

Sample FDF10 Training Plans

21.3.11

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Cert 2 Food Processing - Poultry Processing

5 Core Units		
FDFFS2001A	Implement the food safety program and procedures	30
FDFOP2063A	Apply quality systems and procedures	30
FDFOP2064A	Provide and apply workplace information	30
FDFOHS2001A	Participate in OHS processes	40
MSAENV272A	Participate in environmentally sustainable work practices	30
Electives		
2001A	Work effectively in the food processing industry	30
2003A		
2005A	Working in a socially diverse environment	
2028A	Operate a mixing or blending process	
MSA CMS 201A	Sustain process improvements	
MTMPSR 201B	Vacuum pack product	
MTMR308B	Prepare and produce value-added products	
FDFOP2021A	Operate a fill and seal process	

Cert 2 Dairy cheese manufacturing

5 Core Units		
FDFFS2001A	Implement the food safety program and procedures	30
FDFOP2063A	Apply quality systems and procedures	30
FDFOP2064A	Provide and apply workplace information	30
FDFOHS2001A	Participate in OHS processes	40
MSAENV272A	Participate in environmentally sustainable work practices	30
Electives x 8		
FDFDP2003A	Operate a curd production and cutting process	
FDFDP2004A	Operate a cooling and hardening process	
FDFDP2005A	Operate a cheese pressing and moulding process	
FDFOP2005A	Working in a socially diverse environment	
MSA CMS 201A	Sustain process improvements	
FDFOP2004A	Clean and Sanitise Equipment	
MTMR308B	Prepare and produce value-added products	
FDFOP2020A	Operate a form, fill and seal process	50

These two sample Training Plans have been devised, using Trevor Lange's samples in the Victorian FDF10 Purchasing Guide as a basis. They are intended to identify training needs that incorporates the person's day to day activities and the larger enterprise-wide goals regarding compliance and productivity. The training will expand the person's knowledge of the entire production process and the diversity of activities and the range of standards and outcomes that must be achieved.

Cert 3 Food Process - Poultry manufacturing

5 Core Units		
FDFOHS3001A	Provide and apply workplace information	30
FDFFS2001A	Contribute to OHS processes	30
FDFFS3001A	Implement the food safety program and procedures	30
MSAENV272A	Monitor the implementation of quality and food safety programs	70
MSAENV272A	Participate in environmentally sustainable work practices	30
Electives x 16		
FDFFPPL3001A	Participate in improvement processes	40
FDFFPPL3004A	Lead work teams and groups	40
FDFFPPL3005A	Participate in an audit process	50
FDFFPPL3006A	Establish compliance requirements for work area	50
FDFFPO3001A	Operate a chickway system	
FDFFOP3002A	Set up a production or packaging line for operation	50
FDFFOP2030A	Operate a process control interface	40
FDFFTEC3003A	Apply raw materials, ingredient and process knowledge to production problems	60
FDFFTEC4003A	Control food contamination and spoilage	
FDFFPPL3002A	Report on workplace performance	
FDFFOP2005A	Working in a socially diverse environment	50
BSBINN3001A	Promote innovation in a team environment	

Cert 3 Food Process – Cheese manufacturing

5 Core Units		
FDFOHS3001A	Provide and apply workplace information	30
FDFFS2001A	Contribute to OHS processes	30
FDFFS3001A	Implement the food safety program and procedures	30
MSAENV472A	Monitor the implementation of quality and food safety programs	70
MSAENV472A	Implement and monitor environmentally sustainable work practices	40
Electives x 16 * new food technical units * to be accredited into FDF10 (continuous improvement)		
FDFFPPL3001A	Participate in improvement processes	40
FDFFCH4004A*	Produce acid-heat coagulated cheese to commercial standard	
FDFFST4005A *	Document processes and procedures for a food product	
FDFFPPL3005A	Participate in an audit process	50
FDFFCH3002A*	Carry out production processes for a range of artisan cheeses	
FDFFTEC3003A*	Apply raw materials, ingredient and process knowledge to production problems	60
FDFFPH3001A	Monitor and maintain Good Manufacturing Practice procedures	60
BSBINN3001A	Promote innovation in a team environment	
FDFFTEC4008A*	Apply principles of food packaging	

These two sample plans reflect the needs of two very different work places – one is large, the poultry operation, and one very small, the cheese factory.

The range of technical, production, quality and packaging units is versatile and appropriate. The two units below are also of interest for the cheese personnel.

Suggested units for senior operator in industrial cheese enterprises – from Richard Jenkins

PMLTEST300B Perform basic tests

MSAPMSUP303A Identify equipment faults