



# FOOD PROCESSING TRAINING PACKAGE

**AGRIFOOD SKILLS AUSTRALIA**

**November 2010**

# REVIEW OF THE FOOD PROCESSING TRAINING PACKAGE

## Three stage review

1. Review of Food Processing, Pharmaceutical Manufacturing, Retail Baking, Plant Baking and Food Processing Sales Qualifications
2. Review of Wine qualifications
3. FDF Continuous Improvement projects

# FDF Continuous Improvement Projects

- ✿ Food Science and Technology qualifications
- ✿ Additional cheese making units of competency
- ✿ Review of Food Safety units and Food Safety Auditing qualifications and units
- ✿ Certificate IV in Advanced Baking
- ✿ Malting and brewing units
- ✿ Certificate IV qualification in Flour Milling

# Main Changes To Food Processing Qualifications

- \* New qualification and unit codes
- \* New format (CAT template) – units & qualifications
- \* All qualifications have a requirement for a minimum number of units coded FDF
- \* Sustainability unit in core for each qualification

# Main Changes To Food Processing Qualifications (2)

- ✿ Simplified qualification packaging rules
- ✿ Compliant with new NQC flexibility rules re 1/3<sup>rd</sup> electives and 1/6<sup>th</sup> from any other Training Package or accredited course
- ✿ Inclusion of new guideline OHS units

# Main Changes To Food Processing Qualifications

- ✿ 1 generic Certificate I qualification for all Food Processing sectors
- ✿ New Certificate II in Retail Baking Assistance
- ✿ Deletion of Certificate II in Food Processing (Plant Baking)
- ✿ Adjustment to required number of units (sustainability and AQF progression)

# Main Changes To Food Processing Qualifications

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- ✿ addition of new technical units in the Certificate III in Food Processing to reflect industry desire for an increased emphasis on senior operator roles
- ✿ inclusion of Competitive Manufacturing units

# Current status

- ✿ Main review finished and now endorsed as FDF10
- ✿ Wine: still in consultation, aiming for submission early 2011 (available semester 2)
- ✿ Food Science & Technology, Food safety, cheese & advanced baking: final drafts being prepared for submission 2010 - FDF10 1.1
- ✿ Auditing – 1 unit change – further review 2011
- ✿ Malting, brewing & flour milling - 2011

# FDF20110 Certificate II in Food Processing

**13 units. Total units must include a minimum of 8 units coded FDF.**

**Five (5) Core units**

**Eight (8) Elective units**

- \* Five (5) Group A elective units
- \* **Three (3) remaining elective units may be selected from:**
- \* Group A
- \* Group B
- \* A maximum of 2 units from any nationally endorsed training package and accredited course that are packaged at Certificate II level (maximum 2), Certificate I level (maximum 1) and Certificate III level (maximum 1)

# FDF30110 Certificate III in Food Processing

**17 units. Total units must include a minimum of 10 units coded FDF.**

**Five (5) Core units**

**Twelve (12) Elective units**

## **Elective selection must include:**

- \* One (1) Group A elective unit
- \* Six (6) Group B Specialist and Cross Sector elective units. The Group B selection may include the unit not previously selected from Group A.
- \* **Five (5) remaining elective units may be selected from:**
- \* Group A
- \* Group B
- \* Group C (maximum of 3 units)
- \* Units packaged at Group A in the Certificate II in Food Processing (maximum of 5)
- \* Units packaged at Certificate IV in Food Processing (maximum of 3)
- \* A maximum of 3 units from any nationally endorsed training package and accredited course that are packaged at Certificate III level (maximum 3), Certificate II level (maximum 2 units) and Certificate I level (maximum 1 unit)