



CERTIFICATE II IN FOOD PROCESSING

COURSE CODE FBP20117

KICK START YOUR CAREER IN FOOD PROCESSING!

The FBP20117 Certificate II in Food Processing is designed for delivery on-site, allowing employees to undertake the training while maintaining their work schedules.

This qualification provides you with the skills necessary to support your current and future employment in the food processing industry.

You will gain relevant skills in a wide variety of areas including applying quality systems and procedures to maintain the integrity of the product, implementing food safety programs and procedures, operating a cooling, slicing and wrapping process, participating in environmentally sustainable work practices and manufacture of roast and ground coffee.



100%
ONLINE
LEARNING



30 DAY
RISK FREE
GUARANTEE



UNLIMITED
1:1 VIRTUAL
SUPPORT



NATIONALLY
ACCREDITED
QUALIFICATION



COURSE STRUCTURE

Total number of units = Seventeen (17)

- Four (4) core units plus
- Thirteen (13) elective units, of which:
 - One (1) unit must be selected from Group A
 - Six (6) units must be selected from Group B
 - Five (5) units may be selected from Groups A, B, C or this training package or any other currently endorsed training package offered by IPS Institute.

Elective units must ensure the integrity of the qualification & Australian Qualifications Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives must include a minimum of 6 units beginning with the code FDF or FBP.

CORE UNITS

FDFOHS2001A	Participate in OHS processes
FDFOP2063A	Apply quality systems and procedures
FDFOP2064A	Provide and apply workplace information
MSMENV272	Participate in environmentally sustainable work practices

UNIT CLUSTERS

CLUSTER 1 - FOOD SAFETY

FDFFS2001A	Implement the food safety program and procedures
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CLUSTER 2 - WORKPLACE HEALTH AND SAFETY

FDFOHS2001A	Participate in OHS processes
FDFOHS1001A	Work safely
FDFOP1003A	Carry out manual handling tasks
MSMENV272	Participate in environmentally sustainable work practices

CLUSTER 3 - QUALITY SYSTEMS

FDFOP2063A	Apply quality systems and procedures
FBPOPR2001	Work effectively in the food processing industry
FDFOP2061A	Use numerical applications in the workplace
TLIA2014	Use product knowledge to complete work operations

CLUSTER 4 - WORKING EFFECTIVELY

FDFOP2064A	Provide and apply workplace information
FDFOP2005A	Work in a socially diverse environment
BSBWOR202	Organise and complete daily work activities
BSBWOR203	Work effectively with others

A TOTAL OF 17 UNITS ARE REQUIRED TO ACHIEVE THIS QUALIFICATION



KEY INFORMATION

ENTRY REQUIREMENTS

There are no formal entry requirements for this qualification. However the learner must be employed full time or part time and have access to a workplace to gain sufficient experience to successfully complete the Unit of Competency requirements.

SELECTION CRITERIA

As part of the selection criteria for this program it is highly recommended that students have completed year 10 or be of a mature age and possess sound literacy, numeracy and computer skills.

CAREER OPPORTUNITIES

Upon successful completion of this qualification, participants will be issued the FBP20177 Certificate II in Food Processing.

This qualification describes the skills and knowledge for food processing workers employed in the following sectors:

- grain processing (including stock feed, animal feeds, milling wheat, barley, oats and flour milling)
- baking (including large scale production of cakes, pastry, bread, biscuits and plant baking)
- retail baking
- beverages (including juices, soft drinks, cordials, aerated and still waters, energy drinks and other modified beverages, such as vitamin and antioxidant beverages, coffee, tea and ice)
- confectionery
- dairy processing
- fruit and vegetables
- grocery products and supplies (including honey, jams, spreads, sauces, dressings, condiments, spices, edible oils and fats and pasta)
- poultry

TRAINERS AND ASSESSORS

Our team of Learning Coaches are available to help you go over specific course content and provide practical advice from someone who has many years of hands-on real experience in the industry. IPS Learning Coaches share the real world of work with their students.

DELIVERY METHOD / DURATION

The training is being delivered by blended delivery. Students will be able to attend face to face workshops or via webinar where appropriate. Practicals will be undertaken in either a simulated work environment or in small groups. COVID 19 precautions and restrictions will be applied in any face to face delivery, including social distancing.

The course will be delivered over a minimum 12 week period and will include theory assessments, practical assessments and projects. Students will be expected to complete learning activities out of formal training sessions and to meet the submission deadlines required.

PAYMENT OPTIONS

This course may be eligible for subsidies:

CERTIFICATE 3 GUARANTEE

The Certificate 3 Guarantee, funded by the Queensland Government, is available to eligible individuals to gain their first post school Certificate III qualification or Certificate IV qualification.

Student Contribution:

\$170 concessional (Average per unit cost \$10)

\$340 non-concessional (Average per unit cost \$20)

User Choice

Student contribution fee is \$1.60 per nominal hour. This is a mandatory fee set by the Queensland State Government.

UPFRONT PAYMENT AND PAYMENT PLANS

Upfront payment and payment plans are available.

Contact us for more details.





RTO #32186

ABOUT IPS INSTITUTE

IPS Institute (RTO #32186) has been a registered training organisation since 2006. We support organisations, business owners, teams, and individuals to gain their skill acquisition through real work applications and enhance their soft skills for a brighter and more productive future.

Each of our trainers brings years of real-world experience and expertise from their respective fields. They will mentor and support you and your staff to ensure everyone embarks upon a successful and fulfilling career.

Our motto is Learn More | Earn More.



STUDENT FOCUSED

We designed our courses to be aligned with industry expectations and we deliver the skills that tomorrow's workforce needs today.



QUALITY CONTENT

We designed our courses to be aligned with industry expectations and we deliver the skills that tomorrow's workforce needs today.



CUSTOM DELIVERY

We take the time to understand your goals providing personalised and flexible learning solutions driven by our dedicated mentors and support teams.



FULL SUPPORT

Our Learning Coaches are experts in their industries with a wealth of knowledge and real-world experience and are committed to helping you achieve your goals.



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