

## Food Processing (Sales)

BOS course name	Pattern of study	BOS course number	Schools Online (Administration) entry advice
Food Processing (240 hours)	2 units x 2 years	43304	Enter this course number for both Preliminary (Year 11) and HSC (Year 12)
Food Processing Extension (60 hours)	1 unit x 1 year	43305	Enter this course number in either Preliminary (Year 11) or HSC (Year 12)

TAFE course name	TAFE course number
Food Processing (Sales)	4894

AQF VET qualification
Certificate II in Food Processing (Sales) (FDF20903)

Minimum work placement
For school-based trainees mandatory work placement requirements are met through the on-the-job training component of the school-based traineeship.

Exclusions
Baking – Retail (TAFE NSW CEC)

### HSC unit credit and course requirements

HSC unit credit for VET courses can be accredited to the Preliminary and/or HSC pattern of study.

#### Food Processing (240 indicative hours)

- accredited for a total of 4 units at the Preliminary and/or HSC level
- attempt all compulsory units of competency and elective units of competency to a minimum of 90 HSC indicative hours.

#### Food Processing Extension (60 indicative hours)

- students must be currently entered in, or have completed, Food Processing (240 indicative hours)
- accredited for 1 unit at the Preliminary or HSC level
- attempt units of competency not previously undertaken to a minimum of 60 HSC indicative hours.

For a course to count towards the HSC program of study students must satisfy the course completion criteria as required by the Board of Studies. Refer to Section 8.4 of the *Assessment, Certification and Examination (ACE) Manual*.

The pattern of study entered (for example 2 units x 2 years) should reflect the delivery of the course over successive years. Students will be credentialled for the HSC unit credit entered each calendar year provided they have satisfactorily completed the course requirements for that calendar year as determined by the school/RTO.

### Access including access by students in Stage 5

This course is for students undertaking a school-based traineeship.

In certain circumstances students in Stage 5 may access this Stage 6 VET course while also completing the requirements for the award of the School Certificate. Further information is available on the Board of Studies website at [www.boardofstudies.nsw.edu.au/voc\\_ed/stage-5.html](http://www.boardofstudies.nsw.edu.au/voc_ed/stage-5.html)

## Course content

Unit code	Unit title	Unit-specific prerequisite	Core (C) or elective (E) for AQF VET qualification	HSC indicative hours of credit
<b>COMPULSORY Attempt all units of competency</b>				
FDFCORBM2A	Use basic mathematical concepts	nil	C	20
FDFCORFSY2A	Implement the food safety program and procedures	nil	C	30
FDFCORHS2A	Implement the occupational health and safety systems and procedures	nil	C	40
FDFCORQAS2A	Implement quality systems and procedures	nil	C	30
FDFCORWCM2A	Present and apply workplace information	nil	C	30
<b>Total HSC indicative hours for compulsory units of competency</b>				<b>150</b>

<b>ELECTIVES 240-hours – Attempt units of competency to a minimum of 90 HSC indicative hours 60-hour extension – Attempt units of competency to a minimum of 60 HSC indicative hours</b>				
FDFOPTPIP3A	Participate in improvement processes	nil	E (AQF3 optional)	40
FDFOPTTG2A	Participate in work teams and groups	nil	E (AQF2 optional)	20
FDFRBCP2B	Produce choux pastry	nil	E (AQF2 food processing specialist)	20
FDFRBDC2B	Decorate cakes and cookies	nil	E (AQF2 food processing specialist)	40
FDFRBPF2B	Prepare fillings	nil	E (AQF2 food processing specialist)	20
FDFRBRD2B	Retard dough	nil	E (AQF2 food processing specialist)	20
FDFZCSCIP2A	Clean equipment in place	nil	E (AQF2 food processing specialist)	30
FDFZPMBM1A	Prepare basic mixes	nil	E (AQF1 food processing specialist)	20
WRRFM5B	Prepare and display bakery products	nil	E (AQF2 retail specialist)	20
WRR11B	Perform stock control procedures	nil	E (AQF1 specialist)	30
WRRS2B	Advise on products and services	nil	E (AQF2 retail specialist)	20
<b>Total HSC indicative hours</b>				<b>240 or 300</b>

## **AQF VET qualification**

To attain Certificate II in Food Processing (Sales) (FDF20903) students must achieve 12 units of competency including:

- a) 5 core units of competency
- b) 7 specialist/optional elective units of competency (see Training Package for specifics of qualification packaging rules).