

Occupation: Team Leader (Food Processing)

Job Description: employees perform a range of tasks such as operating machinery and packing products in a manufacturing plant that makes or processes a range of foods or beverages and provide guidance for their team. They follow sustainable work practice methods to reduce the negative environmental impacts.

Qualification: FDF30103 Certificate III in Food Processing

This qualification reflects the role of individuals who apply a broad range of operational competencies in varied contexts, using some discretion and judgement. They may provide technical advice and support to colleagues.

The Food Processing Industry FDF03 Training Package guidelines, with the incorporation of environmental electives have been applied to create this occupational profile:

15 Units Required	
FDFZPMMB2A	Operate a mixing/blending process
FDFZPRDTP2A	Operate a depositing process
FDFZPRW1A	Participate effectively in a workplace environment
FDFZPRCI2A	Operate a process control interface
FDFZPRIPK3A	Apply raw materials/ingredient and process knowledge
FDFCORHS3A	Monitor the implementation of occupational health and safety policies and procedures
FDFCORQFS3A	Monitor the implementation of quality and food safety programs
FDFCORWCM2A	Present and apply workplace information
FDFCORBM2A	Use basic mathematical concepts
FDFZPRSYS3A	Operate processes in a production system
FDFOPTPIP3A	Participate in improvement processes
MSAENV272A	Participate in environmentally sustainable work practices
MCMT270A	Use sustainable energy practices
FDFOPTRWP3A	Report on workplace performance
FDFOPTTG3A	Lead work teams and groups

Occupation: Production Supervisor (Food Processing)

Job Description: employees work as production supervisors in a medium to large food processing enterprise. They ensure sustainable work practices are applied to reduce the negative environmental impacts.

Qualification: FDF40103 Certificate IV in Food Processing

This qualification reflects the role of individuals who use well-developed skills and a broad knowledge base in a wide variety of contexts. They apply solutions to a defined range of unpredictable problems, and analyse and evaluate information from a variety of sources. They may provide leadership and guidance to others with some limited responsibility for the output of others.

The Food Processing Industry FDF03 Training Package guidelines, with the incorporation of environmental electives have been applied to create this occupational profile:

21 Units Required	
FDFZPMMB2A	Operate a mixing/blending process
FDFZPRDTP2A	Operate a depositing process
FDFCORHS3A	Monitor the implementation of occupational health and safety policies and procedures
FDFCORQFS3A	Monitor the implementation of quality and food safety programs
FDFCORWCM2A	Present and apply workplace information
FDFCORBM2A	Use basic mathematical concepts
FDFZPRSYS3A	Operate processes in a production system
FDFOPTSM3A	Support and mentor individuals and groups
FDFOPHCP3A	Participate in a HACCP team
FDFOPTAP3A	Participate in an audit process
FDFOPTPIP3A	Participate in improvement processes
FDFZPROD2A	Operate a drying process
FDFZPRIPK3A	Apply raw materials/ingredient and process knowledge
FDFPMOHS4A	Manage the implementation of occupational health and safety policies and procedures in the workplace
FDFPLSCP4A	Schedule and manage production
FDFIMMWB4A	Manage a work area within budget
FDFTECCCS4A	Control food contamination and spoilage
FDFPMMPW4A	Manage people in the work area
MSAENV472A	Implement and monitor environmentally sustainable work practices
MSAENV272A	Participate in environmentally sustainable work practices
MCMT270A	Use sustainable energy practices