**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**.

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| **Core Units delivered at Parndana 2018** | **Elements to be achieved** | **Methods of assessment** |
| **FDFOHS2OO1A 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 & TAFESA guidelines of workplace assessment: Including* Ongoing observation of practical activities throughout the year.
* Pre-operational checklists
* Assessed practical activities.
* Short written assessment activities including short answer and multiple choice tests.
* Bookwork and record keeping as required to complete the competencies
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| **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 |
| **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 |