

## FDF30111 Certificate III in Food Processing

<b>Job Role</b>	This qualification covers a range of food processing industries, such as: Grain processing, Beverages, Confectionery, Dairy processing, Fruit and vegetables, Grocery products and supplies and Poultry.
<b>Qualification Overview</b>	The Certificate III in Food Processing targets those performing production related roles that require an application of industry specific skills and knowledge, including some technical and problem solving ability. This qualification caters for multi-skilled outcomes and roles that include team leader functions within the production environment.
<b>Entry Requirements</b>	There are no pre-requisite entry requirements for this course of study, although many units in this qualification assume a basic level of mathematics equivalent to a school sector Year 10 standard. If a student does not possess this level of mathematics then the unit FDFOP2061A Use numerical applications in the workplace should be selected as part of this qualification. Students must undergo a Language, Literacy & Numeracy evaluation prior to commencement of studies.
<b>Career Pathway</b>	After achieving this qualification, candidates may undertake the FDF40110 Certificate IV in Food Processing or FDF41007 Certificate IV in Food Safety Auditing, other food processing related qualifications or any other suitable qualification.
<b>Fee Structure</b>	Fees are structured according to individual's eligibility and enrolment status. Where fees are applicable each student is provided with this information prior to confirming enrolment.
<b>Estimated Course Duration</b>	This course has an estimated completion period of 12 – 24 months dependant on the pre-existing level of skills and knowledge of the student.
<b>Location:</b>	Please contact Dynamic Learning Services for details on locations for upcoming courses in Certificate III in Food Processing.
<b>Work placement</b>	To achieve this qualification, the candidate is encouraged to complete at least 40 hours of work/work experience. All students are responsible for organising their own work placement arrangements to complete the 40 hours. DLS does not offer/guarantee employment as a result of any work placement.
<b>Delivery Methodology</b>	Training and assessment for this course are provided through face to face training or work based training only. Applicants are invited to apply for both Credit Transfer and Recognition of Prior Learning services prior to commencement of studies.
<b>Resource Requirements by the student</b>	<b>System Requirements</b> PC and/or Laptop Internet Access Email Note: Students will be notified of any additional requirements before confirmation of enrolment has been accepted.
<b>Resources provided to the student</b>	Learning resources and assessments, LLN Support, Access to qualified assessors and staff for support and feedback. Each student is provided with a complete training and support plan during the pre-enrolment stage.



<b>Support Services</b>	If a student has any identified needs that would need to be accommodated for, they are advised to speak with the Student Services Officer prior to commencement of study.
<b>Additional Information</b>	All students are required to download a copy of the Student's Handbook and view both the Grievance/Appeal policy, Consumer rights and responsibilities and the Refund Policy (if applicable).
<b>Government Subsidy</b>	Eligibility to any funded courses is discussed at the pre enrolment sessions, where funding is available the funding bodies details are provided to the student including any conditions which may apply.
<b>Course Structure – FDF30111 Certificate III in Food Processing</b>	
<b>Core Units</b>	
FDFFS2001A	Implement the food safety program and procedures
FDFFS3001A	Monitor the implementation of quality and food safety programs*
FDFOHS3001A	Contribute to OHS processes
FDFOP2064A	Provide and apply workplace information
MSAENV272B	Participate in environmentally sustainable work practices
<b>Elective Units</b>	
FDFOP3003A	Operate interrelated processes in a production system
FDFOP3001A	Control contaminants and allergens in the workplace
FDFPO3002A	Debone and fillet product (manually)
FDFPPL3003A	Support and mentor individuals and groups
FDFPPL3004A	Lead work teams and groups
FDFOP3002A	Set up a production or packaging line for operation
FDFOP2061A	Use numerical applications in the workplace
FDFTEC3001A	Participate in a HACCP team
FDFOP2010A	Work with temperature controlled stock
FDFOP2032A	Work in a clean room environment
FDFPO2002A	Operate an evisceration process
FDFPO2007A	Operate the bird receival and hanging process
FDFPO2008A	Operate a stunning, killing and defeathering process
<b>Note: *Prerequisite is FDFFS2001A Implement the food safety program and procedures</b>	