

FDF03 Food Processing Training Package Review

The objectives of the FDF03 Food Processing Training Package Review targeted the following key issues:

- The Training Package was not compliant with current DEEWR policy.
- Content had not been reviewed for currency and accuracy for a number of years.
- Stakeholders reported that the presentation and packaging rules of the Training Package were cumbersome and confusing.

ISSUE	ACTION
Non compliance with Training Package requirements	<ul style="list-style-type: none"> • All qualifications now have descriptors added to describe the target outcomes for those completing the qualifications. • All qualifications have had employability skills statements added. • New sections consistent with the Content Authoring Tool (CAT) template have been inserted into each of the FDF units. Some of these new sections have been addressed by a standardised approach. These are: <ul style="list-style-type: none"> ○ New ‘Overview of assessment’ section ○ New ‘Guidance information for assessment’ section Other sections have new content written specifically for each unit. These are: <ul style="list-style-type: none"> ○ New ‘Application statement’ ○ New ‘Critical aspects of assessment’ section
Complexity of the packaging rules	<p>The packaging rules have been reworked.</p> <ul style="list-style-type: none"> • Units are now all listed within the qualification and organised into groups • Clear advice has been provided about the selection requirements from each group. • Units have been recoded to ensure easy recognition of the unit’s sector and qualification level
Qualification titles cumbersome and unattractive	<p>All sector specific qualifications have been retitled to remove ‘Food Processing’ e.g. the previous Certificate III in Food Processing (Plant Baking) is now Certificate III in Plant Baking.</p>
Imported units	<p>Imported units included in the FDF Training Package have been updated to reflect current versions at the time of endorsement. The new draft also includes additional imported units in response to industry feedback.</p>
AQF alignment of qualifications	<p>This issue contained two aspects.</p> <ul style="list-style-type: none"> • Some FDF03 qualifications were low in terms of total

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	<p>units in comparison with other qualifications at the same level in other Training Packages</p> <ul style="list-style-type: none"> • the jump from Certificate II to Certificate III was minimal at approximately 2 or 3 units (depending on unit selection). <p>In response:</p> <ul style="list-style-type: none"> • The new draft Certificate III qualification unit requirement has now been lifted from 13 to 16 units. The jump from Certificate II to Certificate III now requires an additional 6 units. • A consistent approach to AQF alignment has been established across the Training Package through review of qualification packaging rules, review of core units and review elective unit content
Maintaining a food processing industry focus	All qualifications now require a minimum number of FDF coded units within the overall packaging requirements.
Duplication within the package of qualification outcomes at the Food Processing Certificate II level and the Plant Baking Certificate II level	The previous Certificate II qualification in Plant Baking is now incorporated within the Certificate II in Food Processing as the differences between these qualifications were minimal and inadequate to justify a separate qualification.
Mandatory food safety requirements are not applicable for those working in enterprises producing non food products	A new unit has been included in Group 1 to address safety skill requirements for people working in non food sectors or with food that is not for human consumption.
Maths skills not always a mandatory requirement	Unit Use mathematical concepts has been removed as a mandatory requirement and made available as an elective choice. Advice is provided to refer users to this unit should these skills be required.
Duplication of the Food Processing Sales qualification with the Retail Training Package qualification	There was some concern about the duplication of the FDF Certificate II & III qualifications in Food Processing (Sales) with the Certificate II & III in Retail. The possibility of using the Retail qualifications was explored however, under their current format; these would not allow for delivery of traineeships in all states (a common application of the FDF qualification) or allow for the adequate inclusion of food specific technical skills. As such the FDF qualifications have been maintained.
Some technical skill gaps at Certificate II level	New units have been developed to cover skill gaps that were raised during consultations. A list of these units is provided below.
The endorsed Certificate III in	Consultations confirmed that the Certificate III is being used

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Food Processing focuses on supervisory roles and does not adequately cover senior operators who require additional technical skills.	<p>for training of both supervisors and senior operators. In order to broaden the application of this qualifications, the following changes have been made:</p> <ul style="list-style-type: none"> • The qualification descriptor now targets both applications. • New units have been developed to cover technical skills that were identified during consultations. A list of these units is provided below. • Packaging rules which enable Certificate II level operational skills to be included as a platform for more advanced skills in both job outcomes.
Non compliance of mandatory units at Certificate III: FDFZPRSYS3A Operate processes in a production system or FDFZPKSYS3A Operate processes in a packaging system	<p>These units required two undefined prerequisites i.e. any two AQF II units are required, according to the needs of the job and sector, with the selection to be determined by the RTO. This is not consistent with latest Training Package policy. These prerequisite requirements have been removed and replaced with a packaging rule that enables the selection of Certificate II level sector specific units to underpin the Certificate III level units.</p> <p>These units have also been re-titled to ‘Operate interrelated processes in a production system’ and ‘Operate interrelated processes in a packaging system’ and reworked to strengthen the application of skills in interrelated systems.</p>
Target of Certificate IV and Diploma not clear, not seen to meet technical and higher level management skill needs	<p>Most of the concerns raised about the higher level qualifications will be addressed through the development of specialist qualifications now underway (e.g. Advanced Baking, Food Science and Technology etc). When these are finalised, further examination of the Certificate IV and Diploma will be required to confirm the targeting and content of these qualifications and determine if any gaps still remain.</p>
Retail baking requires Certificate II level outcome as currently, the FDF Certificate II (Sales) qualification is being used with varying success to meet this need	<p>A Certificate II in Retail Baking has been developed to meet the skill needs of non-trade workers within retail baking. Key trade skills are not included in this qualification, and the focus is primarily on a retail application of baking skills.</p>
Food safety units require updating	<p>The content of these units has not been examined at this stage as they will be the focus of further work recently commissioned by AgriFood Skills Australia.</p>

Other changes

Other changes have been made to the qualifications in response to industry consultations. These include a range of edits to individual units which are identified in the unit mapping document, the development of new units as detailed in the list below, and the following:

- Inclusion of new guideline OHS units. These units now replace the endorsed FDF OHS units.
- Selection of units from other endorsed training packages to enable greater flexibility in meeting varying and changing industry needs.
- Consistency in the packaging rules about access to units from higher and lower AQF levels.
- Addition of Competitive Manufacturing units as electives to most qualifications.
- Addition of performance criteria to Certificate II operational units have to include coverage on meeting environmental standards.

New units drafted in response to industry support are:

FDFOP2001A	Work effectively in the food processing industry
FDFOP2062A	Apply work procedures to maintain integrity of product
FDFCON2001A	Examine raw ingredients used in confectionery
FDFGR2001A	Operate a liquid, mash or block stockfeed process
FDFGR2002A	Understand mill operations and technologies
FDFV2001A	Apply hydro-cooling process to fresh produce
FDFV3001A	Conduct chemical wash for fresh produce
FDFV3002A	Program fresh produce grading equipment
FDFGR3001A	Work with micronutrients or additions in stockfeed manufacturing processes
FDFGR3002A	Demonstrate knowledge of animal nutrition principles
FDFOP3001A	Control contaminants and allergens in the workplace
FDFPPL3006A	Establish compliance requirements for work area
FDFRB3008A	Store, handle and use frozen dough
FDFOP3005A	Prepare food products using basic cooking methods
FDFOP3006A	Identify cultural, religious and dietary requirements for food products
FDFTEC4001A	Determine handling processes for perishable food items
FDFTEC4002A	Manage controlled atmosphere storage