

Year 10 FOOD PROCESSING 2019

Teacher: Dave Christensen

In 2016 all students will experience units in the **FB P20117 Certificate II in Food Processing**.

Core Units delivered at Parndana 2019	Elements to be achieved	Methods of assessment
FDFOP2063A Apply quality systems and procedures	Monitor quality of work outcome Participate in maintaining and improving quality at work.	VET Subject practically assessed in accordance with VET guidelines of workplace assessment: <u>Including</u>
FDFOP2064A Provide and apply workplace information	Provide and apply information to suit workplace and audience requirements. Use and maintain workplace information.	
Elective Units to be delivered in 2019		
FDFOP2061A Use Numerical application in the workplace	This is unit of competency covers the skills and knowledge required to apply basic mathematical functions of addition, subtraction, multiplication and division to undertake workplace calculations or to estimate approximate answers when exact calculations are not required.	<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
FDFOP2004A Clean and sanitise equipment	Prepare for cleaning. Clean and sanitise equipment to meet workplace requirements.	
FDFOP2055A Freeze dough	This unit of competency covers the skills and knowledge required to freeze, store and thaw bread dough.	
FBPRBK1001 Finish products	This unit of competency covers the skills and knowledge required to assemble baked products and prepare and apply sweet fillings, icing and toppings, simple decoration and related presentation techniques used to finish cakes, pastries and bread-based products.	
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	

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