

Food Processing

**Your pathway.
Your career.
Your choice.**



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Government
of South Australia
Department for Education



Food Processing

Year 10

Year 11

Year 12

Study VET while you complete SACE

VOCATIONAL EDUCATION AND TRAINING OPTIONS

Traineeship / Apprenticeship (Contract of Training):

- AMP20316 Certificate II in Meat Processing (Abattoirs)
- AMP30216 Certificate III in Meat Processing (Food Services)
- AMP30322 Certificate III in Meat Safety Inspection
- AMP30421 Certificate III in Meat Processing (Rendering)
- AMP30516 Certificate III in Meat Processing (Slaughtering)
- AMP30622 Certificate III in Meat Processing
- AMP30815 Certificate III in Meat Processing (Retail Butcher)
- AMP31016 Certificate III in Meat Processing (Smallgoods – Manufacture)
- FBP20122 Certificate II in Food Processing
- FBP30121 Certificate III in Food Processing
- FBP30321 Certificate III in Cake and Pastry
- FBP30421 Certificate III in Bread Baking
- FBP30521 Certificate III in Baking
- FBP31121 Certificate III in High Volume Baking
- FBP20521 Certificate II in Wine Industry Operations
- FBP30921 Certificate III in Wine industry Operations
- MSL30122 Certificate III in Laboratory Skills

OR

Qualifications for Institutional Delivery (off-the-job):

- FBP20122 Certificate II in Food Processing

Skills Clusters:

- Advanced Desserts
- Advanced Pastry and Biscuit making

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PLUS

Industry specific requirements, including:

- Q fever vaccinations when dealing with or be exposed to live animals (On site farms, lairage working or slaughtering)

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PLUS

Customised SACE subjects

- Pastoral care – mentoring and monitoring



Work in your career.

Use your VET qualification to work as:

- Baker
- Pastry Chef
- Food Processing Operator
- Food Processing Salesperson
- Poultry Process Operator
- Meat Process Operator
- Butcher or Smallgoods Maker
- Slaughterer
- Meat Inspector
- Pharmaceutical Production Operator
- Cellar Door Assistant
- Vineyard Operator
- Assistant Winemaker
- Wine Laboratory Technician

Further your career with VET.

Study:

- FBP40321 Certificate IV in Food Processing
- FBP40421 Certificate IV in Food Science and Technology
- FBP40621 Certificate IV in Artisan Fermented Products
- FBP40522 Certificate IV in Pharmaceutical Manufacturing
- AMP40222 Certificate IV in Meat Processing
- AMP40522 Certificate IV in Meat Safety Inspection

To work as:

- Food and Drink Production Supervisor
- Poultry Production Line Manager
- Pastry Chef
- Meat Processing Production Supervisor (Abattoirs)
- Meat Processing Team Leader
- Quality Assurance Officer
- Supervising /Export Meat Inspector
- Pharmaceutical Production Supervisor
- Cheese Maker

Further your career with university.

Study at university to work as:

- Food Technologist
- Production Manager
- Food Testing Manager
- Quality Manager
- Food Safety Systems Manager
- Environmental Manager (Food Processing)
- Food Scientist
- Flavour Creations Manager – Food Technologist

What do I need to study?

- Food and Nutrition Science
- Biopharmaceutical Engineering
- Biotechnology
- Viticulture and Oenology
- Science
- Wine Business