

Year 10/11/12 FOOD PROCESSING 2018

Teacher: Dave Christensen

In 2018 all students will experience units in the **FDF20111 Certificate II in Food Processing**.

Core Units delivered at Parndana 2018	Elements to be achieved	Methods of assessment
FDFOHS2001A Participate in OHS processes	Plan and prepare to work safely. Conduct work safely. Participate in OHS consultative activities. Follow emergency response procedures	VET Subject practically assessed in accordance with VET guidelines of workplace assessment: <u>Including</u> <ul style="list-style-type: none"> • Ongoing observation of practical activities throughout the year. • Assessed practical activities. • Short written assessment activities including short answer and multiple choice tests. • Bookwork and record keeping as required to complete the competencies
FDFFS2001A Implement the food safety program and procedures	Implement the food safety program. Participate in maintaining and improving food safety. Comply with personal hygiene standards	
MSAENV272B Participate in environmentally sustainable work practices	Identify current resource use and environmental issues. Comply with environmental regulations. Seek opportunities to improve environmental practices and resource efficiency.	
Elective Units to be delivered in 2018		
MTMMPIIC Sharpen Knives	Knives are sharpened according to workplace requirements. Knives are sharpened to maintain bevel edge. Steel is used correctly to maintain bevel edge and to meet OH&S requirements	
FDFOP1005A Operate basic equipment	Checks are conducted to confirm equipment is ready and safe to operate. Operating procedures are followed to start and operate equipment to achieve required outcome. The work area is maintained according to housekeeping standards	
FDFPODM2B Operate a dicing/stripping or mincing process	Prepare the dicing/stripping and mincing equipment and process for operation. Operate and monitor the dicing/stripping and mincing process. Shut down the dicing/stripping and mincing process	
FDFRB3001A Produce pastry FDFRB2001A Form and fill pastry products	Prepare and mix ingredients, Process pastry as required and clean equipment. Prepare to fill and form pastry products and clean equipment	