

skillup australia™



Food Processing

Nationally Recognised Training

(FDF30103) Certificate III in Food Processing



The Skills you need in Food Manufacturing



*Ensure you have the best
trained Food workers with a*
Certificate III
in Food Processing

Case study

A well known Food Processing company had no quality control system in place where product was checked before being pumped to the manufacturing line.

Skillup Australia as part of a Certificate II & III in Food Processing assisted in instilling procedures which ensured a quality control system, whereby prior to the product being pumped, it was checked for flavour, texture, appearance and odour, against standards that had been set.

Before:

- No Procedure in place
- Poor quality Control

After:

- First and Final inspection of product.
- Minimised (and in some cases eliminated) of rejected product.

This led to a consistently better product and reduced wastage and rejection, leading to an increase in profitability for the company.

Overview

Food is a key part of the Australian manufacturing industry. With such issues as food hygiene, and health and safety issues it is imperative that all employees are familiar with requirements and legislation. There is no room for error as those involved in the food industry understand.

This course is designed for employees who perform a range of tasks such as operating machinery and packing products in a manufacturing plant that makes or processes a range of foods or beverages, and can be adapted for any organisation in the food industry.

The Certificate III courses are specifically designed to implement food safety programs and procedures as well as quality systems into either food manufacturing or food packaging organisations, and ensures that all team members understand and apply these important principles.

The Skillup Approach

Skillup Australia is a leader in workplace training programs in the primary, secondary and service industries. We achieve results by ensuring that our training programs are:

- Interesting and engaging
- Driven by workplace projects and outcomes
- Monitored by Key Performance Indicators (KPIs)
- Relevant and work-based
- Flexible, innovative and most importantly,
- A partnership between the trainee, trainer and employer

Call 1300 398 005
or visit:
skillupaustralia.com



Training Program Design

Before commencement of any training program, we undertake an extensive design and development phase which includes:

- Training Needs Assessments
- Business Needs Analysis
- Recognition of Prior Learning (RPL) & Recognition of Current Competencies (RCC)
- Integration of existing workplace systems and programs
- Development and facilitation of workplace projects
- Linking of assessment to project outcomes
- Identifying goals and KPIs for the program
- Ensuring that improvements can be sustained

Key Learning Outcomes

Personal

- Proficient at handling manual handling tasks
- Able to participate effectively in a workplace environment
- Better able to present workplace information
- Able to use basic mathematical concepts

People

- Able to be a valuable member of a HACCP team
- Proficient as part of a team that implements quality systems and procedures

Organisational

- Understand how to implement the food safety program in line with company procedures
- Able to monitor the implementation of environmental management policies and procedures

The following are examples of the Certificate III in Food Processing programs:

FDF30103 Certificate III in Food Processing

INDUSTRY CORE UNITS - 4 required

- Present and apply workplace information
- Monitor the implementation of occupational health and safety policies and procedures
- Monitor the implementation of quality and food safety programs
- Use basic mathematical concepts

SPECIALIST or OPTIONAL UNITS (9 required)

- Operate processes in a production system
- Operate a mixing/blending process
- Operate a depositing process
- Operate a process control interface
- Participate effectively in a workplace environment
- Apply raw materials/ingredient and process knowledge
- Participate in improvement processes
- Participate in an audit process
- Monitor the implementation of environmental management policies and procedures

Contact one of our Industry Skills Advisors to discuss your needs.

Training Materials

At Skillup Australia we develop our own training material for many key areas. This ensures that our programs are interesting and effective. We ensure that our training material meets the learning needs of our clients by using easy to understand visuals and everyday examples.

Skillup Australia's work / resources have been published externally by Aspire and CMI.



Please see our website for AQTF policy and procedures.

skillupaustralia.com



National Number

1300 398 005