

Modification History

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

FBP3X120	Certificate III in Food Processing
<p>Qualification Description</p> <p>This qualification reflects the role of individuals working as operators in a food processing environment who have responsibility for overseeing part or all of a processing plant and related equipment. They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may also take some responsibility for the output of others.</p> <p>This qualification offers specialisations in:</p> <ul style="list-style-type: none"> • Brewing • Confectionery • Dairy Processing (cheese, powder and/or milk) • Non-alcoholic Beverages (fruit juice, cordial, non-fermented products) • Oil Production • Pet Food • Quality Control • Sales • Stock Feed <p>This qualification does not cover processing of meat, including poultry meat, or seafood.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety codes, regulations and legislation that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this qualification at the time of publication.</p>	
<p>Entry Requirements</p> <p>There are no entry requirements for this qualification.</p>	
<p>Packaging Rules</p> <p>To achieve this qualification, competency must be demonstrated in:</p> <ul style="list-style-type: none"> • 17 units of competency: <ul style="list-style-type: none"> • 5? core units plus • 12? elective units. <p>Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:</p> <ul style="list-style-type: none"> • at least 6 different units from Group A, B, C, D, E, F, G, H, J and/or K (could be more) • up to 4 units from Group K (could be fewer, or none) • up to 2 units from this or any other endorsed training package or accredited course. (could be fewer, or none) <p>Any combination of electives that meets the packaging rules can be selected for the award of the <i>FBP30120 Certificate III in Food Processing</i>.</p> <p>Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:</p> <ul style="list-style-type: none"> • At least 5 (could be more, but must be at least 5) Group A electives must be selected for the award of the <i>Certificate III in Food Processing (Brewing)</i> 	

- At least 5 Group B electives must be selected for the award of the *Certificate III in Food Processing (Confectionery)*
- At least 5 Group C electives must be selected for the award of the *Certificate III in Food Processing (Dairy Processing)*
- At least 5 Group D electives must be selected for the award of the *Certificate III in Food Processing (Non-alcoholic Beverages)*
- At least 5 Group E electives must be selected for the award of the *Certificate III in Food Processing (Oil Production)*
- All Group F electives must be selected for the award of the *Certificate III in Food Processing (Pet Food)*
- At least 5 Group G electives must be selected for the award of the *Certificate III in Food Processing (Quality Control)*
- At least 5 Group H electives must be selected for the award of the *Certificate III in Food Processing (Sales)*
- At least 5 Group I electives must be selected for the award of the *Certificate III in Food Processing (Stock Feed)*

Where two specialisations are chosen the award of qualification would read *Certificate III in Food Processing (Stock Feed and Sales)*, for example.

Core 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.

(Note: Unit codes that include X will be assigned a new code at the end of the project.)

Unit code	Unit title	Notes
FBPFSY3001X	Monitor the implementation of food safety and quality programs	
FBPFSY3XX1	Control contaminants and allergens in the workplace	Was FBPOPR3001
FBPFSY3XX2	Participate in traceability and recall activities	New unit
FBPOPR3XX5	Operate interrelated processes in a production or packaging system	FBPOPR3005 and FBPOPR3006 merged
FBPWHS3001X	Contribute to work health and safety processes	

Consultation has suggested these units could possibly be added to core (if not core, they will be added to General Electives):

FBPFSY3002	Participate in a HACCP team	No significant changes - Release 2
FBPOPR3003X	Identify cultural, religious and dietary considerations for food production	
FBPOPR3X13	Plan, conduct and monitor equipment maintenance	New unit
FBPPPL3004	Lead work teams and groups	Release 2
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems	Release 2
	Any others?	

Elective Units

Group A – Brewing

FBPBEB3XX1	Operate and monitor a wort production process	Was FBPOPR2061
FBPBEB3XX2	Prepare and monitor beer yeast propagation processes	Was FBPOPR2003
FBPBEB3XX3	Operate and monitor a brewery fermentation process	FBPOPR2016 and FBPOPR2030 merged

FBPBEV3XX4	Operate and monitor a beer filtration process	<i>FBPOPR2013 and FBPOPR2015 merged</i>
FBPBPG3XX2	Operate and monitor a carbonated beverage filling process	<i>Was FBPOPR2005</i>
FBPGRA3XX7	Prepare malted grain	<i>Was FBPGRA2012</i>
FBPGRA3XX8	Blend and dispatch malt	<i>Was FBPGRA2013</i>
	Any others for specialisation?	

Group B – Confectionery

FBPCON3XX1	Operate and monitor a complex chocolate depositing process	<i>Was FBPCON2004</i>
FBPCON3XX2	Operate and monitor a boiled confectionery process	<i>Was FBPCON2002</i>
FBPCON3XX3	Operate and monitor a chocolate conching process	<i>Was FBPCON2003</i>
FBPCON3XX5	Operate and monitor a confectionery depositing process	<i>Was FBPCON2005</i>
FBPCON3XX6	Operate and monitor a granulation and compression process	<i>Was FBPCON2006</i>
FBPCON3XX7	Operate and monitor a panning process	<i>Was FBPCON2007</i>
FBPCON3XX8	Operate and monitor a chocolate refining process	<i>Was FBPCON2008</i>
FBPCON3XX9	Operate and monitor a starch moulding process	<i>Was FBPCON2009</i>
	Any others?	

Group C – Dairy Processing

FBPCHE3001X	Conduct cheese making operations	
FBPCHE3002X	Carry out processing for a range of artisan cheeses	
FBPDPR3XX1	Operate and monitor a curd production and cutting process	<i>Was FBPDPR2003</i>
FBPDPR3XX2	Operate and monitor a cheese pressing and moulding process	<i>Was FBPDPR2005</i>
FBPDPR3XX3	Operate and monitor a fermentation process	<i>Was FBPDPR2006</i>
FBPDPR3XX4	Control batch processing for powdered milk products	<i>New unit</i>
FBPFST4002	Carry out sampling and testing of milk at receipt	
FBPOPR3XX7	Operate and monitor an evaporation process	<i>Was FBPOPR2034</i>
FBPOPR3XX8	Operate and monitor a heat treatment process	<i>Was FBPOPR2040</i>
FBPOPR3XX9	Operate and monitor a drying process	<i>Was FBPOPR2042</i>
FBPOPR3X10	Operate and monitor an homogenising process	<i>Was FBPOPR2043</i>
FBPOPR3X11	Operate and monitor a separation process	<i>Was FBPOPR2050</i>
FBPOPR4001	Apply principles of statistical process control	
	Any others?	

Group D – Non-alcoholic Beverages

FBPBEV3XX5	Operate and monitor juice processing	<i>New unit</i>
FBPBEV3XX6	Control and monitor fruit washing and milling	<i>New unit</i>
FBPBPG3XX2	Operate and monitor a carbonated beverage filling process	<i>Was FBPOPR2005</i>
FBPBPG3001	Operate the bottle filling process	
FBPBPG3004	Operate the bottle sealing process	
FBPOPR3004	Set up a production or packaging line for operation	
FBPOPR3XX8	Operate and monitor a heat treatment process	<i>FBPOPR2040</i>
FBPOPR3X12	Operate and monitor a filtration process	<i>FBPOPR2037 and FBPOPR2057 merged</i>
	Any others?	

Group E – Oil Production

FBPOIL3XX1	Operate a degumming and neutralisation process	<i>Was FBPGPS2008</i>
FBPOIL3XX2	Operate and monitor a bleaching process	<i>Was FBPGPS2001</i>
FBPOIL3XX3	Operate and monitor a deodorising process	<i>Was FBPGPS2003</i>

FBPOIL3XX4	Operate and monitor a flake preparation process	Was FBPGPS2004
FBPOIL3XX5	Operate and monitor a complecting process	Was FBPGPS2002
FBPOIL3XX6	Operate and monitor a soap splitting process	Was FBPGPS2009
FBPOIL3XX7	Operate and monitor an interesterification process	Was FBPGPS2007
FBPOIL3XX8	Operate and monitor a hydrogenation process	Was FBPGPS2006
	Any others?	

Group F – Pet Food

FBPGRA3001X	Control batch processing for micronutrients or additives in grain products	
FBPGRA3002X	Confirm feed product meets animal nutrition requirements	
FBPOPR3XX6	Operate and monitor a retort process	Was FBPOPR2044
FBPOPR3XX4	Operate and monitor an extrusion process	Was FBPOPR2036
FBPOPR3002X	Prepare food products using basic cooking methods	
	Any others?	

Group G – Quality Control

FBPFSY4XX1	Perform an allergen risk review	New
FBPFSY4XX2*	Provide accurate food allergen information to consumers	New
FBPFSY4XX4	Conduct a traceability exercise	New
FBPOPR3XX2	Participate in sensory analyses	Was FBPOPR2014
FBPPPL3002X	Establish compliance requirements for work area	
FBPPPL3003	Participate in improvement processes	
FBPPPL3005	Participate in an audit process	
MSL973001	Perform basic tests	
MSL933006	Contribute to the achievement of quality objectives	
	Any others?	

Group H – Sales

BSBCUS301	Deliver and monitor a service to customers	
BSBSMB301	Investigate micro business opportunities	
BSBSMB402	Plan small business finances	
BSBSMB403	Market the small business	
SIRRMER005	Implement visual merchandising products	
SIRWSLS002	Analyse and achieve sales targets	
SIRXSLS003	Achieve sales results	
TLIA3038	Control and order stock	
	Any others?	

Group I – Stock Feed

FBPGRA3001X	Control batch processing for micronutrients or additives in grain products	
FBPGRA3002X	Confirm feed product meets animal nutrition requirements	
FBPGRA3XX1	Operate and monitor a liquid, mash or block stockfeed process	Was FBPGRA2001
FBPGRA3XX2	Operate and monitor a grain conditioning process	Was FBPGRA2003
FBPGRA3XX3	Operate and monitor a grain cleaning process	Was FBPGRA2004
FBPGRA3XX4	Receive and handle grain in a storage area	Was FBPGRA2010
FBPGRA3XX5	Operate and monitor a pelleting process	Was FBPGRA2009
FBPGRA3XX6	Operate and monitor scalping and grading process	Was FBPGRA2006
	Any others?	

Group J – General Electives

AHCBIO305	Apply biosecurity measures	
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AHC BIO403	Plan and implement a farm or enterprise biosecurity plan	
AHC PHT401	Assess olive oil for style and quality	
FBP BPG3007	Perform packaging equipment changeover	
FBP FST4003	Apply digital technology in food processing	
FBP OPR3004	Set up a production or packaging line for operation	<i>Release 2</i>
FBP OPR3X12	Operate and monitor a filtration process	<i>FBP OPR2037 and FBP OPR2057 merged</i>
FBP OPR3X14	Receive and store raw materials	<i>New</i>
FBP OPR3X15	Operate a bulk liquid transfer process	
FBP OPR3XX1	Load and unload tankers	<i>Was FBP OPR2009</i>
FBP PBK3001	Operate a dough mixing process	
FBP PBK3002	Operate a final prove and baking process	
FBP PBK3003	Operate a dough make up process	
FBP PBK3XX1	Operate and monitor a cooling and slicing process	<i>Was FBP PBK2001</i>
FBP PBK3XX2	Operate and monitor a pastry production process	<i>Was FBP PBK2007</i>
FBP PBK3XX3	Operate and monitor a pastry forming and filling process	<i>Was FBP PBK2002</i>
FBP PBK3XX4	Manufacture wafer products	<i>Was FBP PBK2004</i>
FBP PBK3XX5	Operate and monitor a doughnut making process	<i>Was FBP PBK2005</i>
FBP PBK3XX6	Make dough	<i>New</i>
FBP PPL3001X	Support and mentor individuals and groups	
FBP PPL3006	Report on workplace performance	
FBP TEC3002	Implement the pest prevention program	
FBP TEC4008	Participate in product recalls	
FSK DIG002	Use digital technology for routine and simple workplace tasks	
MSL973016	Perform aseptic techniques	
MSL974017	Prepare, standardise and use solutions	
MSS403002	Ensure process improvements are sustained	
MSS403010	Facilitate change in an organisation implementing competitive systems and practices	
MSS403021	Facilitate a Just in Time system	
MSS403040	Facilitate and improve implementation of 5S	
TAEDEL301	Provide work skill instruction	
TLIA3016	Use inventory systems to organise stock control	
TLIA3018	Organise despatch operations	
	<i>Any others?</i>	

Group K – General Electives (AQF2)

FBP BPG2XX1	Operate a beverage packaging process	<i>Was FBP OPR2004</i>
FBP BPG2XX2	Operate a case packing process	<i>Was FBP OPR2018</i>
FBP BPG2XX3	Operate a form, fill and seal process	<i>Was FBP OPR2020</i>
FBP BPG2XX4	Operate a fill and seal process	<i>Was FBP OPR2021</i>
FBP BPG2XX5	Operate a high speed wrapping process	<i>Was FBP OPR2022</i>
FBP CON2XX1	Operate an enrobing process	<i>Was FBP OPR2035</i>
FBP CON2XX2	Operate a chocolate tempering process	<i>Was FBP OPR2052</i>
FBP OPR2006X	Operate a bulk dry goods transfer process	
FBP OPR2007X	Work in a freezer storage area	
FBP OPR2010X	Work with temperature controlled stock	
FBP OPR2017X	Operate a blending, sieving and bagging process	
FBP OPR2027X	Measure non-bulk ingredients	
FBP OPR2028X	Operate a mixing or blending process	
FBP OPR2033X	Operate a depositing process	
FBP OPR2038X	Operate a grinding process	
FBP OPR2045X	Operate pumping equipment	
FBP OPR2046X	Operate a production process	
FBP OPR2048X	Pre-process raw materials	
FBP OPR2058X	Operate a holding and storage process	
FBP OPR2060X	Operate an automated cutting process	

FBPOPR2063	Clean equipment in place	
FBPOPR2064	Clean and sanitise equipment	
FBPOPR2068	Operate a process control interface	
MSS402080	Undertake root cause analysis	

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPFSY4XX2 Provide accurate food allergen information to consumers	FBPFSY4XX1 Perform an allergen risk review

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP3X120 Certificate III in Food Processing (with or without specialisation)	FBP30117 Certificate III in Food Processing	Packaging rules updated Number of units in core increased Specialisations added	Equivalent qualification?
FBP3X120 Certificate III in Food Processing	FBP30617 Certificate III in Food Processing (Sales)	Qualifications merged	Equivalent qualification?

Links

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