

FBP30117 Certificate III in Food Processing



Dynamic Learning Services Pty Ltd
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RTO No 40467

Course Brochure



FBP30117 Certificate III in Food Processing

Course Overview

This qualification is designed for production related roles that require application of industry specific skills and knowledge across a range of processes, including some technical and problem solving ability. It caters for multi-skilled outcomes and roles that include team leader functions within the production environment. 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.

Key Outcomes

- Maintain personal hygiene and conduct food handling, housekeeping and waste disposal related to work tasks and responsibilities while modeling workplace policies and procedures and supporting the implementation of the food safety/quality program and contributing to WHS processes.
- Communication skills when providing information to support work practices
- Effectively measure current resource use and carry out improvements including those reducing negative environmental impacts of work practices.
- Cleaning, sanitisation and related procedures for food processing production equipment.
- Apply mathematical concepts in the workplace including but not limited to measuring or estimating product characteristics, such as weight, capacity, them and temperature, measuring and estimating material usage, quantities and ratios, entitlements such as pay, leave entitlements and shift allowances.
- Apply quality principles and system requirements when carrying out work responsibilities where work involves the operation of packaging and/or processing equipment.
- Detailed understanding of contaminants and allergens in the workplace and the effect they have on product safety and quality in order to ensure Ability to set up and coordinate and use high level planning and problem solving skills in multiple production or packaging processes and/or conduct multiple process changeovers for operation by others.
- Ability to identify improvement opportunities, make recommendations and participate in the implementation of improvement processes.
- Planning operational equipment checks identifying faults and formulating recommendations
- Problem solving to root cause as an individual and part of a team
- Ability to complete workplace orientation and induction procedures when commencing a new work role. It includes identifying major areas of the workplace in terms of functions, organisational structures and occupations; and organising and accepting responsibility for own workload.

Career Opportunities

- Advance production operator
- Advanced packaging operator
- Food processing technician (Poultry)
- Food processing operator (Grain)

Modes of Delivery

- Face to face in the workplace
- Correspondence in a self-paced model (using text-based resources in a self-paced model and supported by our dedicated trainers)
- Recognition of Prior Learning (for people who have evidence to support their current competence in the relevant units of competency which comprise the qualification).
- Blended (using a combination of the modes described).





Pathways

Qualifications that may be considered after successful completion include:

FBP40318 Certificate IV in Food Processing

Further detailed information on your course, fees and charges, relevant student policies and procedures and to view the student handbook, please visit our website at www.dynamiclearningservices.com.au or contact Dynamic Learning Services on 02 4365 0040.



There are 17 units in the FBP30117 Certificate III in Food Processing. These are divided into 5 core units and 12 elective units.

The units in the Dynamic Learning Services program are listed below:

Core Units

- FDFFS2001A Implement the food safety program and procedures
- FDFFS3001A Monitor the implementation of quality and food safety programs
- FDFOHS3001A Contribute to OHS processes
- FDPOP2064A Provide and apply workplace information
- MSMENV272 Participate in environmentally sustainable work practices

Elective Units

- FBPOPR2064 Clean and sanitise equipment
- FDPOP2061A Use numerical applications in the workplace
- FDPOP2063A Apply quality systems and procedures
- FBPOPR3001 Control contaminants and allergens in the workplace
- FDPOP3002A Set up a production or packaging line for operation
- FDPOP3003A Operate interrelated processes in a production system
- FDFPPL3001A Participate in improvement practices
- MEM13003B Work safely with industrial chemicals and materials
- MSMSUP303 Identify equipment faults
- MSS402080 Undertake root cause analysis
- FDFTFC3001A Participate in a HACCP team
- TLIL1001 Complete workplace orientation/induction procedures

Assessment

The assessment in this qualification involves a variety of workbook activities, practical tasks and project work. Participants will be supported by their trainer throughout their journey.

Entry and Pre-requisite Requirements

The following unit FDFFS2001A Implement the food safety program and procedures must be completed and deemed competent before commencement of the following 3 units:

- FDFFS3001A Monitor the implementation of quality and food safety programs;
- FDPOP3001A Control contaminants and allergens in the workplace
- FDFTEC3001A Participate in a HACCP team

There are no other pre-requisite entry requirements for this course of study. Students must undergo a Language, Literacy & Numeracy evaluation prior to commencement of studies.

Volume of Learning

Learners should expect a duration between 12 and 24 months to meet the requirements of FBP30117 Certificate III in Food Processing, which is consistent with the AQF volume of learning indicators for a Certificate III qualification.

Decisions about the duration of this qualification take into account the candidates' likelihood of successfully achieving the learning outcomes and ensure that the integrity of the qualification's outcomes are maintained.

Smart and Skilled

This training is subsidised by the NSW Government

Further detailed information on Smart and Skilled in relation to your eligibility, fees and consumer protection visit :

<https://smartandskilled.nsw.gov.au/for-students>

or talk to one of our friendly consultants who can answer all your questions on 43650040



About Smart and Skilled

Smart and Skilled is a New South Wales (NSW) government funding incentive for those wanting to gain new skills needed to find a job or advance their careers.

As course costs are an important factor when deciding to undertake a study

Smart and Skilled provides eligible students with:

- an entitlement to government-subsidised training up to and including Certificate III
- government funding for higher-level courses (Certificate IV and above) in targeted priority areas.

Are you eligible for Smart and Skilled training?

Are you:

- 15 years old or over?
- No longer at school?
- Living or working in NSW?
- An Australian citizen, Australian permanent resident, Australian permanent humanitarian visa holder or New Zealand citizen?

If you answered 'Yes' to all four questions, then you may be eligible to enrol in a government-subsidised course with an approved Smart and Skilled training provider and registered training organisation, like DLS

Fees

1st Qualification \$2,190

2nd Qualification \$2,620

Eligible concession card holders \$240

Traineeships are fee free <https://vet.nsw.gov.au/choosing-vet/fee-free-traineeships>

For information on other States funding initiatives, requirements and fees please visit our website www.dynamiclearningervices.com.au