Certificate III in Food Processing (FDF30111)

The Certificate III in Food Processing targets those performing production related roles that require an application of industry specific skills and knowledge, including some technical and problem solving ability. This qualification caters for multi-skilled outcomes and roles that include team leader functions within the production environment.

Entry requirements
You must be employed in the industry.

Each student will undertake a Pre Training Review before enrolling to help confirm the proposed course is suitable. It will provide valuable information about an individual's existing skills and knowledge, language, literacy and numeracy skills and whether the course will help in achieving learning and/or employment goals.

Job outcome
This qualification could lead to employment as a team leader or supervisor within a food processing business. You will gain employable skills but you will also be equipped with the basic knowledge to proceed into further education in this area. You might like to think about the Certificate IV in Frontline Management or the Certificate IV in Training and Assessment.

Further study
After achieving this qualification, candidates may undertake the FDF40110 Certificate IV in Food Processing, other food processing related qualifications or any other suitable qualification.

Expected time to complete
3 Years

Please contact SuniTAFE for more information.

1300 478 648
Learn more at sunitafe.edu.au

SuniTAFE... Start here, go far!
## Certificate III in Food Processing (FDF30111)

### Core Units

<table>
<thead>
<tr>
<th>Code</th>
<th>Unit Name</th>
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<tbody>
<tr>
<td>FDFFS3001A</td>
<td>Monitor the implementation of quality and food safety programs</td>
</tr>
<tr>
<td>FDFOP2064A</td>
<td>Provide and apply workplace information</td>
</tr>
<tr>
<td>FDFOHS3001A</td>
<td>Contribute to OHS processes</td>
</tr>
<tr>
<td>MSAENV272B</td>
<td>Participate in environmentally sustainable work practices</td>
</tr>
<tr>
<td>FDFFS2001A</td>
<td>Implement the food safety program and procedures</td>
</tr>
</tbody>
</table>

This course requires the completion of a minimum 12 elective units in addition to core units listed above. Please visit [www.sunitafe.edu.au](http://www.sunitafe.edu.au) for information on the range of elective units offered within this course.

This course includes the following methods of assessment: Observation and oral questioning.

Your particular units of study will be determined from the core and elective units required for this qualification.

### Indicative Fees

Average total fees to complete this course:

- **Government Subsidised**: $3,099
- **Concession**: $966
- **Apprenticeship**: $2,169
- **Apprenticeship Concession**: $780
- **Skills Recognition Govt Supported**: $1,240
- **Skills Recognition Concession**: $248
- **Skills Recognition Self-funded**: $1,860
- **Self-funded**: $3,719

Concession for Diploma and Advanced Diploma courses applies only to Aboriginal and Torres Strait Islander students.

Average total fees include designated materials and will vary according to your specific unit choices and other factors. Student tuition fees as published are subject to change given individual circumstances at enrolment.

Talk to us about your eligibility for Government subsidised training. With recent changes to eligibility rules, you might now be eligible!