



FBP50121 Diploma of Food Science and Technology



COURSE DESCRIPTION

FBP50121 Diploma of Food Science and Technology reflects the role of workers who apply specialist knowledge and skills in food science and technology to food product development and to quality assurance of food manufacturing. They conduct a wide range of specialist tasks to develop, monitor and evaluate food products, including production trials.

Workers contribute to the modification of standard operating procedures (SOPs) and enterprise methods when necessary. They may also have a role in the planning new work and monitoring resources in their work area.

Legislative & regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

EMPLOYMENT OUTCOMES

The Diploma qualification reflects the role of individuals who apply integrated technical and theoretical concepts in a broad range of contexts and undertake skilled or paraprofessional work. The Diploma is suitable for supervisors, managers and specialist job roles. The Diploma serves also as a pathway for further learning. Graduates may work as any of the following:

- Food product developer/designer
- Quality assurance supervisor/manager
- Operations manager
- Food product commercial manager
- Food technologist

PATHWAYS

BP50121 Diploma of Food Science and Technology offers a pathway for those who work in food processing environments and who progress from relevant Certificate III and IV level qualifications.

Pathways into the Qualification

A pathway for candidates considering this qualification include:

- FBP30321 Certificate III in Food Processing
- FBP40321 Certificate IV in Food Processing

Pathways from the qualification:

After successfully achieving FBP50121 Diploma of Food Science and Technology, candidates may develop their pathway to relevant further studies at the bachelor level.



ENTRY REQUIREMENTS

There are no stated entry requirements for FBP50121 Diploma of Food Science and Technology.



DURATION

52 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



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.



EXIT POINT/AWARD

Students that successfully complete all 20 units of competency as stated in the Course Structure will be issued with FBP50121 Diploma of Food Science and Technology 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.



QUALIFICATION STRUCTURE AND CONTENT

11 core units +

9 elective units

FBP50121 Diploma of Food Science and Technology
consists of twenty (20) units of competency:

Unit Code	Unit Title	C/E
BSBWHS411	Implement and monitor WHS policies, procedures and programs	Core
FBPFST4004	Perform microbiological procedures in the food industry	Core
FBPFST5002	Identify and implement required process control for a food processing operation	Core
FBPFST5005	Examine the biochemical properties of food	Core
FBPFST5006	Apply food microbiological techniques and analysis	Core
FBPFST6001	Develop, manage and maintain quality systems for food processing	Core
FBPFST4001	Supervise and maintain a food safety plan	Core
FBPFST5001	Develop a HACCP-based food safety plan	Core
FBPTEC4007	Describe and analyse data using mathematical principles	Core
MSL975038	Conduct sensory analysis	Core
MSMENV472	Implement and monitor environmentally sustainable work practices	Core
FBPFST4006	Apply food preservation technologies	Elective
FBPFST5003	Construct a process control chart for a food processing operation	Elective
FBPFST5007	Monitor the development and implementation of a food QA system	Elective
FBPTEC4002	Apply principles of food packaging	Elective
FBPTEC4004	Apply basic process engineering principles to food processing	Elective
FBPTEC4005	Apply an understanding of food additives	Elective
FBPTEC4008	Participate in product recalls	Elective
FBPTEC5001	Manage and evaluate new product trials	Elective
FBPTEC5002	Manage utilities and energy for a production process	Elective



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
- Project Task
- Portfolio of evidence - workplace documents
- Third Party report*

* Indicates essential evidence of completing a work-based training



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.



PIVOTAL
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Recognise your true potential

RTO Code: 90272 | CRICOS Provider Code: 03872E

T: +61 2 9687 9299 | E: info@pivotal.edu.au

Level 3, 84-86 Mary St, Surry Hills NSW 2010

www.pivotal.edu.au

