



Certificate III Food Processing-Lean (FBP30117)

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

ABEX Training Group can help your organisation be industry leaders. Our professional process manufacturing workplace trainers are experienced in the food processing industry, and can help your organisation grow by up-skilling your employees.

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.

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

- Safer working environment
- National occupational health & safety standards
- Work in a high functioning team environment
- Latest safety legislation in food process manufacturing operations

Up-skilling your staff gives you a competitive edge by converting your employees into food process manufacturing industry professionals. Training is conducted at your business premises for one hour per month, together with structured training withdrawal.

As an Employer you benefit by:

- 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**

Certificate III in Food Processing (Lean) **National Qualification Code: FBP30117**

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.

***Monitor the implementation of quality and food safety programs FDFFS3001A** 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.

Contribute to OHS processes FDFOHS3001A This unit specifies the workplace performance required by an employee to contribute to occupational health and safety (OHS) processes where there is responsibility for own work outputs and possibly limited responsibility for the work output of others.

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 unit covers the outcomes required to effectively measure current resource use and carry out improvements including those reducing negative environmental impacts of work practices.

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.

Use numerical applications in the workplace FDFOP2061A This 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.

Set up a production or packaging line for operation FDFOP3002A This unit of competency covers the skills and knowledge required to set up multiple production or packaging processes and/or conduct multiple process changeovers for operation by others.

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 participate in an internal audit process and is appropriate where internal audit processes are conducted to support externally audited programs.

Monitor and maintain Good Manufacturing Practice procedures FDFPH3001A This unit of competency covers the skills and knowledge required to provide a leadership role in supporting day-to-day implementation of Good Manufacturing Practices (GMP) in a work area. It also involves supporting others to implement the requirements of GMP.

Participate in improvement processes FDFPPL3001A This unit of competency covers skills and knowledge required to participate in performance improvement processes that involve systematic analysis of performance to identify and propose opportunities for improvement.

Lead work teams and groups FDFPPL3004A This unit of competency covers the skills and knowledge required to plan to achieve work requirements, secure resources and monitor the outputs of a work team or group.

***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)**

Apply raw materials, ingredient and process knowledge to production problems FDFTEC3003A This unit of competency 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.

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 particular job and an allocated work area and that processes in the work area are known by the individual.

Facilitate a Just in Time system MSS403021 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.

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

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Facilitate a Just in time System MSS403021

Just in time (JIT) is a production scheduling concept that calls for any item needed at a production operation - whether raw material, finished item, or anything in between, to be produced and available precisely when needed, neither a moment earlier nor a moment later.

Kanban

Kanban is a card or sheet used to authorise production or movement of an item; when fully implemented, kanban (the plural is the same as the singular) operates according to the following rule:

All production and movement of parts and material take place only as required by a downstream operation, i.e. all manufacturing and procurement are ultimately driven by the requirements of final assembly or the equivalent

The specific tool which authorises production or movement is called a kanban. The word literally means card or sign, but it can legitimately refer to a container or other authorizing device. Kanban have various formats and content as appropriate for their usage (e.g. a kanban for a vendor is different than a kanban for an internal machining operation).

Kanban is typically applied to batch type operation and the production is measured in units produced. In continuous manufacturing organisations, production is measured in terms of production rate (e.g. kg/h, tonne/day) and rate is increased/decreased according to the flow authorisation which may be a kanban (e.g. ticket, order from a supplier) or may be a SCADA signal from a remote facility (e.g. customer tank) saying that re-supply is required or similar.

Apply 5S procedures MSS402040

Sort through everything in each work area. Keep only what is necessary.

Set in order, arrange and identify everything in a work area for the most efficient and effective retrieval and return to its proper place.

Shine, once you have everything, from each individual work area up to your entire facility, sorted (cleaned up) and organised, you need to keep it that way.

Standardise & develop a work structure that will support the new practices and make them into habits. As you learn more, update and modify the standards to make the process simpler and easier.

Sustain continue training and maintaining the standards. Have a formal system for monitoring the results of your 5S program. Continue to educate people about maintaining standards.