**EXISTING WORKER**

**FDF30111 Certificate III in FOOD PROCESSING**

From $10*

<table>
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<tr>
<th>Course Code</th>
<th>FDF30111</th>
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<tr>
<td>NON Concessional</td>
<td>$20 ($1.17 per unit)</td>
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<tr>
<td>Concessional</td>
<td>$10 ($0.58 per unit)</td>
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**Sample Subjects**
- Orientation & induction
- Manual handling methods
- HACCP teams
- Occupational health & safety
- Reporting performance
- Apply raw materials
- 5S procedures
- Social and cultural diversity
- Workplace documentation
- Numerical calculations
- Apply competitive systems

**Certificate 3 Guarantee Funding Available**

**How do I qualify for Certificate 3 Guarantee?**

- Must be an Australian citizen or permanent resident living in QLD
- Aged 15 years of age or older
- No longer attending school
- Not have already completed or currently enrolled in a Certificate III qualification or higher
- Participant can be unemployed and seeking work, or working on a full-time, part-time or casual basis in the relevant industry
- Students who hold a Certificate level I to Advanced Diploma qualification issued prior to 1995 are eligible to access funding
- Other conditions apply (contact us for more details)

**Concessional Participants must:**

A. Hold or be the partner or dependant of a person who holds current Health Care concession card or Pensioner concession card, or
B. Can present an official form under Commonwealth law confirming the above, or
C. Be of Aboriginal or Torres Strait Islander descent.

**What is the Certificate 3 Guarantee?**

**The Certificate 3 Guarantee provides subsidies to assist eligible Queenslanders to obtain a Certificate level III qualification.**

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 and 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.

**Duration**
8 - 12 months depending on experience (by appointment with the trainer)

*The Certificate 3 Guarantee Program is a Department of Education & Training Initiative. Prices subject to change without notice. Conditions apply.*
Food Processing

Certificate III Food Processing

The Certificate III in Food Processing is a nationally recognised qualification that is designed to provide individuals with formal skills and knowledge in the food processing industry.

The Certificate III consists of 17 subjects

Core Subjects
- FDFFS2001A Implement the food safety program and procedures
- FDFFS3001A Monitor the implementation of quality and food safety programs
- FDOHS3001A Contribute to OHS processes
- FDFOP2064A Provide and apply workplace information
- MSAENV272B Participate in environmentally sustainable work practices
- FDFOP3003A Operate interrelated processes in a production system

Elective Subjects Section 1
- (select 6 subjects)
  - FDFPPL3002A Report on workplace performance
  - FDFPPL3003A Support and mentor individuals and groups
  - FDFTEC3001A Participate in a HACCP team
  - FDFTEC3003A Apply raw materials, ingredient and process knowledge to production problems
  - FDFPPL3004A Lead work teams and groups
  - FDFOP2061A Use numerical applications in the workplace
  - FDFOP3002A Set up a production or packaging line for operation

Elective Subjects Section 2
- (select 5 subjects)
  - FDFOP1003A Carry out manual handling tasks
  - FDFOP2004A Clean and sanitise equipment
  - FDFOP2005A Work in a socially diverse environment
  - FDFPPL2001A Participate in work teams and groups
  - FDFOP2030A Operate a process control interface
  - FDFOP2010A Work with temperature controlled stock
  - FDFOP2016A Work in a food handling area for non-food handlers
  - MSS402040A Apply 5S procedures
  - MSS402001A Apply competitive systems and practices
  - MSS402080A Undertake root cause analysis