Certificate III in Food Processing  
(FDF30111)

This course will provide you with the knowledge and skills to work safely and effectively in a food processing environment. It’s designed with the emphasis on problem solving, leadership, production systems, and HACCP principles. Completing this food processing qualification will enhance skills of employees for a more productive business.

Successful completion of the course will equip you for employment in a range of food processing industries, such as grain processing, beverages (including juices, soft drinks, cordials), confectionery, dairy processing, fruit & vegetables, grocery products & supplies (including honey, jams, spreads, sauces, dressings, condiments, spices, edible oils and fats and pasta) and poultry.

Take your career to the next level.

8 Core Themes

Food Safety
Workplace Safety
Quality and Compliance
Teamwork
Processes and Improvement
Production and Packaging
Sustainability
Ordering Stock

Delivery

The program duration is 12 month course and is a blended delivery model that incorporates face-to-face workshops, work placement, self-paced study and mentoring.

For students who require additional time to complete the course, a 6-month extension can be applied for.

This training is delivered with Victorian & Commonwealth Government Funding. We actively tailor training for people from diverse backgrounds, including those with disabilities, and encourage all to apply.

This nationally recognised qualification is delivered by Stirling Institute of Australia (TOID 21132).

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WHAT'S IN THIS COURSE

The following units of competency are included in this course:
- Implement the food safety program and procedures (FDFFS2001A)
- Apply Good Manufacturing Practice procedures (FDFPH2001A)
- Contribute to OHS processes (FDFOHS3001A)
- Participate in OHS processes (FDFOHS2001A)
- Use inventory systems to organise stock control (TLIA3016A)
- Use numerical applications in the workplace (FDFOP2061A)
- Write simple documents (BSBWRT301A)
- Support and mentor individuals and groups (FDFPPL3003A)
- Lead work teams and groups (FDFPPL3004A)
- Provide and apply workplace information (FDFOP2064A)
- Participate in improvement processes (FDFPPL3001A)
- Report on workplace performance (FDFPPL3002A)
- Process customer complaints (AHCMER301A)
- Establish compliance requirements for work area (FDFPPL3006A)
- Monitor the implementation of quality and food safety programs (FDFFS3001A)
- Apply quality systems and procedures (FDFOP2063A)
- Operate interrelated processes in a production system (FDFOP3003A)
- Set up a production or packaging line for operation (FDFOP3002A)
- Apply raw materials, ingredient and process knowledge to production problems (FDFTEC3003A)
- Participate in environmentally sustainable work practices (MSAENV272B)

COURSE HIGHLIGHTS

As part of this course participants will take part in the following activities:

- Workplace visits to gain insights into different worksites
- An organised industry experience placement
- Ability to apply your skills in our practical training environment

COSTS

Student fees may vary depending upon the State in which the student resides. They are also subject to change giving individual circumstances at enrolment. Funding may be available for Victorian residents under the Victorian Training Guarantee (VTG). Please contact us for further information on the cost of this course and to find out whether you are eligible.