

FBP Food, Beverage and Pharmaceutical

TRAINING PACKAGE

Version 1

WA NOMINAL HOURS GUIDE

Introduction

This Guide has been generated to enable the stakeholders in this Industry in Western Australia to participate in the managed implementation of the National FBP Food, Beverage and Pharmaceutical Training Package.

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

Version 1 of the FBP Food, Beverage and Pharmaceutical was released by Training.Gov.Au (TGA) on the 23/01/2018.

Transition Arrangements

Registered Training Organisations (RTOs) are required to deliver Training Package qualifications in accordance with the Standards for RTOs. For further information visit the Training Accreditation Council website www.tac.wa.gov.au.

Nominal Hours

Nominal hours are the hours of training notionally required to achieve the outcomes of units of competency.

Nominal hours are identified for nationally endorsed qualifications. Nominal hours may vary for a qualification depending on the selection of units of competency.

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

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Qualifications and Nominal Hours

The following table provides a summary of the qualifications and nominal hours in the training package.

National Code	National Title	Nominal Hours
FBP10117	Certificate I in Food Processing	190
FBP10217	Certificate I in Baking	205
FBP20117	Certificate II in Food Processing	435
FBP20217	Certificate II in Baking	400
FBP20317	Certificate II in Food Processing (Sales)	370
FBP30117	Certificate III in Food Processing	755
FBP30217	Certificate III in Plant Baking	808
FBP30317	Certificate III in Cake and Pastry	740
FBP30417	Certificate III in Bread Baking	745
FBP30517	Certificate III in Baking	1040
FBP30617	Certificate III in Food Processing (Sales)	540
FBP30717	Certificate III in Rice Processing	705
FBP40117	Certificate IV in Flour Milling	1140
FBP40217	Certificate IV in Baking	740

Units of Competency and Nominal Hours

The following table provides a summary of the units of competency and nominal hours in the training package.

National Code	National Title	Nominal Hours
FBPBEV2001	Operate a deaeration, mixing and carbonation process	55
FBPBEV2002	Manufacture roast and ground coffee	120
FBPBEV2003	Operate an ice manufacturing process	55
FBPCHE3001	Conduct cheese making operations	60
FBPCHE3002	Carry out processes for a range of artisan cheeses	60
FBPCON2001	Examine raw ingredients used in confectionery	30
FBPCON2002	Operate a boiled confectionery process	50
FBPCON2003	Operate a chocolate conching process	50
FBPCON2004	Operate a chocolate depositing or moulding process	40
FBPCON2005	Operate a confectionery depositing process	40
FBPCON2006	Operate a granulation and compression process	50
FBPCON2007	Operate a panning process	40
FBPCON2008	Operate a chocolate refining process	50
FBPCON2009	Operate a starch moulding process	50
FBPDPR2001	Operate a butter churning process	40
FBPDPR2002	Operate a butter oil process	55
FBPDPR2003	Operate a curd production and cutting process	40
FBPDPR2004	Operate a cooling and hardening process	15
FBPDPR2005	Operate a cheese pressing and moulding process	30
FBPDPR2006	Operate a fermentation process	40
FBPEGG2001	Work on an egg grading floor	30
FBPEGG2002	Operate egg grading and packing floor equipment	40
FBPFAV2001	Apply hydro-cooling processes to fresh produce	30

FBPFAV3001	Conduct chemical wash for fresh produce	30
FBPFAV3002	Program fresh produce grading equipment	30
FBPFSY1001	Follow work procedures to maintain food safety	20
FBPGPS2001	Operate a bleaching process	50
FBPGPS2002	Operate a complecting process	50
FBPGPS2003	Operate a deodorising process	50
FBPGPS2004	Operate a flake preparation process	40
FBPGPS2005	Operate a fractionation process	40
FBPGPS2006	Operate a hydrogenation process	50
FBPGPS2007	Operate an interesterification process	50
FBPGPS2008	Operate a neutralisation process	50
FBPGPS2009	Operate a soap splitting process	55
FBPGPS2010	Operate a winterisation process	20
FBPGPS2011	Operate a creamed honey manufacture process	55
FBPGRA2001	Operate a liquid, mash or block stockfeed process	30
FBPGRA2002	Recognise mill operations and technologies	30
FBPGRA2003	Operate a grain conditioning process	20
FBPGRA2004	Operate a grain cleaning process	35
FBPGRA2005	Operate a purification process	20
FBPGRA2006	Operate a scalping and grading process	30
FBPGRA2007	Operate a scratch and sizing process	20
FBPGRA2008	Operate a break roll process	20
FBPGRA2009	Operate a pelleting process	40
FBPGRA2010	Handle grain in a storage area	30
FBPGRA2011	Receive grain for malting	40
FBPGRA2012	Prepare malted grain	40
FBPGRA2013	Blend and dispatch malt	30
FBPGRA2014	Operate a rice vitamin enrichment process	20

FBPGRA3001	Work with micronutrients or additions in stockfeed manufacturing processes	40
FBPGRA3002	Apply knowledge of animal nutrition principles to stockfeed product	40
FBPGRA3003	Lead flour milling shift operations	60
FBPGRA3004	Control mill processes and performance	60
FBPGRA3005	Conduct rice harvest receivals	35
FBPGRA3006	Implement a paddy receival and grain cleaning process	35
FBPGRA3007	Implement a rice blending and cleaning process	35
FBPGRA3008	Implement a rice colour sorting process	70
FBPGRA3009	Implement a rice flour break process	35
FBPGRA3010	Implement a rice flour grading process	35
FBPGRA3011	Implement a rice grading process	35
FBPGRA3012	Implement a rice hulling and separation process	35
FBPGRA3013	Implement a rice product manufacturing process	70
FBPGRA3014	Implement a rice seed preparation and storage system	55
FBPGRA3015	Implement a rice whitening process	35
FBPGRA3016	Implement a rice flour blending process	35
FBPGRA4001	Control power and automation for milling processes	50
FBPGRA4002	Supervise testing processes for wheat and flour	50
FBPGRA4003	Manage mill logistics and support services	50
FBPGRA4004	Establish and supervise dust control procedures in a grain processing enterprise	60
FBPOPR1001	Pack or unpack product manually	20
FBPOPR1002	Operate automated washing equipment	15
FBPOPR1003	Communicate workplace information	20
FBPOPR1004	Prepare basic mixes	20
FBPOPR1005	Operate basic equipment	30
FBPOPR1006	Monitor process operation	30
FBPOPR1007	Participate effectively in a workplace environment	30
FBPOPR1008	Take and record basic measurements	30

FBPOPR1009	Follow work procedures to maintain quality	20
FBPOPR2001	Work effectively in the food processing industry	30
FBPOPR2002	Inspect and sort materials and product	20
FBPOPR2003	Prepare and monitor beer yeast propagation processes	45
FBPOPR2004	Operate a beer packaging process	35
FBPOPR2005	Operate a beer filling process	35
FBPOPR2006	Operate a bulk dry goods transfer process	30
FBPOPR2007	Work in a freezer storage area	20
FBPOPR2008	Operate a bulk liquid transfer process	30
FBPOPR2009	Load and unload tankers	20
FBPOPR2010	Work with temperature controlled stock	30
FBPOPR2011	Identify key stages and beer production equipment in a brewery	25
FBPOPR2012	Maintain food safety when loading, unloading and transporting food	35
FBPOPR2013	Operate a bright beer tank process	25
FBPOPR2014	Participate in sensory analyses	35
FBPOPR2015	Operate a beer filtration process	35
FBPOPR2016	Operate a beer maturation process	35
FBPOPR2017	Operate a blending, sieving and bagging process	45
FBPOPR2018	Operate a case packing process	45
FBPOPR2019	Fill and close product in cans	50
FBPOPR2020	Operate a form, fill and seal process	55
FBPOPR2021	Operate a fill and seal process	55
FBPOPR2022	Operate a high speed wrapping process	45
FBPOPR2023	Operate a packaging process	40
FBPOPR2024	Operate a cooling, slicing and wrapping process	50
FBPOPR2025	Manufacture extruded and toasted products	40
FBPOPR2026	Operate a forming or shaping process	50
FBPOPR2027	Dispense non-bulk ingredients	20

FBPOPR2028	Operate a mixing or blending process	40
FBPOPR2029	Operate a baking process	55
FBPOPR2030	Operate a brewery fermentation process	45
FBPOPR2031	Operate a coating application process	35
FBPOPR2032	Apply work procedures to maintain integrity of product	30
FBPOPR2033	Operate a depositing process	60
FBPOPR2034	Operate an evaporation process	60
FBPOPR2035	Operate an enrobing process	30
FBPOPR2036	Operate an extrusion process	55
FBPOPR2037	Operate a filtration process	55
FBPOPR2038	Operate a grinding process	20
FBPOPR2039	Operate a frying process	55
FBPOPR2040	Operate a heat treatment process	60
FBPOPR2041	Operate a mixing or blending and cooking process	55
FBPOPR2042	Operate a drying process	60
FBPOPR2043	Operate an homogenising process	20
FBPOPR2044	Operate a retort process	50
FBPOPR2045	Operate pumping equipment	30
FBPOPR2046	Operate a production process	50
FBPOPR2047	Operate a portion saw	35
FBPOPR2048	Pre-process raw materials	40
FBPOPR2049	Operate a reduction process	20
FBPOPR2050	Operate a separation process	50
FBPOPR2051	Operate a spreads production process	50
FBPOPR2052	Operate a chocolate tempering process	20
FBPOPR2053	Operate a washing and drying process	30
FBPOPR2054	Operate a water purification process	30
FBPOPR2055	Freeze dough	10

FBPOPR2056	Operate a freezing process	60
FBPOPR2057	Operate a membrane process	60
FBPOPR2058	Operate a holding and storage process	15
FBPOPR2059	Operate a continuous freezing process	50
FBPOPR2060	Operate an automated cutting process	35
FBPOPR2061	Operate a wort production process	50
FBPOPR3001	Control contaminants and allergens in the workplace	70
FBPOPR3002	Prepare food products using basic cooking methods	50
FBPOPR3003	Identify cultural, religious and dietary considerations for food production	40
FBPPBK2001	Operate a cooling and slicing process	45
FBPPBK2002	Operate a pastry forming and filling process	20
FBPPBK2003	Manufacture rye crisp breads	30
FBPPBK2004	Manufacture wafer products	30
FBPPBK2005	Operate a doughnut making process	40
FBPPBK2006	Operate a griddle production process	40
FBPPBK2007	Operate a pastry production process	60
FBPPBK3001	Operate a dough mixing process	80
FBPPBK3002	Operate a final prove and baking process	50
FBPPBK3003	Operate a dough make up process	60
FBPPPL3001	Support and mentor individuals and groups	30
FBPPPL3002	Establish compliance requirements for work area	50
FBPPPL4001	Manage people in the work area	45
FBPPPL4002	Plan and coordinate production equipment maintenance	45
FBPPPL4003	Schedule and manage production	45
FBPPPL4004	Optimise a work process	45
FBPPPL4005	Manage supplier agreements and contracts	50
FBPPPL4006	Manage a work area within budget	55
FBPRBK1001	Finish products	10

FBPRBK2001	Assist non laminated pastry production	40
FBPRBK2002	Use food preparation equipment to prepare fillings	35
FBPRBK2003	Assist sponge cake production	40
FBPRBK2004	Assist basic bread production	60
FBPRBK2005	Maintain ingredient stores	20
FBPRBK3001	Produce laminated pastry products	50
FBPRBK3002	Produce non laminated pastry products	60
FBPRBK3003	Produce specialist pastry products	70
FBPRBK3004	Produce meringue products	40
FBPRBK3005	Produce basic bread products	80
FBPRBK3006	Produce savoury bread products	80
FBPRBK3007	Produce specialty flour bread products	80
FBPRBK3008	Produce sponge cake products	40
FBPRBK3009	Produce biscuit and cookie products	40
FBPRBK3010	Produce cake and pudding products	70
FBPRBK3011	Produce frozen dough products	70
FBPRBK3012	Schedule and produce bread production	80
FBPRBK3013	Schedule and produce cake and pastry production	80
FBPRBK3014	Produce sweet yeast products	50
FBPRBK3015	Schedule and produce bakery production	90
FBPRBK3016	Control and order bakery stock	30
FBPRBK3017	Operate plant baking processes	50
FBPRBK3018	Produce basic artisan products	80
FBPRBK4001	Produce artisan bread products	80
FBPRBK4002	Develop advanced artisan bread methods	50
FBPRBK4003	Produce gateaux, tortes and entremets	80
FBPRBK4004	Develop baked products	70
FBPRBK4005	Apply advanced finishing techniques for specialty cakes	80

FBPRBK4006	Coordinate baking operations	55
FBPRBK4007	Assess and evaluate bread products	40
FBPRBK4008	Apply bread baking science	60
FBPWHS1001	Identify safe work practices	30
FBPWHS4001	Identify, assess and control work health and safety risk in own work	50
FBPWHS5001	Manage work health and safety processes	60

Skill Sets and Nominal Hours

The following table provides a summary of the skill sets and nominal hours in the FBP Food, Beverage & Pharmaceutical training package.

National Code	National Title	Nominal Hours
FBPSS00001	Advanced baking skill set	290
FBPSS00002	Breading baking for pastry cooks skill set	370
FBPSS00003	Cake and pastry baking for bread bakers skill set	340

Mapping Qualifications

The following table provides an overview of the qualifications from version 1 which replace qualifications from the existing versions of the FDF10 Food Processing & ZRG00 Ricegrowers' Cooperative Limited training packages.

Current Qualification				FBP Replacement Qualification		
National Code	National Title	Nominal Hours	E / NE	National ID	National Title	Nominal Hours
FDF10111	Certificate I in Food Processing	220	E	FBP10117	Certificate I in Food Processing	190
			New	FBP10217	Certificate I in Baking	205
FDF20111	Certificate II in Food Processing	535	E	FBP20117	Certificate II in Food Processing	435
FDF20510	Certificate II in Retail Baking Assistance	585	NE	FBP20217	Certificate II in Baking	400
FDF20911	Certificate II in Food Processing (Sales)	445	E	FBP20317	Certificate II in Food Processing (Sales)	370
FDF30111	Certificate III in Food Processing	755	E	FBP30117	Certificate III in Food Processing	755
FDF30310	Certificate III in Plant Baking	808	E	FBP30217	Certificate III in Plant Baking	808
FDF30510	Certificate III in Retail Baking (Cake and Pastry)	630	NE	FBP30317	Certificate III in Cake and Pastry	740
FDF30610	Certificate III in Retail Baking (Bread)	590	NE	FBP30417	Certificate III in Bread Baking	745
FDF30710	Certificate III in Retail Baking (Combined)	860	NE	FBP30517	Certificate III in Baking	1040
FDF30910	Certificate III in Food Processing (Sales)	540	E	FBP30617	Certificate III in Food Processing (Sales)	540
ZRG30100	Certificate III in Rice Processing	0	NE	FBP30717	Certificate III in Rice Processing	705
FDF41012	Certificate IV in Flour Milling	1140	E	FBP40117	Certificate IV in Flour Milling	1140
FDF40811	Certificate IV in Advanced Baking	660	NE	FBP40217	Certificate IV in Baking	740

Mapping Units of Competency

The following table provides an overview of the units of competency from version 1 which replace units of competency from the existing version of the FDF10 Food Processing & ZRG00 Ricegrowers' Cooperative Limited training packages.

Current Unit				FBP Replacement Unit		
National Code	National Title	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
FDFBV2001A	Operate a deaeration, mixing and carbonation process	55	E	FBPBEV2001	Operate a deaeration, mixing and carbonation process	55
FDFBV2002A	Manufacture coffee (roast and ground)	120	E	FBPBEV2002	Manufacture roast and ground coffee	120
FDFBV2003A	Operate an ice manufacturing process	55	E	FBPBEV2003	Operate an ice manufacturing process	55
FDFCH3001A	Coordinate cheese making operations	60	E	FBPCHE3001	Conduct cheese making operations	60
FDFCH3002A	Carry out processes for a range of artisan cheeses	60	E	FBPCHE3002	Carry out processes for a range of artisan cheeses	60
FDFCON2001A	Examine raw ingredients used in confectionery	30	E	FBPCON2001	Examine raw ingredients used in confectionery	30
FDFCON2002A	Operate a boiled confectionery process	50	E	FBPCON2002	Operate a boiled confectionery process	50
FDFCON2003A	Operate a chocolate conching process	50	E	FBPCON2003	Operate a chocolate conching process	50
FDFCON2004A	Operate a chocolate depositing or moulding process	40	E	FBPCON2004	Operate a chocolate depositing or moulding process	40
FDFCON2005A	Operate a confectionery depositing process	40	E	FBPCON2005	Operate a confectionery depositing process	40
FDFCON2006A	Operate a granulation and compression process	50	E	FBPCON2006	Operate a granulation and compression process	50
FDFCON2007A	Operate a panning process	40	E	FBPCON2007	Operate a panning process	40
FDFCON2008A	Operate a chocolate refining process	50	E	FBPCON2008	Operate a chocolate refining process	50
FDFCON2009A	Operate a starch moulding process	50	E	FBPCON2009	Operate a starch moulding process	50
FDFDP2001A	Operate a butter churning process	40	E	FBPDPR2001	Operate a butter churning process	40
FDFDP2002A	Operate a butter oil process	55	NE	FBPDPR2002	Operate a butter oil process	55
FDFDP2003A	Operate a curd production and cutting process	40	E	FBPDPR2003	Operate a curd production and cutting process	40
FDFDP2004A	Operate a cooling and hardening process	15	E	FBPDPR2004	Operate a cooling and hardening process	15
FDFDP2005A	Operate a cheese pressing and moulding process	30	E	FBPDPR2005	Operate a cheese pressing and moulding process	30
FDFDP2006A	Operate a fermentation process	40	E	FBPDPR2006	Operate a fermentation process	40

FDFPO2009A	Work in an egg grading floor	30	E	FBPEGG2001	Work on an egg grading floor	30
FDFPO2010A	Operate egg grading and packing floor equipment	40	E	FBPEGG2002	Operate egg grading and packing floor equipment	40
FDFPV2001A	Apply hydro-cooling processes to fresh produce	30	E	FBPFAV2001	Apply hydro-cooling processes to fresh produce	30
FDFPV3001A	Conduct chemical wash for fresh produce	30	E	FBPFAV3001	Conduct chemical wash for fresh produce	30
FDFPV3002A	Program fresh produce grading equipment	30	E	FBPFAV3002	Program fresh produce grading equipment	30
FDFFS1001A	Follow work procedures to maintain food safety	20	E	FBPFSY1001	Follow work procedures to maintain food safety	20
FDFGPS2001A	Operate a bleaching process	50	E	FBPGPS2001	Operate a bleaching process	50
FDFGPS2002A	Operate a complecting process	50	E	FBPGPS2002	Operate a complecting process	50
FDFGPS2003A	Operate a deodorising process	50	E	FBPGPS2003	Operate a deodorising process	50
FDFGPS2004A	Operate a flake preparation process	40	E	FBPGPS2004	Operate a flake preparation process	40
FDFGPS2005A	Operate a fractionation process	40	E	FBPGPS2005	Operate a fractionation process	40
FDFGPS2006A	Operate a hydrogenation process	50	E	FBPGPS2006	Operate a hydrogenation process	50
FDFGPS2007A	Operate an interesterification process	50	E	FBPGPS2007	Operate an interesterification process	50
FDFGPS2008A	Operate a neutralisation process	50	E	FBPGPS2008	Operate a neutralisation process	50
FDFGPS2009A	Operate a soap splitting process	55	E	FBPGPS2009	Operate a soap splitting process	55
FDFGPS2010A	Operate a winterisation process	20	E	FBPGPS2010	Operate a winterisation process	20
FDFGPS2011A	Operate a creamed honey manufacture process	55	E	FBPGPS2011	Operate a creamed honey manufacture process	55
FDFGR2001A	Operate a liquid, mash or block stockfeed process	30	E	FBPGRA2001	Operate a liquid, mash or block stockfeed process	30
FDFGR2002A	Understand mill operations and technologies	30	E	FBPGRA2002	Recognise mill operations and technologies	30
FDFGR2003A	Operate a grain conditioning process	20	E	FBPGRA2003	Operate a grain conditioning process	20
FDFGR2004A	Operate a grain cleaning process	35	E	FBPGRA2004	Operate a grain cleaning process	35
FDFGR2005A	Operate a purification process	20	E	FBPGRA2005	Operate a purification process	20
FDFGR2006A	Operate a scalping and grading process	30	E	FBPGRA2006	Operate a scalping and grading process	30
FDFGR2007A	Operate a scratch and sizing process	20	E	FBPGRA2007	Operate a scratch and sizing process	20
FDFGR2008A	Operate a break roll process	20	E	FBPGRA2008	Operate a break roll process	20
FDFGR2009A	Operate a pelleting process	40	E	FBPGRA2009	Operate a pelleting process	40
FDFGR2010A	Handle grain in a storage area	30	E	FBPGRA2010	Handle grain in a storage area	30

FDGR2011A	Receive grain for malting	40	E	FBPGRA2011	Receive grain for malting	40
FDGR2012A	Prepare malted grain	40	E	FBPGRA2012	Prepare malted grain	40
FDGR2013A	Blend and dispatch malt	30	E	FBPGRA2013	Blend and dispatch malt	30
ZRGRPE2A	Operate a rice vitamin enrichment process	0	E	FBPGRA2014	Operate a rice vitamin enrichment process	20
FDGR3001A	Work with micronutrients or additions in stockfeed manufacturing processes	40	E	FBPGRA3001	Work with micronutrients or additions in stockfeed manufacturing processes	40
FDGR3002A	Demonstrate knowledge of animal nutrition principles	40	E	FBPGRA3002	Apply knowledge of animal nutrition principles to stockfeed product	40
FDGR3003A	Lead flour milling shift operations	60	E	FBPGRA3003	Lead flour milling shift operations	60
FDGR3004A	Control mill processes and performance	60	E	FBPGRA3004	Control mill processes and performance	60
ZRGRPRH3A	Conduct rice harvest receivals	0	E	FBPGRA3005	Conduct rice harvest receivals	35
ZRGRPPR2A	Operate a paddy rice preparation process	0	NE	FBPGRA3006	Implement a paddy receival and grain cleaning process	35
ZRGRPBC2A	Operate a rice blending and cleaning process	0	NE	FBPGRA3007	Implement a rice blending and cleaning process	35
ZRGRPCS2A	Operate a rice colour sorting process	0	NE	FBPGRA3008	Implement a rice colour sorting process	70
ZRGRPFB2A	Operate a rice flour break process	0	NE	FBPGRA3009	Implement a rice flour break process	35
ZRGRPFG2A	Operate a rice flour grading process	0	NE	FBPGRA3010	Implement a rice flour grading process	35
ZRGRPRG2A	Operate a rice grading process	0	NE	FBPGRA3011	Implement a rice grading process	35
ZRGRPHS2A	Operate a rice hulling and separation process	0	NE	FBPGRA3012	Implement a rice hulling and separation process	35
ZRGRPPM2A	Operate a rice product manufacturing process	0	NE	FBPGRA3013	Implement a rice product manufacturing process	70
ZRGRPSP3A	Operate a rice seed preparation and storage system	0	E	FBPGRA3014	Implement a rice seed preparation and storage system	55
ZRGRPRW2A	Operate a rice whitening process	0	NE	FBPGRA3015	Implement a rice whitening process	35
ZRGRPRB2A	Operate a rice flour blending process	0	NE	FBPGRA3016	Implement a rice flour blending process	35
FDGR4001A	Control power and automation for milling processes	50	E	FBPGRA4001	Control power and automation for milling processes	50
FDGR4002A	Supervise testing processes for wheat and flour	50	E	FBPGRA4002	Supervise testing processes for wheat and flour	50
FDGR4003A	Manage mill logistics and support services	50	E	FBPGRA4003	Manage mill logistics and support services	50
FDGR4004A	Establish and supervise dust control procedures in a grain processing enterprise	60	E	FBPGRA4004	Establish and supervise dust control procedures in a grain processing enterprise	60
FDOP1001A	Pack or unpack product manually	20	E	FBOPR1001	Pack or unpack product manually	20

FDFO1002A	Operate automated washing equipment	15	E	FBPOPR1002	Operate automated washing equipment	15
FDFO1010A	Communicate workplace information	20	E	FBPOPR1003	Communicate workplace information	20
FDFO1004A	Prepare basic mixes	20	E	FBPOPR1004	Prepare basic mixes	20
FDFO1005A	Operate basic equipment	30	E	FBPOPR1005	Operate basic equipment	30
FDFO1006A	Monitor process operation	30	E	FBPOPR1006	Monitor process operation	30
FDFO1007A	Participate effectively in a workplace environment	30	E	FBPOPR1007	Participate effectively in a workplace environment	30
FDFO1008A	Take and record basic measurements	30	E	FBPOPR1008	Take and record basic measurements	30
FDFO1009A	Follow work procedures to maintain quality	20	E	FBPOPR1009	Follow work procedures to maintain quality	20
FDFO2001A	Work effectively in the food processing industry	30	E	FBPOPR2001	Work effectively in the food processing industry	30
FDFO2002A	Inspect and sort materials and product	20	E	FBPOPR2002	Inspect and sort materials and product	20
FDFO2074A	Prepare and monitor beer yeast propagation processes	45	E	FBPOPR2003	Prepare and monitor beer yeast propagation processes	45
FDFO2073A	Operate a beer packaging process	35	E	FBPOPR2004	Operate a beer packaging process	35
FDFO2072A	Operate a beer filling process	35	E	FBPOPR2005	Operate a beer filling process	35
FDFO2006A	Operate a bulk dry goods transfer process	30	E	FBPOPR2006	Operate a bulk dry goods transfer process	30
FDFO2007A	Work in a freezer storage area	20	E	FBPOPR2007	Work in a freezer storage area	20
FDFO2008A	Operate a bulk liquid transfer process	30	E	FBPOPR2008	Operate a bulk liquid transfer process	30
FDFO2009A	Load and unload tankers	20	E	FBPOPR2009	Load and unload tankers	20
FDFO2010A	Work with temperature controlled stock	30	E	FBPOPR2010	Work with temperature controlled stock	30
FDFO2071A	Identify key stages and beer production equipment in a brewery	25	E	FBPOPR2011	Identify key stages and beer production equipment in a brewery	25
FDFO2012A	Maintain food safety when loading, unloading and transporting food	35	E	FBPOPR2012	Maintain food safety when loading, unloading and transporting food	35
FDFO2070A	Operate a bright beer tank process	25	E	FBPOPR2013	Operate a bright beer tank process	25
FDFO2014A	Participate in sensory analyses	35	E	FBPOPR2014	Participate in sensory analyses	35
FDFO2069A	Operate a beer filtration process	35	E	FBPOPR2015	Operate a beer filtration process	35
FDFO2068A	Operate a beer maturation process	35	E	FBPOPR2016	Operate a beer maturation process	35
FDFO2017A	Operate a blending, sieving and bagging process	45	E	FBPOPR2017	Operate a blending, sieving and bagging process	45
FDFO2018A	Operate a case packing process	45	E	FBPOPR2018	Operate a case packing process	45

FDFO2019A	Fill and close product in cans	50	E	FBPO2019	Fill and close product in cans	50
FDFO2020A	Operate a form, fill and seal process	55	E	FBPO2020	Operate a form, fill and seal process	55
FDFO2021A	Operate a fill and seal process	55	E	FBPO2021	Operate a fill and seal process	55
FDFO2022A	Operate a high speed wrapping process	45	E	FBPO2022	Operate a high speed wrapping process	45
FDFO2023A	Operate a packaging process	40	E	FBPO2023	Operate a packaging process	40
FDFO2024A	Operate a cooling, slicing and wrapping process	50	E	FBPO2024	Operate a cooling, slicing and wrapping process	50
FDFO2025A	Manufacture extruded and toasted products	40	E	FBPO2025	Manufacture extruded and toasted products	40
FDFO2026A	Operate a forming or shaping process	50	E	FBPO2026	Operate a forming or shaping process	50
FDFO2027A	Dispense non-bulk ingredients	20	E	FBPO2027	Dispense non-bulk ingredients	20
FDFO2028A	Operate a mixing or blending process	40	E	FBPO2028	Operate a mixing or blending process	40
FDFO2029A	Operate a baking process	55	E	FBPO2029	Operate a baking process	55
FDFO2067A	Operate a brewery fermentation process	45	E	FBPO2030	Operate a brewery fermentation process	45
FDFO2031A	Operate a coating application process	35	E	FBPO2031	Operate a coating application process	35
FDFO2062A	Apply work procedures to maintain integrity of product	30	E	FBPO2032	Apply work procedures to maintain integrity of product	30
FDFO2033A	Operate a depositing process	60	E	FBPO2033	Operate a depositing process	60
FDFO2034A	Operate an evaporation process	60	E	FBPO2034	Operate an evaporation process	60
FDFO2035A	Operate an enrobing process	30	E	FBPO2035	Operate an enrobing process	30
FDFO2036A	Operate an extrusion process	55	E	FBPO2036	Operate an extrusion process	55
FDFO2037A	Operate a filtration process	55	E	FBPO2037	Operate a filtration process	55
FDFO2038A	Operate a grinding process	20	E	FBPO2038	Operate a grinding process	20
FDFO2039A	Operate a frying process	55	E	FBPO2039	Operate a frying process	55
FDFO2040A	Operate a heat treatment process	60	E	FBPO2040	Operate a heat treatment process	60
FDFO2041A	Operate a mixing or blending and cooking process	55	E	FBPO2041	Operate a mixing or blending and cooking process	55
FDFO2042A	Operate a drying process	60	E	FBPO2042	Operate a drying process	60
FDFO2043A	Operate an homogenising process	20	E	FBPO2043	Operate an homogenising process	20
FDFO2044A	Operate a retort process	50	E	FBPO2044	Operate a retort process	50
FDFO2045A	Operate pumping equipment	30	E	FBPO2045	Operate pumping equipment	30

FDFO2046A	Operate a production process	50	E	FBPOPR2046	Operate a production process	50
FDFO2047A	Operate a portion saw	35	E	FBPOPR2047	Operate a portion saw	35
FDFO2048A	Pre-process raw materials	40	E	FBPOPR2048	Pre-process raw materials	40
FDFO2049A	Operate a reduction process	20	E	FBPOPR2049	Operate a reduction process	20
FDFO2050A	Operate a separation process	50	E	FBPOPR2050	Operate a separation process	50
FDFO2051A	Operate a spreads production process	50	E	FBPOPR2051	Operate a spreads production process	50
FDFO2052A	Operate a chocolate tempering process	20	E	FBPOPR2052	Operate a chocolate tempering process	20
FDFO2053A	Operate a washing and drying process	30	E	FBPOPR2053	Operate a washing and drying process	30
FDFO2053A	Operate a washing and drying process	30	E	FBPOPR2054	Operate a water purification process	30
FDFO2055A	Freeze dough	10	E	FBPOPR2055	Freeze dough	10
FDFO2056A	Operate a freezing process	60	E	FBPOPR2056	Operate a freezing process	60
FDFO2057A	Operate a membrane process	60	E	FBPOPR2057	Operate a membrane process	60
FDFO2058A	Operate a holding and storage process	15	E	FBPOPR2058	Operate a holding and storage process	15
FDFO2059A	Operate a continuous freezing process	50	E	FBPOPR2059	Operate a continuous freezing process	50
FDFO2060A	Operate an automated cutting process	35	E	FBPOPR2060	Operate an automated cutting process	35
FDFO2066A	Operate a wort production process	50	E	FBPOPR2061	Operate a wort production process	50
FDFO3001A	Control contaminants and allergens in the workplace	70	E	FBPOPR3001	Control contaminants and allergens in the workplace	70
FDFO3005A	Prepare food products using basic cooking methods	50	E	FBPOPR3002	Prepare food products using basic cooking methods	50
FDFO3006A	Identify cultural, religious and dietary considerations for food production	40	E	FBPOPR3003	Identify cultural, religious and dietary considerations for food production	40
FDFBK2001A	Operate a cooling and slicing process	45	E	FBPPBK2001	Operate a cooling and slicing process	45
FDFBK2002A	Operate a pastry forming and filling process	20	E	FBPPBK2002	Operate a pastry forming and filling process	20
FDFBK2003A	Manufacture rye crisp breads	30	E	FBPPBK2003	Manufacture rye crisp breads	30
FDFBK2004A	Manufacture wafer products	30	E	FBPPBK2004	Manufacture wafer products	30
FDFBK2005A	Operate a doughnut making process	40	E	FBPPBK2005	Operate a doughnut making process	40
FDFBK2006A	Operate a griddle production process	40	E	FBPPBK2006	Operate a griddle production process	40
FDFBK2007A	Operate a pastry production process	60	E	FBPPBK2007	Operate a pastry production process	60

FDFPB3001A	Operate a dough mixing process	80	E	FBPPBK3001	Operate a dough mixing process	80
FDFPB3002A	Operate a final prove and baking process	50	E	FBPPBK3002	Operate a final prove and baking process	50
FDFPB3003A	Operate a dough make up process	60	E	FBPPBK3003	Operate a dough make up process	60
FDFPPL3003A	Support and mentor individuals and groups	30	E	FBPPPL3001	Support and mentor individuals and groups	30
FDFPPL3006A	Establish compliance requirements for work area	50	E	FBPPPL3002	Establish compliance requirements for work area	50
FDFPPL4001A	Manage people in the work area	45	E	FBPPPL4001	Manage people in the work area	45
FDFPPL4002A	Plan and coordinate maintenance	45	E	FBPPPL4002	Plan and coordinate production equipment maintenance	45
FDFPPL4003A	Schedule and manage production	45	E	FBPPPL4003	Schedule and manage production	45
FDFPPL4004A	Optimise a work process	45	E	FBPPPL4004	Optimise a work process	45
FDFPPL4007A	Manage supplier agreements and contracts	50	E	FBPPPL4005	Manage supplier agreements and contracts	50
FDFPPL4006A	Manage a work area within budget	55	E	FBPPPL4006	Manage a work area within budget	55
FDFRB1001A	Finish products	10	E	FBPRBK1001	Finish products	10
FDFRB2005A	Provide assistance in cake, pastry and biscuit production	80	NE	FBPRBK2001	Assist non laminated pastry production	40
FDFRB2002A	Prepare fillings	30	NE	FBPRBK2002	Use food preparation equipment to prepare fillings	35
FDFRB2005A	Provide assistance in cake, pastry and biscuit production	80	NE	FBPRBK2003	Assist sponge cake production	40
FDFRB2004A	Provide production assistance for bread products	60	E	FBPRBK2004	Assist basic bread production	60
			New	FBPRBK2005	Maintain ingredient stores	20
FDFRB3001A	Produce pastry	50	NE	FBPRBK3001	Produce laminated pastry products	50
FDFRB2001A	Form and fill pastry products	40	NE			
FDFRB3007A	Bake pastry products	30	NE			
FDFRB3012A	Diagnose and respond to product and process faults (pastry, cake and cookies)	50	NE			
FDFRB2002A	Prepare fillings	30	NE			
FDFRB3001A	Produce pastry	50	NE	FBPRBK3002	Produce non laminated pastry products	60
FDFRB3007A	Bake pastry products	30	NE			
FDFRB3012A	Diagnose and respond to product and process faults (pastry, cake and cookies)	50	NE			

FDFRB2001A	Form and fill pastry products	40	NE			
FDFRB2002A	Prepare fillings	30	NE			
FDFRB3001A	Produce pastry	50	NE	FBPRBK3003	Produce specialist pastry products	70
FDFRB3007A	Bake pastry products	30	NE			
FDFRB2001A	Form and fill pastry products	40	NE			
FDFRB3012A	Diagnose and respond to product and process faults (pastry, cake and cookies)	50	NE			
FDFRB2002A	Prepare fillings	30	NE			
FDFRB2003A	Produce meringue-based products	20	NE	FBPRBK3004	Produce meringue products	40
FDFRB3009A	Retard dough	15	NE	FBPRBK3005	Produce basic bread products	80
FDFRB3002A	Produce bread dough	80	NE			
FDFRB3005A	Bake bread	30	NE			
FDFRB3010A	Process dough	60	NE			
FDFRB3011A	Diagnose and respond to product and process faults (bread)	30	NE			
FDFRB3002A	Produce bread dough	80	NE	FBPRBK3006	Produce savoury bread products	80
FDFRB3010A	Process dough	60	NE			
FDFRB3009A	Retard dough	15	NE			
FDFRB3005A	Bake bread	30	NE			
FDFRB3011A	Diagnose and respond to product and process faults (bread)	30	NE			
FDFRB3005A	Bake bread	30	NE	FBPRBK3007	Produce specialty flour bread products	80
FDFRB3010A	Process dough	60	NE			
FDFRB3011A	Diagnose and respond to product and process faults (bread)	30	NE			
FDFRB3002A	Produce bread dough	80	NE			
FDFRB3012A	Diagnose and respond to product and process faults (pastry, cake and cookies)	50	NE			
FDFRB3003A	Produce sponge, cake and cookie batter	70	NE	FBPRBK3008	Produce sponge cake products	40
FDFRB3004A	Decorate cakes and cookies	60	NE			

FDFRB3006A	Bake sponges, cakes and cookies	30	NE			
FDFRB3012A	Diagnose and respond to product and process faults (pastry, cake and cookies)	50	NE	FBPRBK3009	Produce biscuit and cookie products	40
FDFRB3003A	Produce sponge, cake and cookie batter	70	NE			
FDFRB3004A	Decorate cakes and cookies	60	NE			
FDFRB3006A	Bake sponges, cakes and cookies	30	NE			
FDFRB3012A	Diagnose and respond to product and process faults (pastry, cake and cookies)	50	NE	FBPRBK3010	Produce cake and pudding products	70
FDFRB3006A	Bake sponges, cakes and cookies	30	NE			
FDFRB3003A	Produce sponge, cake and cookie batter	70	NE			
FDFRB3004A	Decorate cakes and cookies	60	NE			
FDFRB3008A	Store, handle and use frozen dough	40	NE	FBPRBK3011	Produce frozen dough products	70
FDFRB3016A	Plan and schedule production for retail bakery	50	NE	FBPRBK3012	Schedule and produce bread production	80
FDFRB3016A	Plan and schedule production for retail bakery	50	NE	FBPRBK3013	Schedule and produce cake and pastry production	80
FDFRB3014A	Produce sweet yeast products	50	E	FBPRBK3014	Produce sweet yeast products	50
FDFRB3016A	Plan and schedule production for retail bakery	50	NE	FBPRBK3015	Schedule and produce bakery production	90
			New	FBPRBK3016	Control and order bakery stock	30
			New	FBPRBK3017	Operate plant baking processes	50
			New	FBPRBK3018	Produce basic artisan products	80
FDFRB3013A	Produce artisan breads	80	NE	FBPRBK4001	Produce artisan bread products	80
FDFRB4004A	Produce sourdough products	70	NE			
			New	FBPRBK4002	Develop advanced artisan bread methods	50
FDFRB3012A	Diagnose and respond to product and process faults (pastry, cake and cookies)	50	NE	FBPRBK4003	Produce gateaux, tortes and entremets	80
FDFRB3015A	Produce and decorate gateaux and tortes	80	NE			
FDFRB4006A	Explore and apply baking techniques to develop new products	60	NE	FBPRBK4004	Develop baked products	70
FDFRB3017A	Participate in product development	50	NE			
FDFRB4005A	Apply advanced finishing techniques for specialty cakes and desserts	80	E	FBPRBK4005	Apply advanced finishing techniques for specialty cakes	80

FDFRB4002A	Control bakery operations to meet quality and production requirements	60	NE	FBPRBK4006	Coordinate baking operations	55
FDFRB4007A	Evaluate and assess bakery product	40	NE	FBPRBK4007	Assess and evaluate bread products	40
FDFRB4003A	Apply baking science to work practices	70	NE	FBPRBK4008	Apply bread baking science	60
FDFOHS1001A	Work safely	30	E	FBPWHS1001	Identify safe work practices	30
FDFOHS4001A	Identify, assess and control OHS risk in own work	50	E	FBPWHS4001	Identify, assess and control work health and safety risk in own work	50
FDFOHS5001A	Manage OHS processes	60	E	FBPWHS5001	Manage work health and safety processes	60

Mapping Skill Sets

The following table provides an overview of the skill sets from version 1 which replace skill sets from the existing version of the training package.

Current Skill Set				FBP Replacement Skill Set		
National Code	National Title	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
			New	FBPSS00001	Advanced baking skill set	290
			New	FBPSS00002	Breading baking for pastry cooks skill set	370
			New	FBPSS00003	Cake and pastry baking for bread bakers skill set	340

Apprenticeships

The following table provides a summary of the qualifications in the FBP Food, Beverage and Pharmaceutical training package and the accredited apprenticeship courses they will replace.

FDF10 Current Qualification					FBP Replacement Qualification		
National Code	National Title	Apprenticeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
FDF30510	Certificate III in Retail Baking (Cake and Pastry)	AP00090: PASTRYCOOKING	630	NE	FBP30317	Certificate III in Cake and Pastry	740
FDF30610	Certificate III in Retail Baking (Bread)	AP00150: BREADMAKING	590	NE	FBP30417	Certificate III in Bread Baking	745
FDF30710	Certificate III in Retail Baking (Combined)	AP00070: BAKING (COMBINED)	860	NE	FBP30517	Certificate III in Baking	1040

Traineeships

The following table provides a summary of the qualifications in the FBP Food, Beverage and Pharmaceutical training package and the accredited traineeship courses they will replace.

FDF10 Current Qualification					FBP Replacement Qualification		
National Code	National Title	Traineeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
FDF20111	Certificate II in Food Processing	TR05020: FOOD PROCESSING (LEVEL 2)	535	E	FBP20117	Certificate II in Food Processing	435
FDF20911	Certificate II in Food Processing (Sales)	TR10850: FOOD PROCESSING (SALES) (LEVEL 2)	445	E	FBP20317	Certificate II in Food Processing (Sales)	370
FDF30111	Certificate III in Food Processing	TR07820: FOOD PROCESSING (LEVEL 3)	755	E	FBP30117	Certificate III in Food Processing	755
FDF30910	Certificate III in Food Processing (Sales)	TR10860: FOOD PROCESSING (SALES) (LEVEL 3)	540	E	FBP30617	Certificate III in Food Processing (Sales)	540

Pre-Apprenticeships

The following table provides a summary of the qualifications in the FBP Food, Beverage and Pharmaceutical and the accredited pre-apprenticeship courses they will replace.

National Code	National Title	Pre-Apprenticeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
FDF20510	Certificate II in Retail Baking Assistance	AA43 Retail Baking Pre-Apprenticeship	585	NE	FDF20217	Certificate II in Baking	400