

FDF10 FOOD PROCESSING TRAINING PACKAGE

Version 4.1

WA NOMINAL HOURS GUIDE

**Western Australian Department of Training and Workforce
Development**

July 2013

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Introduction

This Guide has been generated to enable the stakeholders in the Food Processing Industry in Western Australia to participate in the managed implementation of the National FDF10 Food Processing Training Package **Version 4**

This Guide is designed to aid Registered Training Organisations (RTOs) to convert from existing Training Package qualifications to new Training Package qualifications within the scope of their training delivery.

The Guide should be read in conjunction with the **endorsed components** of the Training Package

The FDF10 Food Processing Training Package **Version 4** was released by Training.Gov.Au (TGA) on the **6 September 2012**

Obtaining the Training Package

The FDF10 Food Processing Training Package can be purchased from:



Office: Level 3, 10-12 Brisbane Avenue
Barton ACT 2600
Postal: PO Box 5450
Kingston ACT 2604
T: (02) 6163 7200 | F: (02) 6162 0610
E: reception@agrifoodskills.net.au
W: www.agrifoods.net.au

Information on National Training Packages is also available through Training.Gov (TGA), which can be located on the Internet at:
www.training.gov.au

All RTOs who have Training Package qualifications on their Scope of Delivery must have access to the relevant Training Package.

Transition Arrangements

Registered Training Organisations (RTOs) are required to deliver Training Package qualifications within 12 months of the release date of the Training Package on to Training.gov (TGA).

Students currently enrolled in an existing version of the Training Package qualification should be permitted to complete the program they enrolled in initially, unless the move to the related qualification from a Training Package can be made without disadvantage to a student.

Nominal Hours

The Commonwealth Department of Employment, Education and Workplace Relations' definition of nominal hours states:

“The value assigned to a structured program of study that nominally represents the anticipated hours of supervised learning and/or training deemed necessary to conduct training/learning and assessment activities associated with the program of study”

[Source: Training Package Development Handbook: Updated V2.1 17/03/2010]

Maximum nominal hours are identified for each Training Package qualification. Total nominal hours may vary within a qualification depending on the units of competency selected and the delivery strategies used.

In Western Australia, nominal hours are used as a mechanism for funding allocation.

Version Modification History

The version details of this endorsed Training Package are in the table below. The latest information is at the top of the table.

Version	TGA Release Date	Modification History
4.1	4 January 2013	Corrected publishing error in FDF30111 Certificate III in Food Processing to list correct packaging rules.
4.0	6 September 2012	<p>Addition of new Qualification:</p> <ul style="list-style-type: none"> FDF41012 Certificate IV in Flour Milling <p>Addition of six new Units of Competency:</p> <ul style="list-style-type: none"> FDFGR3003A Lead flour milling shift operations FDFGR3004A Control mill processes and performance FDFGR4001A Control power and automation for milling processes FDFGR4002A Supervise testing processes for wheat and flour FDFGR4003A Manage mill logistics and support services FDFGR4004A Establish and Supervise dust control procedures in a grain processing enterprise <p>Replacement of 17 superseded imported Units from MSA07 to MSS11 deemed 'not equivalent' by host ISC</p> <p>ISC Upgrade</p> <p>Addition of new Units to FDF30111 Certificate III in Food Processing to support flour milling outcomes:</p> <ul style="list-style-type: none"> FDFGR3003A Lead flour milling shift operations FDFGR3004A Control mill processes and performance <p>Replacement of superseded imported Units from MSA07 to MSS11 deemed 'equivalent' by host ISC</p>
3.0	1 May 2012	<p>Note: Implementation Guide was NOT required for this version.</p> <p>Addition of a new Sugar Milling sector. Inclusion of new Qualifications and Units of Competency in sugar milling, and new Units of Competency in grains and operations. Updates to existing Qualifications to include new grains and operations units.</p> <p>Inclusion of new Skill Sets.</p> <p>Typographical corrections and edits for clarity in existing Qualifications and Skill Sets.</p> <p>Update of previously imported SUG02 Units of Competency to new native sugar milling units.</p>
2.0	4 November 2011	Inclusion of new qualifications and units of competency in wine, baking and food science and technology, and updates to existing qualifications and units of competency. Inclusion of new skill sets.
1.0	31 January 2011	Primary release

Qualifications and Nominal Hours

The following table provides a summary of the qualifications and nominal hours in the FDF10 Food Processing Training Package

Note: the new qualifications in version4 are in **RED**

National ID	Training Package Qualification Title	Nominal Hours
FDF10111	Certificate I in Food Processing	220
FDF10210	Certificate I in Pharmaceutical Manufacturing	215
FDF20111	Certificate II in Food Processing	535
FDF20211	Certificate II in Pharmaceutical Manufacturing	559
FDF20411	Certificate II in Wine Industry Operations	509
FDF20510	Certificate II in Retail Baking Assistance	585
FDF20911	Certificate II in Food Processing (Sales)	445
FDF30111	Certificate III in Food Processing	755
FDF30210	Certificate III in Pharmaceutical Manufacturing	730
FDF30310	Certificate III in Plant Baking	808
FDF30411	Certificate III in Wine Industry Operations	760
FDF30510	Certificate III in Retail Baking (Cake and Pastry)	630
FDF30610	Certificate III in Retail Baking (Bread)	590
FDF30710	Certificate III in Retail Baking (Combined)	860
FDF30910	Certificate III in Food Processing (Sales)	540
FDF40110	Certificate IV in Food Processing	1155
FDF40210	Certificate IV in Pharmaceutical Manufacturing	940
FDF40311	Certificate IV in Food Science and Technology	1020
FDF40811	Certificate IV in Advanced Baking	660
FDF41012	Certificate IV in Flour Milling	1140
FDF50110	Diploma of Food Processing	1625
FDF50210	Diploma of Pharmaceutical Manufacturing	1435
FDF50311	Diploma of Food Science Technology	1320

Units of Competency and Nominal Hours

The following table provides a summary of the units of competency and nominal hours in the industry Food Processing Training Package FDF10

Note: the new units of competency in version4 are in **RED**

National ID	Training Package Unit Title	Nominal Hours
FDFAU4001A	Assess compliance with food safety programs	60
FDFAU4002A	Communicate and negotiate to conduct food safety audits	40
FDFAU4003A	Conduct food safety audits	80
FDFAU4004A	Identify, evaluate and control food safety hazards	80
FDFAU4005A	Audit bivalve mollusc growing and harvesting processes	45
FDFAU4006A	Audit a cook chill process	45
FDFAU4007B	Audit a heat treatment process	45
FDFAU4008A	Audit manufacturing of ready-to-eat meat products	45
FDFBK2001A	Operate a cooling and slicing process	45
FDFBK2002A	Operate a pastry forming and filling process	20
FDFBK2003A	Manufacture rye crisp breads	30
FDFBK2004A	Manufacture wafer products	30
FDFBK2005A	Operate a doughnut making process	40
FDFBK2006A	Operate a griddle production process	40
FDFBK2007A	Operate a pastry production process	60
FDFBP2001A	Operate the bottle supply process	20
FDFBP2002A	Operate the carton erection process	20
FDFBP2003A	Operate the carton packing process	20
FDFBP2004A	Operate the bottle sealing process	40
FDFBP2005A	Operate the electronic coding process	20
FDFBP2006A	Operate traditional sparkling wine processes	40
FDFBP2007A	Operate the tirage and transfer process	40
FDFBP2008A	Perform packaging equipment changeover	60
FDFBP2009A	Operate the bottle capsuling process	20
FDFBP2010A	Operate manual bottling and packaging processes	20
FDFBP2011A	Operate the palletising process	20
FDFBP3001A	Operate the bottle filling process	60
FDFBP3002A	Operate the labelling process	60
FDFBP3003A	Operate the softpack filling process	60
FDFBV2001A	Operate a deaeration, mixing and carbonation process	55
FDFBV2002A	Manufacture coffee (roast and ground)	120
FDFBV2003A	Operate an ice manufacturing process	55
FDFCD2001A	Conduct winery and/or site tours	30
FDFCD2002A	Promote wine tourism information	60
FDFCD2003A	Evaluate wines (standard)	40
FDFCD2004A	Perform cellar door stock control procedure	20
FDFCD2005A	Sell cellar door products and services	45
FDFCD2006A	Conduct a standard product tasting	50
FDFCD3001A	Evaluate wines (advanced)	30
FDFCD3002A	Conduct a specialised product tasting	20
FDFCD3003A	Coordinate winery hospitality activities	40
FDFCEL2001A	Perform oak handling activities	20
FDFCEL2002A	Perform fermentation operations	30
FDFCEL2003A	Operate the ion exchange process	20
FDFCEL2004A	Perform single column lees stripping (continuous still brandy) operations	20
FDFCEL2005A	Operate the pressing process	40
FDFCEL2006A	Operate clarification by separation (centrifugation) process	30
FDFCEL2007A	Prepare and monitor wine cultures	40
FDFCEL2008A	Perform dual column distillation (continuous still brandy) operations	40
FDFCEL2009A	Perform first distillation (pot still brandy) operations	20
FDFCEL2010A	Operate the fine filtration process	40

National ID	Training Package Unit Title	Nominal Hours
FDFCEL2011A	Perform heat exchange operations	20
FDFCEL2012A	Handle spirits	40
FDFCEL2013A	Operate the pressure leaf filtration process	30
FDFCEL2014A	Operate the rotary vacuum filtration process	25
FDFCEL2015A	Perform must draining operations	20
FDFCEL2016A	Operate the crushing process	40
FDFCEL2017A	Prepare and make additions and finings	30
FDFCEL2018A	Carry out inert gas handling operations	20
FDFCEL2019A	Carry out transfer operations	20
FDFCEL2020A	Prepare and wax tanks	20
FDFCEL3001A	Perform second distillation (pot still brandy) operations	40
FDFCEL3002A	Operate the continuous clarification by separation (flotation) process	40
FDFCEL3003A	Operate the concentration process	40
FDFCEL3004A	Perform de-aromatising, de-alcoholising or de-sulphuring operations	40
FDFCEL3005A	Perform rectification (continuous still) operations	60
FDFCH3001A	Coordinate cheese making operations	60
FDFCH3002A	Carry out processes for a range of artisan cheeses	60
FDFCH4001A	Carry out sampling and interpret tests for cheese production	70
FDFCH4002A	Produce acid-coagulated soft cheese	50
FDFCH4003A	Produce a range of rennet-coagulated cheeses	70
FDFCH4004A	Produce acid/heat coagulated cheese	40
FDFCON2001A	Examine raw ingredients used in confectionery	30
FDFCON2002A	Operate a boiled confectionery process	50
FDFCON2003A	Operate a chocolate conching process	50
FDFCON2004A	Operate a chocolate depositing or moulding process	40
FDFCON2005A	Operate a confectionery depositing process	40
FDFCON2006A	Operate a granulation and compression process	50
FDFCON2007A	Operate a panning process	40
FDFCON2008A	Operate a chocolate refining process	50
FDFCON2009A	Operate a starch moulding process	50
FDFDP2001A	Operate a butter churning process	40
FDFDP2002A	Operate a butter oil process	55
FDFDP2003A	Operate a curd production and cutting process	40
FDFDP2004A	Operate a cooling and hardening process	15
FDFDP2005A	Operate a cheese pressing and moulding process	30
FDFDP2006A	Operate a fermentation process	40
FDFFS1001A	Follow work procedures to maintain food safety	20
FDFFS2001A	Implement the food safety program and procedures	30
FDFFS3001A	Monitor the implementation of quality and food safety programs	90
FDFFS4001A	Supervise and maintain a food safety plan	50
FDFFS4002A	Supervise and verify supporting programs for food safety	70
FDFFS5001A	Develop a HACCP-based food safety plan	60
FDFST4001A	Apply food processing technologies	50
FDFST4002A	Monitor the development and implementation of a food QA system	60
FDFST4003A	Apply digital technology in food processing	40
FDFST4004A	Perform microbiological procedures in the food industry	50
FDFST4005A	Document processes and procedures for a food product	20
FDFST4006A	Apply food preservation technologies	15
FDFST4007A	Establish operational requirements for a food processing enterprise	50
FDFST4008A	Preserve food in cans or sealed containers	40
FDFST4009A	Label foods according to legislative requirements	30
FDFST4010A	Apply sensory analysis in food processing	30
FDFST4011A	Apply the principles of nutrition to food processing	20
FDFST4012A	Apply water management principles to the food industry	40
FDFST4020A	Implement and review the processing of market milk and related products	40
FDFST4021A	Carry out sampling and testing of milk at receipt	40

National ID	Training Package Unit Title	Nominal Hours
FDFFFST4022A	Implement and review the preparation of milk for processing	40
FDFFFST4030A	Implement and review the processing of chocolate and sugar-panned products	30
FDFFFST4031A	Implement and review the processing of aerated confectioneries	30
FDFFFST4032A	Implement and review the production of gums and jellies	30
FDFFFST4033A	Implement and review the production of chocolate products	30
FDFFFST4034A	Implement and review the processing of chocolate	30
FDFFFST4035A	Implement and review the processing of high and low boil confectionery	30
FDFFFST4036A	Implement and review the processing of confectionery products	30
FDFFFST4040A	Identify and implement product safety and quality for chilled or frozen poultry product manufacturing	40
FDFFFST4041A	Identify and implement product safety and quality for cooked poultry product manufacturing	30
FDFFFST4042A	Identify and implement product safety and quality for egg based product manufacturing	30
FDFFFST4050A	Identify and implement product safety and quality for processing of fruit, vegetables and other produce	40
FDFFFST4051A	Identify and implement product safety and quality processes for fish and seafood products	40
FDFFFST4052A	Implement and review the manufacturing and processing of edible fats and oils	30
FDFFFST4053A	Implement and review manufacturing, packaging and testing of beverage products	40
FDFFFST4054A	Identify and implement product safety and quality for manufacturing of cereal products	40
FDFFFST5001A	Monitor refrigeration and air conditioning systems in food processing	40
FDFFFST5002A	Identify and implement required process control for a food processing operation	50
FDFFFST5003A	Construct a process control chart for a food processing operation	40
FDFFFST5004A	Specify and monitor the nutritional value of processed foods	75
FDFFFST5005A	Identify the biochemical properties of food	70
FDFFFST5006A	Apply food microbiological techniques and analysis	70
FDFFFST5007A	Evaluate sampling plans in relation to food industry standards	30
FDFFFST5008A	Develop a new food product	100
FDFFFST5023A	Implement and review the production of milk fat products	50
FDFFFST5024A	Implement and review the production of fermented dairy products and dairy desserts	70
FDFFFST5025A	Implement and review the production of concentrated and dried dairy products	70
FDFFFST5026A	Implement and review the production of ice creams and frozen dairy products	60
FDFFFST5027A	Implement and review the production of milk and related products by the membrane system	50
FDFFFST5030A	Develop, manage and maintain quality systems for food processing	60
FDFFFV2001A	Apply hydro-cooling process to fresh produce	30
FDFFFV3001A	Conduct chemical wash for fresh produce	30
FDFFFV3002A	Program fresh produce grading equipment	30
FDFGSPS2001A	Operate a bleaching process	50
FDFGSPS2002A	Operate a compecting process	50
FDFGSPS2003A	Operate a deodorising process	50
FDFGSPS2004A	Operate a flake preparation process	40
FDFGSPS2005A	Operate a fractionation process	40
FDFGSPS2006A	Operate a hydrogenation process	50
FDFGSPS2007A	Operate an interesterification process	50
FDFGSPS2008A	Operate a neutralisation process	50
FDFGSPS2009A	Operate a soap splitting process	55
FDFGSPS2010A	Operate a winterisation process	20
FDFGSPS2011A	Operate a creamed honey manufacture process	55

National ID	Training Package Unit Title	Nominal Hours
FDFGR2001A	Operate a liquid, mash or block stockfeed process	30
FDFGR2002A	Understand mill operations and technologies	30
FDFGR2003A	Operate a grain conditioning process	20
FDFGR2004A	Operate a grain cleaning process	35
FDFGR2005A	Operate a purification process	20
FDFGR2006A	Operate a scalping and grading process	30
FDFGR2007A	Operate a scratch and sizing process	20
FDFGR2008A	Operate a break roll process	20
FDFGR2009A	Operate a pelleting process	40
FDFGR2010A	Handle grain in a storage area	30
FDFGR2011A	Receive grain for malting	40
FDFGR2012A	Prepare malted grain	40
FDFGR2013A	Blend and despatch malt	30
FDFGR3001A	Work with micronutrients or additions in stockfeed manufacturing processes	40
FDFGR3002A	Demonstrate knowledge of animal nutrition principles	40
FDFGR3003A	Lead flour milling shift operations	60
FDFGR3004A	Control mill processes and performance	60
FDFGR4001A	Control power and automation for milling processes	50
FDFGR4002A	Supervise testing processes for wheat and flour	50
FDFGR4003A	Manage mill logistics and support services	50
FDFGR4004A	Establish and supervise dust control procedures in a grain processing enterprise	60
FDFLAB2001A	Perform basic analytical tests	30
FDFLAB2002A	Perform basic microbiological tests	40
FDFLAB2003A	Perform basic packaging tests and inspections	40
FDFLAB2004A	Prepare laboratory solutions and stains	40
FDFLAB2005A	Prepare and pour culture media	20
FDFLAB2006A	Record laboratory data	40
FDFLAB2007A	Standardise laboratory solutions	40
FDFLAB2008A	Analyse laboratory data	40
FDFLAB2009A	Perform packaging quality control procedures	60
FDFLAB2010A	Prepare product or show samples	60
FDFLAB2011A	Use basic laboratory equipment	25
FDFLAB2012A	Maintain aseptic environment	40
FDFLAB3001A	Use computer technology for laboratory applications	60
FDFLAB3002A	Perform non-routine or specialised tests	60
FDFLAB3003A	Perform routine troubleshooting procedures	40
FDFLAB3004A	Check and maintain readiness of wine testing equipment	30
FDFLAB3005A	Perform instrumental tests or procedures on wine samples	40
FDFOHS1001A	Work safely	30
FDFOHS2001A	Participate in OHS processes	40
FDFOHS3001A	Contribute to OHS processes	40
FDFOHS4001A	Identify, assess and control OHS risk in own work	50
FDFOHS4002A	Maintain OHS processes	60
FDFOHS5001A	Manage OHS processes	60
FDFOP1001A	Pack or unpack product manually	20
FDFOP1002A	Operate automated washing equipment	15
FDFOP1003A	Carry out manual handling tasks	30
FDFOP1004A	Prepare basic mixes	20
FDFOP1005A	Operate basic equipment	30
FDFOP1006A	Monitor process operation	30
FDFOP1007A	Participate effectively in a workplace environment	30
FDFOP1008A	Take and record basic measurements	30
FDFOP1009A	Follow work procedures to maintain quality	20
FDFOP1010A	Communicate workplace information	20
FDFOP2001A	Work effectively in the food processing industry	30

National ID	Training Package Unit Title	Nominal Hours
FDFOP2002A	Inspect and sort materials and product	20
FDFOP2003A	Clean equipment in place	30
FDFOP2004A	Clean and sanitise equipment	20
FDFOP2005A	Work in a socially diverse environment	30
FDFOP2006A	Operate a bulk dry goods transfer process	30
FDFOP2007A	Work in a freezer storage area	20
FDFOP2008A	Operate a bulk liquid transfer process	30
FDFOP2009A	Load and unload tankers	20
FDFOP2010A	Work with temperature controlled stock	30
FDFOP2011A	Conduct routine maintenance	50
FDFOP2012A	Maintain food safety when loading, unloading and transporting food	35
FDFOP2013A	Apply sampling procedures	20
FDFOP2014A	Participate in sensory analyses	35
FDFOP2015A	Apply principle of statistical process control	30
FDFOP2016A	Work in a food handling area for non-food handlers	30
FDFOP2017A	Operate a blending, sieving and bagging process	45
FDFOP2018A	Operate a case packing process	45
FDFOP2019A	Fill and close product in cans	50
FDFOP2020A	Operate a form, fill and seal process	55
FDFOP2021A	Operate a fill and seal process	55
FDFOP2022A	Operate a high speed wrapping process	45
FDFOP2023A	Operate a packaging process	40
FDFOP2024A	Operate a cooling, slicing and wrapping process	50
FDFOP2025A	Manufacture extruded and toasted products	40
FDFOP2026A	Operate a forming or shaping process	50
FDFOP2027A	Dispense non-bulk ingredients	20
FDFOP2028A	Operate a mixing or blending process	40
FDFOP2029A	Operate a baking process	55
FDFOP2030A	Operate a process control interface	35
FDFOP2031A	Operate a coating application process	35
FDFOP2032A	Work in a clean room environment	35
FDFOP2033A	Operate a depositing process	60
FDFOP2034A	Operate an evaporation process	60
FDFOP2035A	Operate an enrobing process	30
FDFOP2036A	Operate an extrusion process	55
FDFOP2037A	Operate a filtration process	55
FDFOP2038A	Operate a grinding process	20
FDFOP2039A	Operate a frying process	55
FDFOP2040A	Operate a heat treatment process	60
FDFOP2041A	Operate a mixing or blending and cooking process	55
FDFOP2042A	Operate a drying process	60
FDFOP2043A	Operate an homogenising process	20
FDFOP2044A	Operate a retort process	50
FDFOP2045A	Operate pumping equipment	30
FDFOP2046A	Operate a production process	50
FDFOP2047A	Operate a portion saw	35
FDFOP2048A	Pre-process raw materials	40
FDFOP2049A	Operate a reduction process	20
FDFOP2050A	Operate a separation process	50
FDFOP2051A	Operate a spreads production process	50
FDFOP2052A	Operate a chocolate tempering process	20
FDFOP2053A	Operate a washing and drying process	30
FDFOP2054A	Operate a water purification process	40
FDFOP2055A	Freeze dough	10
FDFOP2056A	Operate a freezing process	60
FDFOP2057A	Operate a membrane process	60
FDFOP2058A	Operate a holding and storage process	15

National ID	Training Package Unit Title	Nominal Hours
FDFOP2059A	Operate a continuous freezing process	50
FDFOP2060A	Operate an automated cutting process	35
FDFOP2061A	Use numerical applications in the workplace	20
FDFOP2062A	Apply work procedures to maintain integrity of product	30
FDFOP2063A	Apply quality systems and procedures	30
FDFOP2064A	Provide and apply workplace information	30
FDFOP3001A	Control contaminants and allergens in the workplace	70
FDFOP3002A	Set up a production or packaging line for operation	45
FDFOP3003A	Operate interrelated processes in a production system	60
FDFOP3004A	Operate interrelated processes in a packaging system	60
FDFOP3005A	Prepare food products using basic cooking methods	50
FDFOP3006A	Identify cultural, religious and dietary requirements for food products	40
FDFPB3001A	Operate a dough mixing process	80
FDFPB3002A	Operate a final proof and baking process	50
FDFPB3003A	Operate a dough make up process	60
FDFPH1001A	Follow work procedures to maintain Good Manufacturing Practice	40
FDFPH2001A	Apply Good Manufacturing Practice procedures	54
FDFPH2002A	Operate a concentration process	40
FDFPH2003A	Operate an extraction process	40
FDFPH2004A	Operate a separation process using chromatography	60
FDFPH2005A	Operate an aseptic fill and seal process	55
FDFPH2006A	Operate an aseptic form, fill and seal process	60
FDFPH2007A	Co-ordinate a label store	55
FDFPH2008A	Operate a compressing process	60
FDFPH2009A	Dispense pharmaceutical raw materials	60
FDFPH2010A	Operate an encapsulation process	60
FDFPH2011A	Operate a granulation process	60
FDFPH2012A	Operate a liquid manufacturing process	70
FDFPH2013A	Operate a tablet coating process	60
FDFPH2014A	Operate a terminal sterilisation process	60
FDFPH3001A	Monitor and maintain Good Manufacturing Practice procedures	80
FDFPH4001A	Prepare and review workplace documentation to support Good Manufacturing Practice	60
FDFPH4002A	Facilitate and monitor Good Manufacturing Practice	60
FDFPH4003A	Facilitate contamination control	40
FDFPH4004A	Participate in change control procedures	60
FDFPH4005A	Participate in validation processes	40
FDFPH4006A	Respond to non-conformance	60
FDFPO2001A	Operate a dicing, stripping or mincing process	20
FDFPO2002A	Operate an evisceration process	20
FDFPO2003A	Grade carcass	20
FDFPO2004A	Harvest edible offal	18
FDFPO2005A	Operate a marinade injecting process	20
FDFPO2006A	Operate a washing and chilling process	35
FDFPO2007A	Operate the bird receival and hanging process	20
FDFPO2008A	Operate a stunning, killing and defeathering process	40
FDFPO2009A	Work in an egg grading floor	30
FDFPO2010A	Operate egg grading and packing floor equipment	40
FDFPO3001A	Operate a chickway system	55
FDFPO3002A	Debone and fillet product (manually)	60
FDFPPL2001A	Participate in work teams and groups	20
FDFPPL3001A	Participate in improvement processes	45
FDFPPL3002A	Report on workplace performance	35
FDFPPL3003A	Support and mentor individuals and groups	30
FDFPPL3004A	Lead work teams and groups	40
FDFPPL3005A	Participate in an audit process	35
FDFPPL3006A	Establish compliance requirements for work area	50

National ID	Training Package Unit Title	Nominal Hours
FDFPPL4001A	Manage people in the work area	45
FDFPPL4002A	Plan and co-ordinate maintenance	45
FDFPPL4003A	Schedule and manage production	45
FDFPPL4004A	Optimise a work process	45
FDFPPL4005A	Establish process capability	45
FDFPPL4006A	Manage a work area within budget	55
FDFPPL4007A	Manage supplier agreements and contracts	50
FDFPPL4008A	Manage internal audits	45
FDFPPL5001A	Design and maintain programs to support legal compliance	50
FDFRB1001A	Finish products	10
FDFRB2001A	Form and fill pastry products	40
FDFRB2002A	Prepare fillings	30
FDFRB2003A	Produce meringue-based products	20
FDFRB2004A	Provide production assistance for bread products	60
FDFRB2005A	Provide assistance in cake, pastry and biscuit production	80
FDFRB3001A	Produce pastry	50
FDFRB3002A	Produce bread dough	80
FDFRB3003A	Produce sponge, cake and cookie batter	70
FDFRB3004A	Decorate cakes and cookies	60
FDFRB3005A	Bake bread	30
FDFRB3006A	Bake sponges, cakes and cookies	30
FDFRB3007A	Bake pastry products	30
FDFRB3008A	Store, handle and use frozen dough	40
FDFRB3009A	Retard dough	15
FDFRB3010A	Process dough	60
FDFRB3011A	Diagnose and respond to product and process faults (bread)	30
FDFRB3012A	Diagnose and respond to product and process faults (pastry, cake and cookies)	50
FDFRB3013A	Produce artisan breads	80
FDFRB3014A	Produce sweet yeast products	50
FDFRB3015A	Produce and decorate gateaux and tortes	80
FDFRB3016A	Plan and schedule production for retail bakery	50
FDFRB3017A	Participate in product development	50
FDFRB4001A	Apply marketing principles to retail bakery	60
FDFRB4002A	Control bakery operations to meet quality and production requirements	60
FDFRB4003A	Apply baking science to work practices	70
FDFRB4004A	Produce sourdough products	70
FDFRB4005A	Apply advanced finishing techniques for speciality cakes and desserts	80
FDFRB4006A	Explore and apply baking techniques to develop new products	60
FDFRB4007A	Evaluate and assess bakery product	40
FDFRB4008A	Set up sustainable baking operations	40
FDFRB4009A	Coordinate material supply for baking processes	40
FDFRB4010A	Prepare plated sweets and desserts	50
FDFTEC3001A	Participate in a HACCP team	50
FDFTEC3002A	Implement the pest prevention program	40
FDFTEC3003A	Apply raw materials, ingredient and process knowledge to production problems	40
FDFTEC4001A	Determine handling processes for perishable food items	60
FDFTEC4002A	Manage controlled atmosphere storage	60
FDFTEC4003A	Control food contamination and spoilage	45
FDFTEC4004A	Apply basic process engineering principles to food processing	45
FDFTEC4005A	Apply an understanding of food additives	45
FDFTEC4006A	Apply an understanding of legal requirements of food production	45
FDFTEC4007A	Describe and analyse data using mathematical principles	45
FDFTEC4008A	Apply principles of food packaging	45
FDFTEC4009A	Identify the physical and chemical properties of materials, food and related products	45
FDFTEC4010A	Manage water treatment processes	45

National ID	Training Package Unit Title	Nominal Hours
FDFTEC4011A	Participate in product recalls	45
FDFTEC5001A	Manage and evaluate new product trials	60
FDFTEC5002A	Manage utilities and energy for a production process	50
FDFWGG2001A	Bench graft vines	60
FDFWGG2002A	Carry out potting operations	20
FDFWGG2003A	Hand prune vines	40
FDFWGG2004A	Undertake irrigation systems maintenance activities	20
FDFWGG2005A	Maintain callusing environment	40
FDFWGG2006A	Obtain and process rootlings	20
FDFWGG2007A	Tend containerised nursery plants	40
FDFWGG2008A	Train vines	20
FDFWGG2009A	Operate specialised canopy management equipment	40
FDFWGG2010A	Field graft vines	40
FDFWGG2011A	Install irrigation components	20
FDFWGG2012A	Identify and treat nursery plant disorders	40
FDFWGG2013A	Deliver injection requirements	20
FDFWGG2014A	Operate the irrigation system	40
FDFWGG2015A	Support mechanical harvesting operations	20
FDFWGG2016A	Install and maintain vine trellis	20
FDFWGG2017A	Recognise disorders and identify pests and diseases	20
FDFWGG2018A	Operate vineyard equipment	40
FDFWGG2019A	Perform vertebrate pest control activities	20
FDFWGG2020A	Carry out hot water treatment	40
FDFWGG2021A	Operate nursery cold storage facilities	40
FDFWGG2022A	Take and process vine cuttings	20
FDFWGG2023A	Carry out basic canopy maintenance	20
FDFWGG2024A	Pick grapes by hand	20
FDFWGG2025A	Plant vines by hand	20
FDFWGG3001A	Apply chemicals and biological agents	20
FDFWGG3002A	Coordinate canopy management activities	40
FDFWGG3003A	Coordinate crop harvesting activities	20
FDFWGG3004A	Coordinate nursery activities	40
FDFWGG3005A	Perform field nursery activities	40
FDFWGG3006A	Coordinate hand pruning activities	40
FDFWGG3007A	Implement an irrigation schedule	40
FDFWGG3008A	Operate a mechanical harvester	40
FDFWGG3009A	Monitor and maintain nursery plants	40
FDFWGG3010A	Implement a soil management program	20
FDFWGG3011A	Perform shed nursery activities	40
FDFWGG3012A	Monitor and control vine disorders and damage	60
FDFWGG3013A	Operate spreading and seeding equipment	20
FDFWIN1001A	Identify key operations in wine production	20
FDFWIN1002A	Identify viticulture processes	20
FDFWIN2001A	Perform effectively in a wine industry workplace	40
FDFWIN2002A	Identify and control risks in own work	20

Qualification Mapping

The following table provides an overview of the qualifications from Version 4 which replaces qualifications from the existing version of the FDF10 Food Processing Industry Training Package

Version 3 Current Qualification			Version 4 Replacement Qualification		
National ID	Qualification Title	Hours	National ID	Qualification Title	Hours
	No previous equivalent		FDF41012	Certificate IV in Flour Milling	1140

Mapping Units of Competency

The following table provides an overview of the units of competency from Version 3 which are replaced by the units of competency from Version 4 of the FDF10 Food Processing Training Package.

Version 3			Version 4		
National ID	Units of Competency Title	Hours	National ID	Units of Competency Title	Hours
	No previous equivalent		FDFGR3003A	Lead flour milling shift operations	60
	No previous equivalent		FDFGR3004A	Control mill processes and performance	60
	No previous equivalent		FDFGR4001A	Control power and automation for milling processes	50
	No previous equivalent		FDFGR4002A	Supervise testing processes for wheat and flour	50
	No previous equivalent		FDFGR4003A	Manage mill logistics and support services	50
	No previous equivalent		FDFGR4004A	Establish and supervise dust control procedures in a grain processing enterprise	60

Traineeships and Apprenticeships

The following table provides a summary of the qualifications in the FDF10 Food Processing Training Package **Version 4** and the accredited traineeship and apprenticeship courses they will replace.

Version 3 Current Qualification				Version 4 Replacement Qualification		
National ID	Qualification Title	Traineeship/Apprenticeship	Hours	National ID	Qualification Title	Hours
Traineeship						
FDF20111	Certificate II in Food Processing	Food Processing (Level 2)	535		<i>No change</i>	
FDF20411	Certificate II in Wine Industry Operations	Food Processing (Wine) (Level 2)	509		<i>No change</i>	
FDF20911	Certificate II in Food Processing (Sales)	Food Processing (Sales) Level 2	445		<i>No change</i>	
FDF30111	Certificate III in Food Processing	Food Processing (Level 3)	755		<i>No change</i>	
FDF30210	Certificate III in Pharmaceutical Manufacturing	Pharmaceutical Manufacturing (Level 3)	685		<i>No change</i>	
FDF30411	Certificate III in Wine Industry Operations	Food Processing (Wine) (Level 3)	760		<i>No change</i>	
FDF30910	Certificate III in Food Processing (Sales)	Food Processing (Sales) (Level 3)	540		<i>No change</i>	
FDF40110	Certificate IV in Food Processing	Production Line Supervisor (Level 4)	1155		<i>No change</i>	
Apprenticeship						
FDF30510	Certificate III in Retail Baking (Cake and Pastry)	Pastry Cooking	630		<i>No change</i>	
FDF30610	Certificate III in Retail Baking (Bread)	Breadmaking	590		<i>No change</i>	
FDF30710	Certificate III in Retail Baking (Combined)	Baking (Combined)	860		<i>No change</i>	