



FBP40421 Certificate IV in Food Science and Technology

Course Description

FBP40421 Certificate IV in Food Science and Technology targets those working in technical and supervisory roles covering product development, food safety and quality, food production and distribution, environmental functions, and the maintenance and monitoring of food processing systems. The job roles require specialist technical skills and knowledge in food science and technology to complete routine and non-routine tasks and functions, and workers have responsibility for their own functions and outputs, along with limited responsibility for the output of others.

This qualification offers an optional specialisation in Food Safety Auditing. Users interested in this option must refer to relevant state, territory and Commonwealth food safety legislation and the National Regulatory Food Safety Auditor Guideline and Policy for details of auditing requirements in low, medium and high-risk settings, and to understand the food safety auditing work context.

Entry Requirements

There are no stated entry requirements for FBP40421 Certificate IV in Food Science and Technology

Participant Requirements

While there are no stated participant requirements for FBP40421 Certificate IV in Food Science and Technology, Pivotal Education requires participants to be working in the food or food related industries in order to undertake the practical application and assessment in the work place.

Duration:

52 weeks based on customisation requirements but may vary based on:

- Customisation and employment outcome for elective units of competency selected
- Self-paced learning

Employment Outcomes

Graduates may work as any of the following:

- Food technologist
- Quality systems coordinator
- Food safety auditor
- Product development team member

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 FBP40421 Certificate IV in Food Science and Technology, candidates may develop their pathway to other further studies such as FBP50121 Diploma of Food Science and Technology

Qualification Structure and Content

FBP40421 Certificate IV in Food Science and Technology 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
BSBWH5411	Implement and monitor WHS policies, procedures and programs	Core
FBPFST4004	Perform microbiological procedures in the food industry	Core
FBPFST4011	Apply the principles of nutrition to food processing	Core
FBPFST4001	Supervise and maintain a food safety plan	Core
FBPTEC4003	Control food contamination and spoilage	Core
FBPTEC4007	Describe and analyse data using mathematical principles	Core
MSL974020	Perform food tests	Core
MSMENV472	Implement and monitor environmentally sustainable work practices	Core
FBPAUD4001	Assess compliance with food safety programs	E – Group A
FBPAUD4002	Communicate and negotiate to conduct food safety audits	E – Group A
FBPAUD4003	Conduct food safety audits	E – Group A
FBPAUD4004	Identify, evaluate and control food safety hazards	E – Group A
FBPFST5006	Apply food microbiological techniques and analysis	E – Group A
FBPFST3003	Monitor the implementation of food safety and quality programs	E – Group A
SIRRFSA001	Handle food safely in a retail environment	E – Group A
FBPOPR4001	Apply principles of static process control	E – General
FBPPPL3003	Participate in improvement process	E – General
FBPPPL4007	Manage internal audits	E – General
FBPTEC4006	Apply an understanding of legal requirements of food production	E – General
FBPTEC4011	Establish process capability	E – General

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
- Self-paced – Canvas online learning access with trainer led face to face/ zoom sessions

Delivery Structure

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

- Face to Face/zoom 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

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 FBP40421 Certificate IV in 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.