



PIVOTAL EDUCATION



FBP30121 Certificate III in Food Processing

CRICOS Course Code : 108924C



COURSE DESCRIPTION

FBP30121 Certificate III in Food Processing reflects the role of individuals working as operators in a food processing environment who have responsibility for overseeing all or part 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.

This qualification offers specialisations in:

- **Bottling and Packaging**
- **Brewing**
- **Confectionery**
- **Dairy Processing** (cheese, powder and/or milk)
- **Distilling**
- **Edible Oils** (refining or cold pressing edible oils)
- **Milling**
- **Non-alcoholic Beverages** (fruit juice, cordial)
- **Pet Food** (companion animals)
- **Quality** (for operator roles)
- **Sales**
- **Stock Feed** (cattle, horses, sheep, pigs, poultry, fish – animals that produce for human consumption)

Employment Outcomes

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.

Pathways

After successfully achieving FBP30121 Certificate III in Food Processing, candidates may undertake higher level studies such as FBP40121 Certificate IV in Food Processing or FBP50121 Diploma of Food Science and Technology.

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.



ENTRY REQUIREMENTS

Although there are no stated entry requirements for FBP30121 Certificate III in Food Processing in the FBP Training Package, international students must be 18 years of age and above, and provide evidence of the published entry requirements as stated.

ACADEMIC

Australian Year 12 or equivalent of Australian HSC;

ENGLISH LANGUAGE

IELTS 5.5 Band overall or equivalent (with no band less than 5.0) or equivalent

OR

Any relevant AQF qualification at the Certificate III level or above delivered and assessed in English only will be deemed as meeting both the academic and English language entry requirements



QUALIFICATION STRUCTURE AND CONTENT

FBP30121 Certificate III in Food Processing consists of seventeen (17) units of competency

5 core units +

12 elective units

Unit Code	Unit Title	C/E
FBPFSY3003	Monitor the implementation of food safety and quality programs	Core
FBPFSY3004	Participate in traceability activities	Core
FBPOPR3019	Operate and monitor interrelated processes in a production or packaging system	Core
FBPOPR3021	Apply good manufacturing practice requirements in food processing	Core
FBPWHS3001	Contribute to work health and safety processes	Core
FBPOPR3004	Set up a production or packaging line for operation	Elective
FBPFSY3005	Control contaminants and allergens in food processing	Elective
FBPPPL3003	Participate in improvement processes	Elective
FBPFSY3002	Participate in HACCP team	Elective
FBPPPL3004	Lead work teams and groups	Elective
FBPPPL3006	Report on workplace performance	Elective
FSKLRG009	Use strategies to respond to routine workplace problems	Elective
FBPOPR2095	Clean and sanitise equipment	Elective
FBPOPR2069	Use numerical applications in the workplace	Elective
MSS402051	Apply quality standards	Elective
MSMENV272	Participate in environmentally sustainable work practices	Elective
MSS402001	Apply competitive systems and practices	Elective



DURATION

The total duration for FBP30121 Certificate III in Food Processing is 76 weeks:

- 60 weeks (6 x 10-week terms)
- 16 weeks term break



DELIVERY STRUCTURE

Students study full time mixed mode of delivery that integrates:



CLASSROOM BASED

Classroom based training sessions to develop the knowledge and theoretical understandings required to undertake work within the food industry. Classroom settings ensure full access to internet, whiteboards and campus facilities. Attendance in classroom-based training sessions is mandatory and students who do not attend are not eligible to undertake practical training and assessment



PRACTICAL TRAINING

Practical training is delivered and assessed in the BIF Facility University of Technology which is a fully simulated industry environment allowing for practical training and assessment to occur in a simulated environment. During the practical sessions, enough time is allocated to students to prepare, practice their skills, reinforce their knowledge and prepare themselves for the practical assessments. Attendance in practical training and experience is mandatory and students who do not attend are not eligible to undertake assessment



ONLINE LEARNING

Online Learning - Students must complete online learning every week using Canvas to complete research, knowledge preparation and formative assessment activities including associated review questions to enhance their understanding. This time is included in the scheduled hours of training per week. Online learning is monitored and recorded to comply with Standard 8 National Code of Practice 2018



SELF STUDY

Self-Study for class reading, assessment research, preparation and completion - In addition, successful completion of this course will require students to engage in the following self-study time that is essential to be undertaken in the student's own time outside the scheduled 20 hours per week to include but not limited to:

- Read the relevant chapters in their learning materials prior to class so that the theory presentation has some context and meaning as students will better understand the theory presentation
- Answer the questions at the end of the relevant chapter prior to attending class so that the trainer can run through with the class integrated with the theory presentation
- Research, preparation and completion of summative written assessment tasks
- Practical assessment preparation
- any other additional reading and exploration of suggested resources



DELIVERY LOCATIONS

Pivotal Education delivers in the following locations:

Mode of Delivery	Location	Facilities & Equipment
THEORY BASED Classroom	84 – 86 Mary Street, Surry Hills NSW 2010	Full campus facilities: <ul style="list-style-type: none"> • classrooms • internet access • student common room • library access • self-study areas
PRACTICAL APPLICATION Simulated industry environment	Biologics Innovation Facility Level 0, UTS Vicki Sara Building (Building 7) 67 Thomas St Broadway, NSW 2007, University of Technology Australia	The UTS Biologics Innovation Facility (BIF) is an unmatched GMP bioprocessing teaching and training facility, designed to drive opportunities to up-skill and scale-up bio-pharmaceutical projects using state of the art single-use equipment and industry's best practice processing techniques.





ASSESSMENT REQUIREMENTS

Students will be assessed using relevant assessment methods for each unit which includes but is not limited to the following:

- Knowledge questions • Verbal questions • Projects
- Portfolios • Practical demonstrations • Presentations

At the beginning of each unit of competency, students are provided with information for that unit of competency that clearly outlines the assessment tasks required including the criteria and due dates. Students that require reassessment will be required to pay a reassessment fee as published in the Schedule of Fees and Charges.



TIMETABLE

Students are required to undertake 20 scheduled hours per week during term time as follows:

- 15 x hours per week face to face classes
- 5 x hours per week integrated online learning via Canvas

Students are allocated to scheduled classes based on class numbers and availability. Pivotal Education reserves the right to change the timetable where required.



MATERIALS, RESOURCES AND LIBRARY ACCESS

Pivotal Education students are provided with resources on commencement of their course. This includes student learning and assessment resources accessed via Canvas and any required PPE equipment and consumables for practical training and assessment.

Pivotal Education students can also complete the online application to join the City of Sydney Library Service through the online website access at <https://library.cityofsydney.nsw.gov.au/Montage/Join.aspx>



EXIT POINT / AWARD

Students that successfully complete all 17 units of competency as stated in the Course Structure will be issued with FBP30121 Certificate III in Food Processing by Pivotal Education. This qualification is recognised nationally under the Australian Qualifications Framework (AQF).

Students that complete some but not all of the units of competency as stated in the Course Structure may be issued with a Statement of Attainment by Pivotal Education. It will identify only those units of competence that have been completed as part of the qualification and recognised nationally under the AQF.