**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 |
| **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 |