBPGRA3007	Implement a rice blending and cleaning process
FBPGRA3008	Implement a rice colour sorting process
FBPGRA3011	Implement a rice grading process
FBPGRA3012	Implement a rice hulling and separation process
FBPGRA3015	Implement a rice whitening process

**Group C Rice Flour Miller**

FBPGRA3003	Lead flour milling shift operations
FBPGRA3004	Control mill processes and performance
FBPGRA3009	Implement a rice flour break process
FBPGRA3010	Implement a rice flour grading process
FBPGRA3016	Implement a rice flour blending process

**Group D Rice Product Manufacturer**

FBPBPG3002	Operate the labelling process
FBPGRA3013	Implement a rice product manufacturing process
FBPOPR2044	Operate a retort process
FBPPBK2006	Operate a griddle production process
FBPPPL3002	Establish compliance requirements for work area
FBPPPL3003	Participate in improvement processes

**Group E Rice Receival and Storage**

FBPGRA3005	Conduct rice harvest receivals
FBPGRA3014	Implement a rice seed preparation and storage system
FBPTEC3002	Implement the pest prevention program

**Group F General Electives**

AHCBAC204	Prepare grain storages
FBPFSY3002	Participate in a HACCP team

**Commented [DM1]:** Was FDFFS2001A Implement the food safety program and procedures

**Commented [DM2]:** Was FDFFS3001A Monitor the implementation of quality and food safety programs

**Commented [DM3]:** Was FDFOP2063A Apply quality systems and procedures

**Commented [DM4]:** Was FDFPPL3004A Lead work teams and groups

**Commented [DM5]:** Was FDFSUG208A Analyse and convey workplace information

**Commented [DM6]:** Was FDFOHS3001A Contribute to OHS processes

**Commented [DM7]:** Was FDFOP3002A Set up a production and packaging line for operation

**Commented [DM8]:** Was FDF3003A Operate interrelated processes in a production system

**Commented [DM9]:** Was FDFOP3004A Operate interrelated processes in a packaging system

**Commented [DM10]:** Was FDFTEC3003A Apply raw materials, ingredient and process knowledge to production problems

**Commented [DM11]:** Was FDFTEC3002A Implement the pest prevention program

**Commented [DM12]:** Was FDFPPL3001A Participate in improvement processes

**Commented [DM13]:** Was FDFTEC3002A Implement the pest prevention program

**Commented [DM14]:** Was FDFTEC3001A Participate in a HACCP team

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FBPGRA2009	Operate a pelleting process
FBPGRA2010	Handle grain in a storage area
FBPGRA2014	Operate a rice vitamin enrichment process
FBPOPR2028	Operate a mixing or blending process
FBPOPR2036	Operate an extrusion process
FBPOPR2041	Operate a mixing or blending and cooking process
FBPOPR2042	Operate a drying process
<b>FBPOPR2068</b>	<b>Operate a process control interface</b>
<b>FBPOPR4001</b>	<b>Apply principles of statistical process control</b>
<b>FBPPPPL3003</b>	<b>Participate in improvement processes</b>
<b>FBPPPPL3005</b>	<b>Participate in an audit process</b>
<b>FBPPPPL3006</b>	<b>Report on workplace performance</b>
FBPPPPL4001*	Manage people in the work area
FBPPPPL4002	Plan and coordinate production equipment maintenance
FBPPPPL4003	Schedule and manage production
FBPPPPL4004*	Optimise a work process
<b>FBPTEC4002</b>	<b>Apply principles of food packaging</b>
<b>FBPTEC4003</b>	<b>Control food contamination and spoilage</b>
<b>FBPTEC4004</b>	<b>Apply basic process engineering principles to food processing</b>
<b>FBPTEC4005</b>	<b>Apply an understanding of food additives</b>
<b>MSMBLIC001</b>	<b>Licence to operate a standard boiler</b>
MSMENV272	Participate in environmentally sustainable work practices.
MSMPER200	Work in accordance with an issued permit
MSMPER201	Monitor and control work permits
MSMPER300*	Issue work permits
MSMSUP303	Identify equipment faults
PMASUP420	Minimise environmental impact of process
SITXHRM001	Coach others in job skills
TLIA3016	Use inventory systems to organise stock control
TLIA3038	Control and order stock
TLIA3039	Receive and store stock
TLID2003	Handle dangerous goods/hazardous substances
TLIJ2003	Apply grain protection measures
TLILIC2001	Licence to operate a forklift truck

**Commented [DM15]:** Was FDFOP2030A Operate a process control interface

**Commented [DM16]:** Was FDFOP2015A Apply principles of statistical process control

**Commented [DM17]:** Was FDFPPL3001A Participate in improvement processes

**Commented [DM18]:** Was FDFPPL3005A Participate in an audit process

**Commented [DM19]:** Was FDFPPL3002A Report on workplace performance

**Commented [DM20]:**

**Commented [DM21]:** Was FDFTEC4003A Control food contamination and spoilage

**Commented [DM22]:** Was FDFTEC4004A Apply basic process engineering principles to food processing

**Commented [DM23]:** Was FDFTEC4005A Apply an understanding of food additives

**Commented [DM24]:** This unit is a suggested replacement for FDFSUG218A Operate a boiler - basic, which has been deleted. No formal mapping.

**Commented [DM25]:** Was FDFPPL3001A Participate in improvement processes

**Prerequisite requirements**

Unit of competency	Prerequisite requirement
FBPPPPL4001 Manage people in the work area	FBPPPPL3001 Support and mentor individuals and groups
FBPPPPL4004 Optimise a work process	<b>FBPPPPL3003 Participate in improvement processes</b>
MSMPER300 Issue work permits	MSMWS201 Conduct hazard analysis

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<b>Qualification Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBP307XX Certificate III in Rice Processing	FBP30717 Certificate III in Rice Processing	Updated unit codes in core and electives of Packaging Rules	Equivalent qualification

**Links**  
Companion Volume Implementation Guides are found in VETNet -  
<http://vetnet.education.gov.au/Pages/TrainingDocs.asp?q=78b15323-cd38-483e-aad7-1159b570a5c4>