

**Packaging Rules:** To gain a Certificate III qualification, achievement of **4 industry core units PLUS 9 Specialist/Optional units**. A total of 13 units. Specialist/Optional Units

- One compulsory unit from the Production Systems **OR** Packaging Systems stream **PLUS** 2 pre-requisites (AQF 2) are required.
- The six remaining Specialist/Optional units are to be made up of:
  - o a minimum 2 units and a maximum 5 units from AQF 3 Specialist/Optional units
  - o 1 unit from the AQF 1 Specialist/Optional units
  - o maximum of 3 units from the AQF 2 Specialist/Optional units
  - o maximum of 1 unit from AQF 4.

Code	Industry Core Units	Nominal Hours
FDFCORWCM2A	<b>Present and apply workplace information</b> Covers the skills and knowledge required to identify, collect and present information such as work functions, shift handovers or company policies to others.	30
FDFCORBM2A	<b>Use basic mathematical concepts</b> Covers the skills and knowledge required to apply basic mathematical functions of addition, subtraction, multiplication and division to carry out routine work tasks.	20
FDFCORHS3A	<b>Monitor the implementation of occupational health and safety policies and procedures</b> Covers the skills and knowledge required to support day-to-day implementation of occupational health and safety (OHS) policies and procedures in a work area.	60
FDFCORQFS3A	<b>Monitor the implementation of quality and food safety programs</b> Covers the skills and knowledge required to support 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.	100
Food Processing Specialist Units – Production Systems		
FDFZPRSYS3A	<b>Operate processes in a production system</b> <b>**Prerequisite FDFZPMMB2A, FDFZPRDTP2A</b> Covers the skills and knowledge required to set up, operate and adjust inter-related processes in a production system. Requires higher level planning and problem solving skills than is required when operating an individual unit of equipment.	60
FDFZPMMB2A	<b>Operate a mixing/blending process</b> Covers the skills and knowledge required to combine ingredients and additives in the correct quantities and sequence and to operate and shut down mixing and blending equipment to achieve the required mix characteristics.	40
FDFZPRDTP2A	<b>Operate a depositing process</b> Covers the skills and knowledge required set up, operate, adjust and shut down a depositing process to deposit into tins, onto belts or directly onto product.	60

**Course Outline**  
**FDF30103 - Certificate III in Food Processing**



**OR**

Food Processing Specialist Units – Packaging Systems		
Code		
FDFZPKSYS3A	<p><b>Operate processes in a packaging system</b>  <b>**Prerequisite FDFZPKHSW2A, FDFZPKCPP2A</b>            Covers the skills and knowledge required to set up, operate and adjust inter-related processes in a packaging system. Requires higher level planning and problem solving skills than is required when operating an individual unit of equipment.</p>	60
FDFZPKHSW2A	<p><b>Operate a high speed wrapping process</b>            Covers the skills and knowledge required to set up, operate, adjust and shut down a primary packaging process using high speed wrapping equipment to enclose product in a sealed, airtight film / cello package.</p>	50
FDFZPKCPP2A	<p><b>Operate a case packing process</b>            Covers the skills and knowledge required to set up, operate, adjust and shut down a secondary packaging process used to form trays or boxes, load and position product and seal the package.</p>	50

Optional Units		
Code		
FDFOPTHCP3A	<p><b>Participate in a HACCP team **Prerequisite FDFCORFSY2A</b>            Covers the skills and knowledge required to participate in the development and/or review of a HACCP-based food safety program under direction.</p>	50
FDFCORFSY2A	<p><b>Implement food safety program</b>            It 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.</p>	30
FDFOPTPIP3A	<p><b>Participate in improvement processes</b>            Applies where the operator is required to participate in performance improvement processes that involve systematic analysis of performance to identify and propose opportunities for improvement.</p>	50
FDFOPTTG2A	<p><b>Participate in work teams and groups</b>            Covers the skills and knowledge required to work effectively with others to complete work activities.</p>	20
FDFZCSCS2A	<p><b>Clean and sanitise equipment</b>            Covers the purpose and effect of cleaning and sanitation and related procedures and applies to both wet and dry cleaning methods.</p>	30
FDFZPRPR2A	<p><b>Operate a production process</b>            Covers the skills and knowledge required to set up, monitor, and adjust a production process or sub-system. This unit is generic and should be customised for a given process.</p>	60
FDFZMHMH1A	<p><b>Carry out manual handling tasks</b>            Covers the skills and knowledge required 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. This may include the use of related equipment such as trolleys, pallet jacks and other manual handling aids.</p>	

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