

**FBP FOOD, BEVERAGE AND PHARMACEUTICAL
TRAINING PACKAGE**

Version 8

WA NOMINAL HOURS GUIDE

Introduction

This Guide has been generated to enable the stakeholders in this Industry in Western Australia to participate in the managed implementation of the National FBP Food, Beverage and Pharmaceutical Training Package.

This Guide is designed to aid Registered Training Organisations (RTOs) to convert from existing Training Package qualifications to new Training Package qualifications within the scope of their training delivery.

The Guide should be read in conjunction with the endorsed components of the Training Package

Version 8 of the FBP Food, Beverage and Pharmaceutical was released by Training.Gov.Au (TGA) on the 25/01/2023

Transition Arrangements

Registered Training Organisations (RTOs) are required to deliver Training Package qualifications in accordance with the Standards for RTOs. For further information visit the Training Accreditation Council website www.tac.wa.gov.au

Nominal Hours

Nominal hours are the hours of training notionally required to achieve the outcomes of units of competency.

Nominal hours are identified for nationally endorsed qualifications. Nominal hours may vary for a qualification depending on the selection of units of competency.

In Western Australia, nominal hours are used as a mechanism for funding allocation.

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Qualifications and Nominal Hours

The following table provides a summary of the qualifications and nominal hours in the training package.

National Code	National Title	Nominal Hours
FBP10121	Certificate I in Food Processing	200
FBP10221	Certificate I in Baking	205
FBP20122	Certificate II in Food Processing	385
FBP20221	Certificate II in Baking	400
FBP20418	Certificate II in Pharmaceutical Manufacturing	355
FBP20521	Certificate II in Wine Industry Operations	349
FBP30121	Certificate III in Food Processing	755
FBP30321	Certificate III in Cake and Pastry	740
FBP30421	Certificate III in Bread Baking	745
FBP30521	Certificate III in Baking	1040
FBP30721	Certificate III in Rice Processing	705
FBP30822	Certificate III in Pharmaceutical Manufacturing	735
FBP30921	Certificate III in Wine Industry Operations	705
FBP31121	Certificate III in High Volume Baking	815
FBP40221	Certificate IV in Baking	740
FBP40321	Certificate IV in Food Processing	855
FBP40421	Certificate IV in Food Science and Technology	1020
FBP40522	Certificate IV in Pharmaceutical Manufacturing	750
FBP40621	Certificate IV in Artisan Fermented Products	1080
FBP50121	Diploma of Food Science and Technology	975
FBP50221	Diploma of Food Safety Auditing	850
FBP50321	Diploma of Artisan Cheesemaking	870

Skill Sets and Nominal Hours

The following table provides a summary of the skill sets and nominal hours in the training package.

National Code	National Title	Nominal Hours
FBPSS00001	Advanced baking skill set	290
FBPSS00002	Bread baking for pastry cooks skill set	370
FBPSS00003	Cake and pastry baking for bread bakers skill set	340
FBPSS00004	Food Safety Auditor Skill Set	260
FBPSS00006	Pasteuriser and Homogeniser Operator Skill Set	190
FBPSS00007	Pasteuriser Operator Skill Set	170
FBPSS00024	Cellar Door Sales Skill Set	160
FBPSS00025	Cellar Operations Induction Skill Set	100
FBPSS00027	Seasonal Vineyard Hand Skill Set	330
FBPSS00028	Wine Hospitality Skill Set	195
FBPSS00029	Bottling and Packaging Operator Skill Set	220
FBPSS00030	Vineyard Operations Hand Skill Set	365
FBPSS00031	Vineyard Nursery Hand Skill Set	380
FBPSS00032	Bottle Supply Operator Skill Set	115
FBPSS00033	Bottling and Packaging Filler Operator Skill Set	265
FBPSS00034	Bottling and Packaging Labelling Operator Skill Set	175
FBPSS00035	Carton Packaging and Palletising Operator Skill Set	195
FBPSS00036	Continuous Still Distillation Skill Set	140
FBPSS00038	Spirit Handling Skill Set	80
FBPSS00039	Prepare to Set up an Artisan Food or Beverage Production Business Skill Set	115
FBPSS00040	Cheesemonger Skill Set	180
FBPSS00041	Artisan Cheesemaker Skill Set	285
FBPSS00042	Artisan Brewer Skill Set	340

FBPSS00043	Artisan Food and Beverage Fermenter Skill Set	260
FBPSS00044	Artisan Olive Producer Skill Set	250
FBPSS00045	Artisan Distiller Skill Set	565
FBPSS00046	Present Artisan Food or Beverages Skill Set	170
FBPSS00047	Establish an Artisan Food or Beverage Business Skill Set	215
FBPSS00048	Coordinate Wine Operations Packaging Processes Skill Set	70
FBPSS00049	Coordinate Cellar Operations Processes Skill Set	280
FBPSS00050	Milk Tanker Operator Skill Set	105
FBPSS00051	Pharmaceutical Manufacturing Operator Induction Skill Set	180
FBPSS00052	Manage Allergens in Food Processing Skill Set	155
FBPSS00053	Check Traceability of Food Products Skill Set	90
FBPSS00054	Food Processing Induction Skill Set	120
FBPSS00055	Introduction to Food Processing Skill Set	140
FBPSS00056	Supervised Food Processing Operator Skill Set	135
FBPSS00057	Food Processing Operator Skill Set	275
FBPSS00058	Prepare Australian Bush and Native Foods Products for Sale Skill Set	135
FBPSS00059	Prepare to Set up an Australian Bush and Native Food Production Business Skill Set	165
FBPSS00060	Source and Harvest Bush and Native Food Skill Set	200

Units of Competency and Nominal Hours

The following table provides a summary of the units of competency and nominal hours in the training package.

National Code	National Title	Nominal Hours
FBPAUD4001	Assess compliance with food safety programs	60
FBPAUD4002	Communicate and negotiate to conduct food safety audits	40
FBPAUD4003	Conduct food safety audits	80
FBPAUD4004	Identify, evaluate and control food safety hazards	80
FBPAUD5001	Audit bivalve mollusc growing and harvesting processes	45
FBPAUD5002	Audit a cook chill process	45
FBPAUD5003	Audit a heat treatment process	45
FBPAUD5004	Audit manufacturing of ready-to-eat meat products	45
FBPBEV2004	Identify key stages and beer production equipment in a brewery	25
FBPBEV3001	Operate and monitor a wort production process	50
FBPBEV3002	Prepare and monitor beer yeast propagation processes	45
FBPBEV3003	Operate and monitor a brewery fermentation process	45
FBPBEV3004	Operate and monitor a beer filtration process	45
FBPBEV3005	Operate and monitor juice processing	55
FBPBEV3006	Control and monitor fruit and/or vegetable washing and milling	35
FBPBEV3007	Operate and monitor a beer maturation process	35
FBPBEV3008	Manufacture roast and ground coffee	120
FBPBPG1001	Pack or unpack product manually	20
FBPBPG2001	Operate the bottle supply process	20
FBPBPG2002	Operate the carton erection process	20
FBPBPG2003	Operate the carton packing process	20
FBPBPG2004	Operate the palletising process	20
FBPBPG2005	Operate the electronic coding process	20

FBPBP2006	Operate the bottle capsuling process	20
FBPBP2007	Operate manual bottling and packaging processes	20
FBPBP2008	Perform basic packaging tests and inspections	40
FBPBP2009	Operate a beverage packaging process	35
FBPBP2010	Operate a case packing process	45
FBPBP2011	Operate a fill and seal process	55
FBPBP2012	Operate a packaging process	40
FBPBP3001	Operate the bottle filling process	60
FBPBP3002	Operate the labelling process	60
FBPBP3003	Operate the softpack filling process	60
FBPBP3004	Operate the bottle sealing process	40
FBPBP3005	Operate the tirage and transfer process	40
FBPBP3006	Operate traditional sparkling wine processes	40
FBPBP3007	Perform packaging equipment changeover	60
FBPBP3008	Operate an automated carton packing process	35
FBPBP3009	Operate an automated palletising process	35
FBPBP3010	Operate and monitor a carbonated beverage filling process	35
FBPBP3011	Operate and monitor a high speed wrapping process	45
FBPBP3012	Operate and monitor a form, fill and seal process	55
FBPBP4001	Manage bottling and packaging processes	45
FBPBP4002	Manage filling and packaging of fermented beverages	45
FBPBP4003	Coordinate wine operations packaging processes	70
FBPBSH201	Participate in wild harvesting of native plants for food processing	35
FBPCDS2001	Conduct a standard product tasting	50
FBPCDS2002	Provide and present wine tourism information	60
FBPCDS2003	Sell cellar door products and services	45
FBPCDS3001	Conduct winery and site tours	30

FBPCDS3002	Plan and deliver a wine tasting event	55
FBPCDS3003	Coordinate winery hospitality activities	40
FBPCEL2001	Perform oak handling activities	20
FBPCEL2002	Perform fermentation operations	30
FBPCEL2003	Operate the ion exchange process	20
FBPCEL2004	Perform heat exchange operations	20
FBPCEL2005	Perform must draining operations	20
FBPCEL2006	Operate the crushing process	40
FBPCEL2007	Prepare and make additions and finings	30
FBPCEL2008	Carry out inert gas handling operations	20
FBPCEL2009	Carry out transfer operations	20
FBPCEL3001	Handle and store spirits	40
FBPCEL3002	Operate the continuous clarification by separation (flotation) process	40
FBPCEL3003	Operate the concentration process	40
FBPCEL3004	Operate an earth filtration process	30
FBPCEL3005	Operate the pressing process	40
FBPCEL3006	Operate the fine filtration process	40
FBPCEL3007	Operate clarification by separation (centrifugation) process	30
FBPCEL3008	Operate the rotary vacuum filtration process	25
FBPCEL3009	Operate the crossflow filtration process	70
FBPCEL3010	Operate the decanter process	55
FBPCEL3011	Operate the reverse osmosis process	55
FBPCEL3013	Perform rectification (continuous still) operations	60
FBPCEL3014	Prepare and monitor wine cultures	40
FBPCEL3017	Perform single column lees stripping (continuous still brandy) operations	20
FBPCEL3018	Perform dual column distillation (continuous still brandy) operations	40
FBPCEL3019	Prepare and apply complex additions and finings	70

FBPCEL4001	Coordinate wine operations vintage processes	70
FBPCEL4002	Coordinate wine operations clarification processes	70
FBPCEL4003	Coordinate wine operations filtration processes	70
FBPCEL4004	Coordinate wine operations general cellar processes	70
FBPCHE3003	Conduct cheese making operations	60
FBPCHE3004	Carry out processing for a range of artisan cheeses	60
FBPCHE3005	Operate and monitor a cheese pressing and moulding process	30
FBPCHE4001	Prepare and present cheese	45
FBPCHE5002	Produce acid-coagulated soft cheese	50
FBPCHE5003	Produce a range of rennet-coagulated cheeses	70
FBPCHE5004	Produce acid and heat coagulated cheese	40
FBPCHE5005	Produce lactic acid coagulated artisan cheese	70
FBPCHE5006	Produce rennet coagulated artisan cheese	70
FBPCHE5007	Produce acid and heat coagulated artisan cheese	70
FBPCHE5008	Ripen artisan cheese	45
FBPCHE5009	Carry out sampling and interpret tests for cheese production	70
FBPCON2010	Operate an enrobing process	30
FBPCON2011	Operate a chocolate tempering process	20
FBPCON3001	Operate a complex chocolate depositing process	40
FBPCON3002	Operate and monitor a boiled confectionery process	50
FBPCON3003	Operate and monitor a chocolate conching process	50
FBPCON3004	Operate and monitor a confectionery depositing process	40
FBPCON3005	Operate and monitor a granulation and compression process	50
FBPCON3006	Operate and monitor a panning process	40
FBPCON3007	Operate and monitor a chocolate refining process	50
FBPCON3008	Operate and monitor a starch moulding process	50
FBPDPR2007	Operate a cooling and hardening process	15

FBPDPR3001	Operate and monitor a curd production and cutting process	40
FBPDPR3002	Operate and monitor a fermentation process	40
FBPDPR3003	Control batch processing for powdered milk products	45
FBPDPR3004	Operate and monitor a butter churning process	40
FBPDPR3005	Operate and monitor a butter oil process	55
FBPEGG2003	Work on an egg grading floor	30
FBPEGG2004	Operate egg grading and packing floor equipment	40
FBPFAV2002	Apply hydro-cooling processes to fresh produce	30
FBPFAV3003	Conduct chemical wash for fresh produce	30
FBPFAV3004	Program fresh produce grading equipment	30
FBPFST4001	Apply food processing technologies	50
FBPFST4002	Carry out sampling and testing of milk at receipt	40
FBPFST4003	Apply digital technology in food processing	35
FBPFST4004	Perform microbiological procedures in the food industry	50
FBPFST4005	Document food processes and supporting procedures	20
FBPFST4006	Apply food preservation technologies	15
FBPFST4007	Establish operational requirements for a food processing enterprise	50
FBPFST4008	Preserve food in cans or sealed containers	40
FBPFST4009	Label foods according to legislative requirements	30
FBPFST4010	Apply sensory analysis in food processing	30
FBPFST4011	Apply the principles of nutrition to food processing	20
FBPFST4012	Apply water management principles to the food industry	40
FBPFST4013	Interpret and respond to food and/or beverage test results	60
FBPFST4014	Apply sensory analysis in food and/or beverage production	55
FBPFST5001	Monitor refrigeration and air conditioning systems in food processing	40
FBPFST5002	Identify and implement required process control for a food processing operation	50
FBPFST5003	Construct a process control chart for a food processing operation	40

FBPFST5004	Specify and monitor the nutritional value of processed food	75
FBPFST5005	Examine the biochemical properties of food	70
FBPFST5006	Apply food microbiological techniques and analysis	70
FBPFST5007	Monitor the development and implementation of a food QA system	60
FBPFST5008	Develop a new food product	100
FBPFST5009	Implement and review the processing of market milk and related products	40
FBPFST5010	Implement and review the preparation of milk for processing	40
FBPFST5011	Implement and review the processing of chocolate and sugar-panned products	30
FBPFST5012	Implement and review the processing of aerated confectioneries	30
FBPFST5013	Implement and review the production of gums and jellies	30
FBPFST5014	Implement and review the production of chocolate products	30
FBPFST5015	Implement and review the processing of chocolate	30
FBPFST5016	Implement and review the processing of high and low boil confectionery	30
FBPFST5017	Implement and review the processing of confectionery products	30
FBPFST5018	Implement and review the processing of chilled or frozen poultry products	40
FBPFST5019	Implement and review the processing of cooked poultry products	30
FBPFST5020	Implement and review the processing of egg based products	30
FBPFST5021	Implement and review the processing of fruit, vegetables, nuts, herbs and spices	40
FBPFST5022	Implement and review the processing of fish and seafood products	40
FBPFST5023	Implement and review the production of milk fat products	50
FBPFST5024	Implement and review the production of fermented dairy products and dairy desserts	70
FBPFST5025	Implement and review the production of concentrated and dried dairy products	70
FBPFST5026	Implement and review the production of ice creams and frozen dairy products	60
FBPFST5027	Implement and review the production of milk and related products by the membrane system	50
FBPFST5028	Implement and review the manufacturing and processing of edible fats and oils	30
FBPFST5029	Implement and review manufacturing, packaging and testing of beverage products	40
FBPFST5030	Implement and review manufacturing of cereal products	40

FBPFST5031	Identify the microbiological and biochemical properties of fermented food and/or beverages	55
FBPFST6001	Develop, manage and maintain quality systems for food processing	60
FBPFSY1002	Follow work procedures to maintain food safety	20
FBPFSY2002	Apply food safety procedures	30
FBPFSY2003	Maintain food safety when loading, unloading and transporting food	35
FBPFSY3002	Participate in a HACCP team	50
FBPFSY3003	Monitor the implementation of food safety and quality programs	90
FBPFSY3004	Participate in traceability activities	45
FBPFSY3005	Control contaminants and allergens in food processing	70
FBPFSY4001	Supervise and maintain a food safety plan	50
FBPFSY4002	Supervise and verify supporting programs for food safety	70
FBPFSY4003	Perform an allergen risk review	55
FBPFSY4004	Provide accurate food allergen information to consumers	45
FBPFSY4005	Conduct a traceability exercise	45
FBPFSY5001	Develop a HACCP-based food safety plan	60
FBPFSY5002	Develop an allergen management program	55
FBPFSY5003	Design a traceability system for food products	45
FBPFSY5004	Plan to mitigate food fraud	45
FBPGPS3001	Operate and monitor a creamed honey manufacture process	55
FBPGRA2014	Operate a rice vitamin enrichment process	20
FBPGRA3005	Conduct rice harvest receivals	35
FBPGRA3006	Implement a paddy receival and grain cleaning process	35
FBPGRA3007	Implement a rice blending and cleaning process	35
FBPGRA3008	Implement a rice colour sorting process	70
FBPGRA3009	Implement a rice flour break process	35
FBPGRA3010	Implement a rice flour grading process	35
FBPGRA3011	Implement a rice grading process	35

FBPGRA3012	Implement a rice hulling and separation process	35
FBPGRA3013	Implement a rice product manufacturing process	70
FBPGRA3014	Implement a rice seed preparation and storage system	55
FBPGRA3015	Implement a rice whitening process	35
FBPGRA3016	Implement a rice flour blending process	35
FBPGRA3017	Operate and monitor a liquid, mash or block stock feed process	30
FBPGRA3018	Operate and monitor a pelleting process	40
FBPGRA3019	Prepare malted grain	40
FBPGRA3020	Blend and dispatch malt	30
FBPGRA3021	Control batch processing for micronutrients or additives in stock feed	40
FBPGRA3022	Confirm feed product meets animal nutrition requirements	40
FBPGRA3023	Operate and monitor grain conditioning	20
FBPGRA3024	Operate and monitor grain cleaning	35
FBPGRA3025	Receive and handle grain in a storage area	35
FBPGRA3026	Operate and monitor sifting and grading	30
FBPGRA3027	Monitor a purification system	20
FBPGRA3028	Monitor scratch and sizing	20
FBPGRA3029	Monitor a break roll	20
FBPGRA3030	Operate and monitor a reduction system	35
FBPGRA4005	Lead flour milling shift operations	60
FBPGRA4006	Control mill processes and performance	60
FBPHVB2001	Freeze and thaw dough	10
FBPHVB3001	Operate and monitor a cooling and wrapping process	45
FBPHVB3002	Operate and monitor a laminated pastry production process	55
FBPHVB3003	Operate and monitor a pastry forming and filling process	45
FBPHVB3004	Manufacture wafer products	45
FBPHVB3005	Operate and monitor a doughnut making process	45

FBPHVB3006	Operate and monitor a forming or shaping process	55
FBPHVB3007	Manufacture crisp breads	45
FBPHVB3008	Operate and monitor a batter production process	45
FBPHVB3009	Operate and monitor a non laminated pastry production process	55
FBPHVB3010	Operate and monitor a pastry baking process	45
FBPHVB3011	Operate and monitor the production of fillings	45
FBPHVB3012	Operate and monitor a biscuit dough make up process	45
FBPHVB3013	Operate and monitor a baking process	55
FBPHVB3014	Finish baked products	45
FBPHVB3015	Operate and monitor a griddle production process	45
FBPHVB3016	Operate and monitor a cooling, slicing and wrapping process	50
FBPHVB3017	Operate a bread dough mixing and development process	55
FBPHVB3018	Operate a final prove and bread baking process	55
FBPHVB3019	Operate a bread dough make up process	55
FBPLAB2001	Use basic laboratory equipment	25
FBPLAB2002	Prepare laboratory solutions and stains	40
FBPLAB2003	Perform basic analytical tests	30
FBPOIL3001	Operate a degumming and neutralisation process	50
FBPOIL3002	Operate and monitor a bleaching process	50
FBPOIL3003	Operate and monitor a deodorising process	50
FBPOIL3004	Operate and monitor a flake preparation process	40
FBPOIL3005	Operate and monitor a complecting process	50
FBPOIL3006	Operate and monitor a soap splitting process	55
FBPOIL3007	Operate and monitor an interesterification process	50
FBPOIL3008	Operate and monitor a hydrogenation process	50
FBPOIL3009	Clean and mill olives	25
FBPOIL3010	Operate and monitor a malaxer	35

FBPOIL3011	Operate and monitor an olive oil separation process	35
FBPOIL3012	Operate and monitor storage of virgin olive oil	35
FBPOPR1011	Operate automated washing equipment	15
FBPOPR1012	Prepare basic mixes	20
FBPOPR1013	Operate basic equipment	30
FBPOPR1014	Monitor process operation	30
FBPOPR1015	Participate effectively in a workplace environment	30
FBPOPR1016	Take and record basic measurements	30
FBPOPR1017	Follow work procedures to maintain quality	20
FBPOPR2019	Fill and close product in cans	50
FBPOPR2062	Work in a clean room environment	35
FBPOPR2065	Conduct routine maintenance	50
FBPOPR2066	Apply sampling procedures	20
FBPOPR2067	Work in a food handling area for non-food handlers	30
FBPOPR2068	Operate a process control interface	35
FBPOPR2069	Use numerical applications in the workplace	20
FBPOPR2070	Apply quality systems and procedures	30
FBPOPR2071	Provide and apply workplace information	30
FBPOPR2072	Work in confined spaces in the food and beverage industries	30
FBPOPR2074	Carry out manual handling tasks	30
FBPOPR2075	Work effectively in the food processing industry	30
FBPOPR2076	Inspect and sort materials and product	20
FBPOPR2077	Operate a bulk dry goods transfer process	30
FBPOPR2078	Work in a freezer storage area	20
FBPOPR2079	Work with temperature controlled stock	30
FBPOPR2080	Operate a blending, sieving and bagging process	45
FBPOPR2081	Measure non-bulk ingredients	20

FBPOPR2082	Operate a mixing or blending process	40
FBPOPR2083	Operate a baking process	55
FBPOPR2084	Apply work procedures to maintain integrity of processed product	30
FBPOPR2085	Operate a grinding process	20
FBPOPR2086	Operate a frying process	55
FBPOPR2087	Operate a mixing or blending and cooking process	55
FBPOPR2088	Operate pumping equipment	30
FBPOPR2089	Operate a production process	50
FBPOPR2090	Operate a freezing process	60
FBPOPR2091	Operate a holding and storage process	15
FBPOPR2092	Operate a continuous freezing process	50
FBPOPR2093	Operate an automated cutting process	35
FBPOPR2094	Clean equipment in place	30
FBPOPR2095	Clean and sanitise equipment	20
FBPOPR2096	Follow procedures to maintain good manufacturing practice in food processing	35
FBPOPR2097	Operate a depositing process	60
FBPOPR3004	Set up a production or packaging line for operation	45
FBPOPR3007	Operate a bulk liquid transfer process	30
FBPOPR3008	Load and unload tankers	20
FBPOPR3009	Participate in sensory analyses	35
FBPOPR3010	Operate and monitor a filtration process	55
FBPOPR3011	Operate and monitor a heat treatment process	60
FBPOPR3012	Operate and monitor a drying process	60
FBPOPR3013	Operate and monitor an homogenising process	20
FBPOPR3014	Operate and monitor a retort process	50
FBPOPR3015	Pre-process raw materials	40
FBPOPR3016	Operate and monitor a separation process	50

FBPOPR3017	Prepare food products using basic cooking methods	50
FBPOPR3018	Identify dietary, cultural and religious considerations for food production	40
FBPOPR3019	Operate and monitor interrelated processes in a production or packaging system	55
FBPOPR3020	Plan, conduct and monitor equipment maintenance	45
FBPOPR3021	Apply good manufacturing practice requirements in food processing	45
FBPOPR3022	Receive and store raw materials for food processing	45
FBPOPR3023	Operate and monitor an evaporation process	60
FBPOPR3024	Operate and monitor an extrusion process	55
FBPOPR4001	Apply principles of statistical process control	30
FBPPHM2001	Follow work procedures to maintain Good Manufacturing Practice requirements	40
FBPPHM3003	Work in a controlled environment	55
FBPPHM3004	Clean and sanitise facilities and equipment	25
FBPPHM3005	Operate a concentration process	40
FBPPHM3006	Operate an extraction process	40
FBPPHM3008	Operate an aseptic fill and seal process	55
FBPPHM3009	Operate an aseptic form, fill and seal process	60
FBPPHM3010	Operate a compressing process	60
FBPPHM3011	Dispense pharmaceutical raw materials	60
FBPPHM3012	Operate an encapsulation process	60
FBPPHM3013	Operate a granulation process	60
FBPPHM3014	Operate a liquid manufacturing process	70
FBPPHM3015	Operate a tablet coating process	60
FBPPHM3017	Coordinate a label store	55
FBPPHM3018	Operate a sterilisation process using an autoclave	45
FBPPHM3019	Operate a chromatography manufacturing process	60
FBPPHM3020	Apply Good Manufacturing Practice requirements	45
FBPPHM3021	Operate a pharmaceutical production process	45

FBPPHM4001	Monitor and maintain Good Manufacturing Practice requirements	80
FBPPHM4002	Prepare and review workplace documentation to support Good Manufacturing Practice requirements	60
FBPPHM4003	Facilitate contamination control	40
FBPPHM4004	Participate in change control procedures	60
FBPPHM4005	Participate in validation of pharmaceutical manufacturing processes	40
FBPPHM4006	Respond to non-conformance	60
FBPPPL1001	Communicate workplace information	20
FBPPPL2001	Participate in work teams and groups	20
FBPPPL2002	Work in a socially diverse environment	30
FBPPPL3003	Participate in improvement processes	45
FBPPPL3004	Lead work teams and groups	40
FBPPPL3005	Participate in an audit process	35
FBPPPL3006	Report on workplace performance	35
FBPPPL3007	Support and mentor individuals and groups	25
FBPPPL3008	Establish compliance requirements for work area	45
FBPPPL4001	Manage people in the work area	45
FBPPPL4002	Plan and coordinate production equipment maintenance	45
FBPPPL4003	Schedule and manage production	45
FBPPPL4005	Manage supplier agreements and contracts	50
FBPPPL4006	Manage a work area within budget	55
FBPPPL4007	Manage internal audits	45
FBPPPL4008	Prepare and present artisan food and/or beverages	35
FBPPPL4009	Optimise a work process	45
FBPPPL5001	Design and maintain programs to support legal compliance	50
FBPRBK1001	Finish products	10
FBPRBK2001	Assist non laminated pastry production	40
FBPRBK2002	Use food preparation equipment to prepare fillings	35

FBPRBK2003	Assist sponge cake production	40
FBPRBK2004	Assist basic bread production	60
FBPRBK2005	Maintain ingredient stores	20
FBPRBK3001	Produce laminated pastry products	50
FBPRBK3002	Produce non laminated pastry products	60
FBPRBK3003	Produce specialist pastry products	70
FBPRBK3004	Produce meringue products	40
FBPRBK3005	Produce basic bread products	80
FBPRBK3006	Produce savoury bread products	80
FBPRBK3007	Produce specialty flour bread products	80
FBPRBK3008	Produce sponge cake products	40
FBPRBK3009	Produce biscuit and cookie products	40
FBPRBK3010	Produce cake and pudding products	70
FBPRBK3011	Produce frozen dough products	70
FBPRBK3012	Schedule and produce bread production	80
FBPRBK3013	Schedule and produce cake and pastry production	80
FBPRBK3014	Produce sweet yeast products	50
FBPRBK3015	Schedule and produce bakery production	90
FBPRBK3016	Control and order bakery stock	30
FBPRBK3017	Operate plant baking processes	50
FBPRBK3018	Produce basic artisan products	80
FBPRBK4001	Produce artisan bread products	80
FBPRBK4002	Develop advanced artisan bread methods	50
FBPRBK4003	Produce gateaux, tortes and entremets	80
FBPRBK4004	Develop baked products	70
FBPRBK4005	Apply advanced finishing techniques for specialty cakes	80
FBPRBK4006	Coordinate baking operations	55

FBPRBK4007	Assess and evaluate bread products	40
FBPRBK4008	Apply bread baking science	60
FBPSUG2022	Operate a waste water treatment system	40
FBPSUG2024	Perform standard tests on cane samples	60
FBPSUG3007	Perform factory control tests	80
FBPSUG3008	Analyse and convey workplace information	40
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems	40
FBPTEC3002	Implement the pest prevention program	40
FBPTEC3003	Filter fermented beverages	35
FBPTEC3004	Prepare, fill and store barrels for aging spirits	25
FBPTEC3005	Work with bakery ingredients, their functions and interactions	55
FBPTEC3006	Work with flours and baking additives	55
FBPTEC4001	Determine handling processes for perishable food items	60
FBPTEC4002	Apply principles of food packaging	45
FBPTEC4003	Control food contamination and spoilage	45
FBPTEC4004	Apply basic process engineering principles to food processing	45
FBPTEC4005	Apply an understanding of food additives	45
FBPTEC4006	Apply an understanding of legal requirements of food production	45
FBPTEC4007	Describe and analyse data using mathematical principles	45
FBPTEC4008	Participate in product recalls	45
FBPTEC4009	Identify the physical and chemical properties of materials, food and related products	45
FBPTEC4010	Manage water treatment processes	45
FBPTEC4011	Establish process capability	45
FBPTEC4012	Manage raw materials	45
FBPTEC4013	Manage wort production for brewing	60
FBPTEC4014	Manage cellar operations	35
FBPTEC4015	Manage and propagate yeast	35

FBPTEC4016	Produce fruit-based wash for distillation	80
FBPTEC4017	Produce grain-based wash for distillation	80
FBPTEC4018	Manage still operations to produce white spirits	70
FBPTEC4019	Manage still operations to produce brown spirits	70
FBPTEC4020	Blend spirits	60
FBPTEC4021	Apply regulatory requirements to the production of alcoholic beverages	35
FBPTEC4022	Prepare starter cultures for fermentation	35
FBPTEC4023	Control and monitor fermentation	70
FBPTEC4024	Produce fermented and dry-cured meat products	55
FBPTEC5001	Manage and evaluate new product trials	60
FBPTEC5002	Manage utilities and energy for a production process	50
FBPTEC5003	Design an artisan food production facility	45
FBPVIT2001	Bench graft vines	60
FBPVIT2002	Carry out potting operations	20
FBPVIT2003	Hand prune vines	40
FBPVIT2004	Pick grapes by hand	20
FBPVIT2005	Maintain callusing environment	40
FBPVIT2006	Obtain and process rootlings	20
FBPVIT2007	Tend containerised nursery plants	40
FBPVIT2008	Train vines	20
FBPVIT2009	Plant vines by hand	20
FBPVIT2010	Take and process vine cuttings	20
FBPVIT2011	Operate vineyard equipment	40
FBPVIT2012	Identify and treat nursery plant disorders	40
FBPVIT2013	Recognise disorders and identify pests and diseases	20
FBPVIT2014	Perform pest control activities	35
FBPVIT2015	Carry out basic canopy maintenance	20

FBPVIT2016	Carry out hot water treatment	40
FBPVIT2018	Support mechanical harvesting operations	20
FBPVIT2019	Operate the irrigation system	40
FBPVIT3001	Coordinate vineyard operations	90
FBPVIT3003	Operate spreading and seeding equipment	20
FBPVIT3004	Monitor and maintain nursery plants	40
FBPVIT3005	Install and maintain vine trellis	20
FBPVIT3006	Field graft vines	40
FBPVIT3007	Operate specialised canopy management equipment	55
FBPVIT3008	Operate a mechanical harvester	40
FBPVIT3009	Monitor and control vine disorders and damage	60
FBPVIT3010	Implement a soil management program	20
FBPVIT3012	Implement an irrigation schedule	40
FBPWHS1001	Identify safe work practices	30
FBPWHS2001	Participate in work health and safety processes	40
FBPWHS2002	Identify and control risks in own work	20
FBPWHS3001	Contribute to work health and safety processes	40
FBPWHS4001	Identify, assess and control work health and safety risk in own work	50
FBPWHS4002	Maintain work health and safety processes	60
FBPWHS5001	Manage work health and safety processes	60
FBPWIN2001	Perform effectively in a wine industry workplace	40
FBPWIN2002	Communicate wine industry information	35
FBPWIN2003	Conduct sensory evaluation of wine	40
FBPWIN3001	Evaluate wines (advanced)	30

Mapping Qualifications

The following table provides an overview of the qualifications from version 8 which replace qualifications from the existing version of the FBP Food, Beverage and Pharmaceutical Training Package.

Current Qualification				Replacement Qualification		
National Code	National Title	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
FBP20121	Certificate II in Food Processing	385	E	FBP20122	Certificate II in Food Processing	385

Mapping Skill Sets

The following table provides an overview of the skill sets from version 8 which replace skill sets from the existing version of the FBP Food, Beverage and Pharmaceutical Training Package.

Current Skill Set				Replacement Skill Set		
National Code	National Title	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
			-	FBPSS00058	Prepare Australian Bush and Native Foods Products for Sale Skill Set	135
			-	FBPSS00059	Prepare to Set up an Australian Bush and Native Food Production Business Skill Set	165
			-	FBPSS00060	Source and Harvest Bush and Native Food Skill Set	200

Mapping Units of Competency

The following table provides an overview of the units of competency from version 8 which replace units of competency from the existing version of the FBP Food, Beverage and Pharmaceutical Training Package.

FBP Current Unit				FBP Replacement Unit		
National Code	National Title	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
			-	FBPBSh201	Participate in wild harvesting of native plants for food processing	35

Apprenticeships

The following table provides a summary of the apprenticeships that have been affected by changes in this FBP Food, Beverage and Pharmaceutical Training Package update.

Please refer to the current *Register of Class A and B qualifications* found on the Department of Training and Workforce Development website for the official list of apprenticeships in Western Australia.

Current Qualification					Replacement Qualification		
National Code	National Title	Apprenticeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours

No changes occurred between versions 7 and 8.

Traineeships

The following table provides a summary of the traineeships that have been affected by changes in this FBP Food, Beverage and Pharmaceutical Training Package update.

Please refer to the current *Register of Class A and B qualifications* found on the Department of Training and Workforce Development website for the official list of apprenticeships in Western Australia.

Current Qualification					Replacement Qualification		
National Code	National Title	Traineeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
FBP20121	Certificate II in Food Processing	TR05020: FOOD PROCESSING (LEVEL 2)	385	E	FBP20122	Certificate II in Food Processing	385

Pre-apprenticeships

The following table provides a summary of the pre-apprenticeships that have been affected by changes in this FBP Food, Beverage and Pharmaceutical Training Package update.

Please refer to the current *list of pre-apprenticeship courses* found on the Department of Training and Workforce Development website for the official list of pre-apprenticeships in Western Australia.

Current Qualification			Replacement Qualification				
National Code	National Title	Pre-apprenticeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours

No changes occurred between versions 7 and 8.