



20+
Years
training

FBP30121

Certificate III in Food Processing

► **Qualified**

Master the minimum operational National Standards for competencies



► **Compliant**

Know your individual and employer obligations and liabilities



► **Safe**

Trained staff are safer operators, more efficient and cost effective.



Applied for Business

Informed Training

Consultation means training that is delivered to meet your company's unique requirements. ATS can deliver a mix of face-to-face, online, blended and practical applications to fit in with how your business works.

Assessing your specific needs, we can arrange training suitable to your operations. Through collaboration, we can also create bespoke training with our in-house writers and developers.

Applied for Work

Industry Expertise

Compliance assurance is important in ensuring that your employees are qualified to apply regulatory requirements and industry best practices.

Our instructors are industry professionals with current, real-world experience in Food Processing.

Applied for Skills

Real Results

Training incorporates Standards for Food Safety Australia and New Zealand / Food Authority NSW and industry best practices. Your training outcomes should be realistic and measurable.

We don't stop there. ATS defines what must be achieved and monitors how well these outcomes have been delivered.

Get in touch

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Applied Approach

Program Features

- Blended learning, assessment activities in the workplace, supported by relevant stakeholders
- A delivery model based on project/event management principles to keep student progression on track.
- Multiple exit and entry points to support a flexible format of delivery for student and employer.

Student Benefits

- Learning milestones are clear, flexible, and highly organised to support the student experience
- Assessment deliverables are built throughout the program to support confidence and commitment levels of each candidate.
- Students, employers and relevant stakeholders are provided with an annual calendar to organise attendance and workplace support for each program activity.

About the Qualification

This qualification 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.

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Program Details

Qualification Structure

To achieve this qualification, competency must be demonstrated in 17 units of competency:

- ▶ 5 core units plus
- ▶ 12 elective units.

CORE UNITS

FBPFSY3003	Monitor the implementation of food safety and quality programs
FBPFSY3004	Participate in traceability activities
FBPOPR3019	Operate and monitor interrelated processes in a production or packaging system
FBPOPR3021	Apply good manufacturing practice requirements in food processing
FBPWHS3001	Contribute to work health and safety processes

ELECTIVE

BSBPEF301	Organise personal work priorities
FBPOPR3004	Set up a production or packaging line for operation
FBPFSY3002	Participate in a HACCP team
FBPPPL3003	Participate in improvement processes
MSMSUP303	Identify equipment faults
FBPOPR2070	Apply quality systems and procedures
FBPFSY2002	Apply food safety procedures
FBPFSY3005	Control contaminants and allergens in food processing
FBPPPL3004	Lead work teams and groups
MSMSUP390	Use structured problem solving tools
MSS402084	Undertake root cause analysis
MSS403081	Ensure process improvements are sustained

Mode of Delivery

- ▶ Blended Learning with assessment activities conducted in the workplace

Delivery Methods

- ▶ Self-Directed Activities
- ▶ Workplace Support
- ▶ Online Instructor Led
- ▶ Classroom-based
- ▶ Learning and Assessment Support
- ▶ Workplace Application
- ▶ Assessment of Knowledge
- ▶ Assessment of Performance in the Workplace

Volume of Learning

- ▶ 68 weeks, 612 hours, 36 hours per unit

Program Fees

\$9,790.00 per student

Collaborative Delivery

ATS Delivery Personnel

- ▶ TAE40116/TAE40122 Certificate IV in Training and Assessment
- ▶ Industry currency and ongoing professional development
- ▶ Industry Content Experts providing specialist delivery or adding value to a program activity

Client Program Delivery Personnel

- ▶ Program Sponsor/Enterprise Coordinator, Workplace Coach, Team Leader, and/or Manager
- ▶ Committed to workplace support and workplace application activities
- ▶ Workplace experience and/or qualifications in the unit context

Program Learning Materials

- ▶ Comprehensive Online and Hard Copy course material with modules for each topic.
- ▶ Interactive activities, quizzes, and real-life scenarios to reinforce learning.
- ▶ Industry related handouts summarising key points for quick reference.

Program Evaluation

ATS refer to the Kirkpatrick Model when evaluating its programs.

It consist of four levels of evaluation: Reaction, Learning, Behaviour, Result. Each successive level of the model represents a more precise measure of the effectiveness of the training program

Nationally Recognised

Nationally Recognised Training means the course is a program of study leading to accredited vocational qualifications and credentials that are recognised across Australia.

