



Certificate IV Food Processing (FDF40110)

Survival in the food processing industry is reliant upon compliant systems and quality products.

ABEX Training Institute has developed a range of services which will empower the business by mapping out the existing business model process and will highlight the opportunities for improvement. Once all opportunities are highlighted and targeted for improvement, we will work with your Lean Champions to help them drive learning which will help reduce operational waste, improve the cultural performance of the organization and ultimately empower your team into greater business outcomes.

The Certificate IV in Food Processing is ideal for those working in supervisory or middle management roles within the food processing environments. This qualification includes technical skill and knowledge required to solve food production problems and ensure that operations are implemented and maintained at optimal performance.

Completing a Certificate IV in Food Processing will enhance core skills in areas such as:

- Monitoring and implementing a quality assurance system
- Implement and monitor a food safety program including HACCP
- Identify risks and implement OH&S systems
- Developing teams and individuals
- Evaluate production procedures/performance and implement innovative ideas
- Environmental sustainability

As an Employer you benefit by:

- Increase business performance
- Reduce operating cost
- More efficient employees
- More efficient production line
- Less downtime
- Increase in profitability
- Increased efficiency
- Developing quality staff
- Staff retention increasing
- Up-to-date procedures
- Latest OHS Standards
- Minimise Work Cover claims

Your Employees benefit by:

- Nationally recognised qualification
- Job security and satisfaction
- An increased level of professionalism
- Being prepared for company growth
- Safer work environment
- Developing teamwork and team building skills



NATIONALLY RECOGNISED
TRAINING

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* **Implement the food safety program and procedures FDFS2001A** 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

* **Monitor the implementation of quality and food safety programs FDFS3001A** This unit of competency covers the skills and knowledge required to provide a leadership role in supporting day-to-day implementation of the food safety/quality programs in a work area. It also involves supporting others to implement the requirements of the food safety/quality procedures (*Pre requisite unit-Implement the Food Safety Program and Procedures*)

Use numerical applications in the workplace FDFOP2061A This is unit of competency covers the skills and knowledge required to apply basic mathematical functions of addition, subtraction, multiplication and division to undertake workplace calculations or to estimate approximate answers when exact calculations are not required

Report on workplace performance FDFPPL3002A This unit of competency covers the skills and knowledge required to collate and maintain workplace records to enable the monitoring and reporting of workplace performance

Apply raw materials, ingredient and process knowledge to production problems FDFTEC3003A This unit covers skills and knowledge required to apply knowledge of ingredients and processes to troubleshoot typical problems that occur in preparing, processing and/or packaging product

Implement and Monitor Environmentally Sustainable Work Practices MSAENV472B This unit covers the outcomes required to effectively analyse the workplace in relation to environmentally sustainable work practices and to implement improvements and monitor their effectiveness

Develop Teams and individuals BSBL401A This unit describes the performance outcomes, skills and knowledge required to determine individual and team development needs and to facilitate the development of the workgroup

Manage a small team BSBSMB407A This unit describes the performance outcomes, skills and knowledge required to plan for the management of and to manage staff. It involves industrial relations, staff selection, staff records, induction, training, team development and career planning to enhance business operations through retaining a competent, committed and motivated team in the workplace

Promote Team Effectiveness BSBWOR402A This unit describes the performance outcomes, skills and knowledge required to promote teamwork. It involves developing team plans to meet expected outcomes, leading the work team, and proactively working with the management of the organisation

Identify, evaluate and control food safety hazards FDFAU4004A This unit covers the skills and knowledge required to identify, evaluate and control food safety hazards for the purposes of validating specific control measures in a food safety program

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

Maintain OHS processes FDFOHS4002A This unit of competency specifies the workplace performance required by an employee with supervisory responsibilities, to maintain organisation OHS processes

Apply quality systems and procedures FDFOP2063A This unit 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

Operate interrelated processes in a production system FDFOP3003A This unit of competency covers the skills and knowledge required to set up, operate and adjust interrelated processes in a production system

Operate interrelated processes in a packaging system FDFOP3004A This unit of competency covers the skills and knowledge required to set up, operate and adjust interrelated processes in a packaging system

***Participate in a HACCP team FDFTEC3001A** This unit of competency covers the skills and knowledge required to participate in the development and/or review of a HACCP-based food safety program under direction (*Pre requisite unit-Implement the Food Safety Program and Procedures*)

***Control food contamination and spoilage FDFTEC4003A** This unit of competency covers the skills and knowledge required to prevent food contamination and spoilage. It includes management of food safety and cleaning and sanitation programs (*Pre requisite unit-Monitor the implementation of quality and food safety programs*)

Implement competitive systems and practices MSS403001A This unit covers the skills and knowledge required to implement and review competitive systems and practices in a person's own work within a team or work area, including the consideration of the impact on the work of others. The unit focuses on the holistic application of competitive systems and practices to achieve improved performance in own work and in activities with others in the team or work area that contribute to improving customer benefit.

Facilitate a Just in Time system MSS403021A This unit of competency covers skills and knowledge required to facilitate the implementation/operation of a Just in Time (JIT)/Kanban system in a team or work area

Analyse manual handling processes MSS403032A This unit of competency covers the skills and knowledge required to analyse manual handling in terms of its efficiency and safety

Facilitate and Improve Implementation of 5S MSS403040A This unit of competency covers the skills and knowledge required to facilitate the implementation and improvement of the 5S by self and others in a team or work area

Mistake Proof an Operational Process MSS403051A This unit of competency covers the skills and knowledge required to make changes to own and others work in a work area which prevents errors and/or backsliding to a pre-improvement level of practice

* indicates that the unit is a prerequisite for another unit of competency

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

Course Code	FDF40110
Mode of delivery	Workplace Based, Traineeship
Duration/Length	Workplace Based - 22 months, Traineeship – 22 months-3 years
Intake	Flexible