

FBP40318 CERTIFICATE IV IN FOOD PROCESSING

Units of Competency

Code	Name of Unit	Core/Elective	Pre-requisite
BSBLDR401	Communicate effectively as a workplace leader	Core	Nil
BSBPMG522	Undertake project work	Core	Nil
BSBRSK401	Identify risk and apply risk management processes	Core	Nil
BSBWHS401	Implement and monitor WHS policies, procedures and programs to meet legislative requirements	Core	Nil
FBPFSY4001	Supervise and maintain a food safety plan	Core	Nil
FBPTEC4003	Control food contamination and spoilage	Core	Nil
FBPTEC4007	Describe and analyse data using mathematical principles	Core	Nil
MSMENV472	Implement and monitor environmentally sustainable work practices	Core	Nil
FBPOPR4001	Apply principles of statistical process control	Elective	Nil
FBPPPL4002	Plan and coordinate production equipment maintenance	Elective	Nil
FBPPPL4003	Schedule and manage production	Elective	Nil
FBPPPL4004	Optimise a work process	Elective	FBPPPL3003
FBPPPL4006	Manage a work area within budget	Elective	Nil
FBPPPL4007	Manage internal audits	Elective	Nil
FBPTEC4002	Apply principles of food packaging	Elective	Nil
FBPTEC4005	Apply an understanding of food additives to products	Elective	Nil
FBPAUD4003	Conduct food safety audits	General Elective	Nil
FBPOPR2069	Use numerical applications in the workplace	General Elective	Nil
FBPPPL3003	Participate in improvement processes	General Elective	Nil
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems	General Elective	Nil