

Certificate III in Food Processing (FDF30111)



STIRLING
INSTITUTE of AUSTRALIA

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.



**ARE YOU LOOKING FOR A CAREER AT
THE TOP OF THE FOOD CHAIN?**

The program duration is 10 month course and is a blended delivery model that incorporates face-to-face workshops, work experience, self-paced study and mentoring.

Course Highlights

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

Food Safety to industry standards

An organised industry Experience

Ability to apply your skills in our practical training environment

visit us at sia.edu.au

call us on **1300 790 265**

email us at info@sia.edu.au

This training is delivered with Victorian & Commonwealth Government Funding (Eligibility Criteria applies - speak with our representative to learn more).

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)

MKT109 - Stirling - Cert III in Food Processing - SIA

**To gain further information on this course
please request our course outline**



WHAT'S IN THIS COURSE



- ① Implement the food safety program and procedures **(FDFFS2001A)** - Prerequisite for FDFFS3001A
- ② Contribute to OHS processes **(FDFOHS3001A)**
- ③ Participate in OHS processes **(FDFOHS2001A)**
- ④ Use inventory systems to organise stock control **(TLIA3016A)**
- ⑤ Use numerical applications in the workplace **(FDFOP2061A)**
- ⑥ Write simple documents **(BSBWRT301)**
- ⑦ Support and mentor individuals and groups **(FDFPPL3003A)**
- ⑧ Lead work teams and groups **(FDFPPL3004A)**
- ⑨ Provide and apply workplace information **(FDFOP2064A)**
- ⑩ Participate in improvement processes **(FDFPPL3001A)**
- ⑪ Report on workplace performance **(FDFPPL3002A)**
- ⑫ Process customer complaints **(AHCMER301A)**
- ⑬ Establish compliance requirements for work area **(FDFPPL3006A)**
- ⑭ Monitor the implementation of quality and food safety programs **(FDFFS3001A)**
- ⑮ Apply quality systems and procedures **(FDFOP2063A)**
- ⑯ Operate interrelated processes in a production system **(FDFOP3003A)**
- ⑰ Set up a production or packaging line for operation **(FDFOP3002A)**
- ⑱ Apply raw materials, ingredient and process knowledge to production problems **(FDFTEC3003A)**
- ⑲ Participate in environmentally sustainable work practices **(MSAENV272B)**



**START A
CAREER THAT'S ALWAYS IN DEMAND**

visit us at sia.edu.au

call us on **1300 790 265**

email us at info@sia.edu.au

This training is delivered with Victorian & Commonwealth Government Funding (Eligibility Criteria applies - speak with our representative to learn more).

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)

MKT109 - Stirling - Cert III in Food Processing - SIA