



## Certificate II in Food Processing (FBP20117)

### Are you capitalising on your current employees' skills?

**Survival in the food processing industry is reliant upon having an efficient manufacturing centre.**

ABEX Training Group will assist your organization to be industry leaders. The Certificate II in Food Processing qualification is designed to help employees become more responsible for more demanding tasks and situations helping businesses and organizations achieve their goals.

The Certificate II in Food Processing targets those working within a production or production support role. This Qualification is designed for application in supervised environments where the work is predictable with some basic problem-solving requirements.

This course will give your employees a new and professional skill set in the following areas:

- Use communication and information technologies to support work operations
- Maintain health and safety of work area for self and others.
- Identify workplace problems and make contributions to their solution.
- Participate effectively in a workplace environment
- Report on workplace performance
- Implement the food safety program and procedures
- Apply quality systems and procedures

Upon the completion of this course your employees will have the skills and up to date knowledge to comply with Australian best-practice procedures and legislation.

### As an Employer you benefit by:

- More efficient employees
- More efficient production line
- Less downtime
- Increased efficiency

### Your Employees benefit by:

- Gaining a nationally recognized qualification
- Improved communication, problem-solving and time-management skills
- Becoming more efficient in your job role
- Achieving a greater understanding of OHS and quality procedures in the workplace



NATIONALLY RECOGNISED  
TRAINING

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## Course Outline

**Participate in OHS processes FDFOHS2001A** This unit of competency specifies the workplace performance required for an entry level employee to participate in occupational health and safety (OHS) processes in the workplace, in order to ensure their own health and safety at work, as well as that of those in the workplace who may be affected by their actions.

**Apply quality systems and procedures FDFOP2063A** This unit of competency covers the skills and knowledge required to apply quality principles and system requirements when carrying out work responsibilities where work involves the operation of packaging and/or processing equipment.

**Provide and apply workplace information FDFOP2064A** This unit of competency covers the skills and knowledge required to identify, collect and provide information to convey meaning to others.

**Participate in environmentally sustainable work practices MSMENV272** This competency covers the outcomes required to effectively measure current resource use and carry out improvements including those reducing negative environmental impacts of work practices. This unit is based on the sustainability guideline standard GCSSUS01A Participate in environmentally sustainable work practices.

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**Implement the food safety program and procedures FDFFS2001A** This unit of competency covers the skills and knowledge required to maintain personal hygiene and conduct food handling, housekeeping and waste disposal related to work tasks and responsibilities where work involves operation of production and/or packaging equipment and processes.

**Carry out manual handling tasks FDFOP1003A** This unit of competency covers the skills and knowledge required to participate in workplace processes to identify manual handling requirements of a work function, identify manual handling risks, assess level of risk and apply appropriate risk elimination or control measures.

**Work effectively in the food processing industry FBPOPR2001** This unit of competency covers the skills and knowledge required to work effectively in the food processing industry by applying an understanding of the structure of the industry, workplace policies and procedures, and conditions relevant to their employment.

**Clean and sanitise equipment FDFOP2004A** This unit of competency covers cleaning, sanitation and related procedures for food processing production equipment.

**Work in a socially diverse environment FDFOP2005A** This unit of competency covers the skills and knowledge required to work in a socially diverse environment, including the development and application of cultural awareness required to interact effectively with people from diverse backgrounds.

**Participate in work teams and groups FDFPPL2001A** This unit of competency covers the skills and knowledge required to work effectively with others to complete work activities.

**Apply Just in Time procedures MSS402021** This unit of competency covers the skills and knowledge required to work in an organisation implementing Just in Time (JIT) procedures.

**Apply 5S procedures MSS402040** This unit of competency covers the skills and knowledge required by an employee to apply 5S procedures to their own job and work area. The unit assumes the employee has a job and an allocated work area and that processes in the work area are known by the individual.

**Apply quality standards MSS402051** This unit of competency covers the skills and knowledge required to apply quality standards to work operations in an organisation. The unit is designed to complement competitive systems and practices units.

**This training is delivered with Victorian Government funding for eligible applicants. People with disabilities are encouraged to apply**

<b>Course Code</b>	FBP20117
<b>Mode of delivery</b>	Workplace Based, Traineeship
<b>Duration/Length</b>	Workplace Based - 13 months, Traineeship – 13 months-3 years
<b>Intake</b>	Flexible