



FBP40321 Certificate IV in Food Processing

Course Description

FBP40321 Certificate IV in Food Processing reflects the role of workers who work in supervisory or middle management roles within food processing environments. Workers contribute specialist technical skills and knowledge to solve food production problems and supervise the work of others. Emphasis is on monitoring the implementation and quality control of food processing systems and procedures for optimal performance.

Entry Requirements

There are no stated entry requirements for FBP40321 Certificate IV in Food Processing

Duration:

36 weeks based on customisation with employer requirements but may vary based on:

- Customisation and employment outcome for elective units of competency selected
- Employee availability release time per week for work place training

Employment Outcomes

Graduates may work as any of the following:

- Quality control supervisor
- Production line manager
- Line supervisor/team leader
- Processing systems coordinator
- Environmental systems officer (food processing)

Pathways

Pathways into the Qualification

A pathway for candidates considering this qualification include:

- FBP30121 - Certificate III in Food Processing

Pathways from the qualification:

After successfully achieving FBP40321 Certificate IV in Food Processing, candidates may develop their pathway to other further studies such as:

- FBP50121 - Diploma of Food Science and Technology, or
- FBP50221 - Diploma of Food Safety Auditing

Qualification Structure and Content

FBP40321 Certificate IV in Food Processing course structure requires students to successfully complete twenty (20) units of competency as follows:

- Eight (8) core units of competency
- twelve (12) elective units of competency

Unit Code	Unit Title	C/E
BSBLDR412	Communicate effectively as a workplace leader	Core
BSBPMG430	Undertake project work	Core
BSBOPS403	Apply business risk management processes	Core
BSBWHS411	Implement and monitor WHS policies, procedures and programs	Core
FBPFSY4001	Supervise and maintain a food safety plan	Core
FBPTEC4003	Control food contamination and spoilage	Core
FBPTEC4007	Describe and analyse data using mathematical principles	Core
MSMENV472	Implement and monitor environmentally sustainable work practices	Core
BSBLDR411	Demonstrate leadership in the workplace	Elective

BSBINS401	Analyse and present research information	Elective
FBPFST4001	Apply food processing technologies	Elective
FBPOPR4001	Apply principles of statistical process control	Elective
FBPPPL4002	Plan and coordinate production equipment maintenance	Elective
FBPPPL3003	Participate in improvement processes	Elective
FBPPPL4009*	Optimise a work process	Elective
FBPPPL4007	Manage internal audits	Elective
FBPTEC4002	Apply principles of food packaging	Elective
FBPTEC4006	Apply an understanding of legal compliance of food production	Elective
MSS403054	Facilitate breakthrough improvements	Elective
TLIL3003	Conduct induction process	Elective

Customisation

Pivotal Education understands the philosophy that training should be tailored to suit individual client's business objectives. Therefore, Pivotal Education can customise the elective units of competency to suit prospective client's specific industry requirements. Customisation may result in changes to the duration required to complete the qualification.

Delivery Locations

Pivotal Education delivers in the following locations:

- Workplace – employees can benefit from training and assessment in the work place and particularly in their work area to make the experience meaningful and relevant to vocational outcomes
- Pivotal Education – small classes can benefit from training and assessment at Pivotal Education's own meeting room.
- External Venues – Pivotal Education arranges meeting rooms and simulated environments where required to deliver and assess part of a qualification or single unit of competency

Delivery Structure

Training is delivered through blended flexible work-based training and assessment including group sessions, one to one delivery and work station observation. This may include:

- Face to Face instruction in a designated quiet area
- Practical demonstration/observation in the work station area as required
- Mentoring
- Integrated online learning through Canvas
- Component of self-paced study to research and prepare for assessments
- Workplace supervision

Assessment Requirements

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

- Short Answer Assessment Questions
- Practical demonstration/ observation

Exit Point/Award

Students that successfully complete all 20 units of competency as stated in the Course Structure will be issued with FBP40321 Certificate IV 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.