



Certificate IV Food Processing FBP40318

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 organisation 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

Certificate IV in Food Processing National Qualification Code: FBP40318

BSBLDR401 Communicate effectively as a workplace leader - This unit describes the skills and knowledge required to communicate effectively as a workplace leader, including understanding the context, choosing methods of communication to suit the audience, and following up.

BSBPMG522 Undertake project work - This unit describes the skills and knowledge required to undertake a straightforward project or a section of a larger project. It covers developing a project plan, administering and monitoring the project, finalising the project and reviewing the project to identify lessons learned for application to future projects.

BSBRSK401 Identify risk and apply risk management processes - This unit describes the skills and knowledge required to identify risks and to apply established risk management processes to a defined area of operations that are within the responsibilities and obligations of the role.

BSBWHS401 Implement and monitor WHS policies, procedures and programs to meet legislative requirements - This unit describes the skills and knowledge required to implement and monitor an organisation's work health and safety (WHS) policies, procedures and programs in the relevant work area in order to meet legislative requirements.

FBPFSY4001 Supervise and maintain a food safety plan - This unit of competency describes the skills and knowledge required to maintain and implement a hazard analysis critical control point (HACCP)-based food safety plan. It includes the ability to monitor the implementation of a food safety plan, to revise, verify and validate the system, and to respond to audit findings for the system.

FBPTEC4003 Describe and analyse data using mathematical principles - This unit of competency describes the skills and knowledge required to control food contamination and spoilage and to manage food safety using cleaning and sanitation programs.

MSMENV472 Implement and monitor environmentally sustainable work practices - This unit of competency covers the skills and knowledge required to effectively analyse the workplace in relation to environmentally sustainable work practices, and to implement improvements and monitor their effectiveness.

BSBLDR402 Lead effective workplace relationships - This unit defines skills, knowledge and outcomes required to use leadership to promote team cohesion. It includes motivating, mentoring, coaching and developing the team and forming the bridge between the management of the organisation and team members.

BSBMGT401 Show leadership in the workplace - This unit describes the skills and knowledge required to lead teams and individuals by modelling high standards of conduct to reflect the organisation's standards and values.

FBPAUD4001 Assess compliance with food safety programs - This unit of competency describes the skills and knowledge required to assess compliance against an approved food safety program, where the program is supported by a prescriptive template or tool, or where compliance is checked against a food safety program that has been validated by a technical expert.

FBPFST5002 Identify and implement required process control for a food processing operation - This unit of competency describes the skills and knowledge required to determine the required process control system for a food production process. The individual is required to demonstrate deep knowledge in a specific technical area and to design and communicate solutions to sometimes complex problems.

FBPFST5024 Implement and review the production of fermented dairy products and dairy desserts - This unit of competency describes the skills and knowledge required to implement, monitor and review the standards and procedures for manufacture of fermented dairy products and dairy desserts.

FBPFSY4002 Supervise and verify supporting programs for food safety - This unit of competency describes the skills and knowledge required to control hazards that are common in a hazard analysis critical control point (HACCP)-based food safety plan by supervising and verifying food safety, health and hygiene support programs.

FBPPPL4002 Plan and coordinate production equipment maintenance - This unit of competency describes the skills and knowledge required to plan and coordinate maintenance activities for production equipment.

FBPTEC4001 Determine handling processes for perishable food items - This unit of competency describes the skills and knowledge required to determine process and equipment requirements for handling and storing perishable food items, such as fresh fruit and vegetables.

FBPTEC4004 Apply basic process engineering principles to food processing - This unit of competency describes the skills and knowledge required to apply the principles of engineered systems and equipment commonly used in the food processing industry. It includes mapping production processes and measuring outputs, including yields and material variances.

MSMSUP390 Use structured problem-solving tools - This unit describes the skills and knowledge required to use structured process improvement tools to solve process and other problems. It describes the broad application of in-depth and rigorous structured problem-solving techniques to identify opportunities for improvement.

MSS403032 Analyse manual handling processes - This unit of competency covers the skills and knowledge required to analyse manual handling in terms of its efficiency and safety.

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