



FBP40321 CERTIFICATE IV IN FOOD PROCESSING

Course Content

Proactive's Certificate IV in Food Processing is designed to upskill those who work in supervisory or middle management within food processing environments.

Workers in this position are responsible for using their high-level communication skills to coordinate a team of workers along processing lines.

They are responsible for enforcing the correct handling of product to meet customers' requirements

including grading, packing, cool chain, hygiene, and dispatch.

Upon completion of this course, participants will have the ability to:

- Reinforce leadership responsibilities, communication, and team management
- Outline areas for improvement with the aim to minimise repetitive issues
- Discuss the challenges and workshop solutions
- Introduce the new measures that are going to be in place to improve GMP
- Implement accountability strategies

This training is ideal for employers who want to improve the skills of current, new, and potential staff members. Proactive can help by tailoring the training to meet the specific needs of your business.

Job Roles

Successful completion of FBP40321 Certificate IV in Food Processing may lead to careers in the following roles:

- Food Production Manager
- Food Production Supervisor
- Quality Control and Assurance Supervisor

Clustering

The following sets out how the units of competency making up this qualification are clustered for delivery and assessment.

The 20 units of competency in the qualification have been organised into clusters under 7 module areas.

- Team Communication
- Managing Team Performance
- Critical Thinking and Problem Solving
- Safety Risk Audit and Analysis
- Maintaining Food Safety
- Leading Traceability and Recall Activities
- Managing Environmentally Sustainability



Delivery and Assessment

Proactive programs are designed to be flexible, interactive and engaging. Face to face classroom training is complemented with relevant and current theory and practical hands-on experience at the workplace or simulated environments.

Organisation

The program combines face to face trainer-led theory classes, practical sessions involving small groups, individual activities and 'on the job' delivery and assessment.

UNIT OVERVIEW

SKILLSET 1

Team Communication

1. BSBLDR412 Communicate effectively as a workplace leader
2. BSBCMM412 Lead difficult conversations

SKILLSET 1

Critical thinking and problem solving

3. BSBCRT411 Apply critical thinking to work practices
4. BSBSTR401 Promote innovation in team environments
5. BSBSTR502 Facilitate continuous improvement

SKILLSET 3

Managing team performance

6. BSBLDR411 Demonstrate leadership in the workplace
7. BSBLDR413 Lead effective workplace relationships
8. FBPPPL3007 Support and mentor individuals and groups
9. FBPPPL4001 Manage people in the work area

SKILLSET 4

Safety risk audit and analysis

10. BSBOPS403 Apply business risk management processes
11. BSBWHS411 Implement and monitor WHS policies, procedures and programs

SKILLSET 5

Maintaining food safety

12. FBPTEC4007 Describe and analyse data using mathematical principles
13. FBPTEC4003 Control food contamination and spoilage
14. FBPSY4001 Supervise and maintain a food safety plan



SKILLSET 6

Leading traceability and recall activities

15. FBPTEC4007 Describe and analyse data using mathematical principles
16. FBPTEC4003 Control food contamination and spoilage
17. FBPFSY4001 Supervise and maintain a food safety plan

SKILLSET 7

Managing environmental sustainability

18. BSBPMG430 Undertake project work
19. FBPPPL4007 Manage internal audits
20. MSMENV472 Implement and monitor environmentally sustainable work practices