The Certificate III in Food Processing targets those performing production related roles that require an application of industry specific skills and knowledge, including some technical and problem solving ability. This qualification caters for multi-skilled outcomes and roles that include team leader functions within the production environment.

**Delivery:**
- External - Workplace
- Traineeship

**Duration:**
Duration will vary depending on electives chosen, seasonal process and the delivery mode selected, however, as a guide completion of training will take 12 - 24 months with self paced study required between sessions.

**Entry requirement**
There are no pre-requisite requirements for this qualification.

**Future Pathways:**
- Fruit & Vegetable Processing
- Food & Beverage Manufacturing

**Completion of (17) units made up of 5 Core units and 12 electives are required.**

**Core Units:**
- FDFFS2001A Implement the food safety program and procedures
- FDFFS3001A Monitor the implementation of quality and food safety programs
- FDOHS3001A Contribute to OHS processes
- FDFOP2064A Provide and apply workplace information
- MSAENV272B Participate in environmentally sustainable work practices

**Suggested Elective Units:**
A wide range of electives are available to choose from to comply with packaging rules.

Training is delivered with Victorian and Commonwealth Government funding.

*Eligibility criteria applies*