

FOOD PROCESSING



PROGRAM OUTCOMES:

Safety

- OH&S policies and procedures
- Emergency procedures

Quality and Food Safety

- Quality and food safety procedures
- Control of food safety hazards
- HACCP
- Food safety plan procedures
- Food handling and storage
- Pest control
- Auditing
- Hygiene

Team Work

- Working with cultural differences
- Working effectively in a team

Operations

- Production and processing equipment
- Processes and product knowledge

This nationally accredited program targets those performing production related roles that require an application of industry specific skill and knowledge including some technical and problem solving ability.

This qualification caters for multi-skilled outcomes and roles that include supervisory or team leader functions within the production environment. The aim of this program is to up-skill the workforce to produce quality products using efficient processes. The programs will also help with HACCP and GMP training standards required for your yearly audits.

YOUR BUSINESS WILL GAIN:

- Improvements to business processes
- Cost neutral
 - > Federal funding can mean that the only cost is your time
- Trained and motivated staff
- More engagement from your staff
- Improved business environment for your people
- Reduced LTI's
- Customised program to your business needs
- Can cover regulatory requirements

YOUR TEAM WILL GAIN:

- A nationally recognised qualification in Food Processing
- Improved understanding of HACCP and GMP
- Improved leadership skills
- Better skills to ensure consistent and quality end results
- Opportunity to realise their full potential

QUALIFICATIONS AVAILABLE:

- Certificate II in Food Processing FDF20103
- Certificate III in Food Processing FDF30103
- Certificate IV in Food Processing FDF40103