

FDF40110 Certificate IV in Food Processing

Job Role	This Qualification covers a range of food processing industries, such as: Baking, Beverages, Confectionery, Dairy processing, Fruit and vegetables Grocery products and supplies, and Poultry.
Qualification Overview	The Certificate IV in Food Processing targets those working in supervisory or middle management roles within food processing environments. This Qualification includes technical skill and knowledge required to solve food production problems and ensure that operations are implemented and maintained at optimal performance. Emphasis is on monitoring the implementation of food processing systems and procedures with input into management functions of the organisation.
Entry Requirements	There are no pre-requisite entry requirements for this course of study. Students must undergo a Language, Literacy & Numeracy evaluation prior to commencement of studies.
Career Pathway	Pathways from the Qualification After achieving this Qualification, candidates may undertake the FDF50110 Diploma of Food Processing or any other suitable Qualification.
Fee Structure	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.
Estimated Course Duration	This course has an estimated completion period of 6 – 24 months dependant on the pre-existing level of skills and knowledge of the student.
Location:	Please contact Dynamic Learning Services for details on locations for upcoming courses in Certificate IV in Food Processing.
Work placement	To achieve this qualification, the candidate must have completed at least 80 hours of work as detailed in the Assessment Requirements of the units of competency. All students are responsible for organising their own work placement arrangements to complete the mandatory 80 hours. DLS does not offer/guarantee employment as a result of any work placement.
Delivery Methodology	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.
Resource Requirements by the student	System Requirements PC and/or Laptop Internet Access Email Note: Students will be notified of any additional requirements before confirmation of enrolment has been accepted.
Resources provided to the student	Catapult online 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.
Support Services	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.



Additional Information	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).
Government Subsidy	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.
Course Structure – FDF40110 Certificate IV in Food Processing	
Core Units	
FDFFS2001A	Implement the food safety program and procedures
FDFFS3001A	Monitor the implementation of quality and food safety programs*
FDFOP2061A	Use numerical applications in the workplace
FDFPPL3002A	Report on workplace performance
FDFTEC3003A	Apply raw materials, ingredient and process knowledge to production problems
MSAENV272B	Participate in environmentally sustainable work practices
Elective Units	
FDFOHS4001A	Identify, assess and control OHS risk in own work
FDFOP3003A	Operate interrelated processes in a production system
FDFPPL3001A	Participate in improvement processes
FDFPPL3003A	Support and mentor individuals and groups
FDFTEC4001A	Determine handling processes for perishable food items
FDFTEC4006A	Apply an understanding of legal requirements of food production
FDFTEC4008A	Apply principles of food packaging
FDFPPL4004A	Optimise a work process**
PMBTECH406A	Diagnose production equipment problems
MSS403032A	Analyse manual handling processes
FDFAU4001A	Assess compliance with food safety programs
FDFAU4004A	Identify, evaluate and control food safety hazards
FDFPPL4001A	Manage people in the work area***
MSS403002A	Ensure process improvements are sustained
MSS403013A	Lead team culture improvement
BSBWOR404B	Develop work priorities
<p>Note: *Prerequisite unit is FDFFS2001A Implement the food safety program and procedures ** Prerequisite unit is FDFPPL3001A Participate in improvement processes *** Prerequisite unit is FDFPPL3003A Support and mentor individuals and groups</p>	