Certificate III in FOOD PROCESSING

The Certificate III in Food Processing FDF30111 is designed for processing staff who are already working in the industry. The course consists of subjects that will increase awareness of food safety standards and practices plus enhance skills in 5S procedures, competitive systems, workplace calculations, production and packaging systems, sanitisation, manual handling methods and more.

This course provides an exceptional opportunity for participants to upgrade their knowledge and skills, and to gain a nationally recognised qualification for the skills they currently have.

It also allows employers to have their staff trained to the latest requirements, without the paperwork and hassles. Your company is only as good as your weakest staff members.

Give them the tools they need through training.

Course Code
FDF30111

Sample Subjects
- Monitor food safety programs
- Contribute to OHS processes
- Provide & apply workplace info
- Environmental work practices
- Operate a production system
- Receival/despatch documentation
- Participate in a HACCP team
- Use inventory systems
- Organise receival operations
- Organise despatch operations
- Control & order stock
- Manual handling methods
- Apply 5S Procedures

Future Skills WA Funding Available

How do I qualify for Future Skills Funding?

- No longer attending school
- Primary place of residence is in Western Australia
- Must be an Australian citizen or permanent visa holder
- Participant must be new entrant employee;
  - enrolled in a traineeship in the first 3 months of employment (full time) or first 12 months (part time)
- There is no upper age limit
- Other conditions may apply (contact us for more details)

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