



National Certificate in Food and Related Product Processing (FRPP2) Level 2

PURPOSE

- This qualification is designed for people employed in the processing of food, beverages and related products. It covers food safety and processing; health and safety; communication skills; knowledge and procedures in a food processing workplace.
- The content has been specifically structured to cover core requirements for:
 - Food safety and hygiene
 - Food Processing skills
 - Health and Safety
 - Numeracy and communication skills
 - Quality in food processing

SKILLS LEARNED

The programme will give participants the opportunity to gain knowledge and practical experience in:

- The requirements of Health and Safety legislation and Company Policies
- The companies Food Safety Plan and compliance requirements with the relevant Acts and regulations

COURSE STRUCTURE & DELIVERY

The programme is delivered in 4 blocks of a total of 2 full classroom days. There is also an on-job component of observations and assessment by the company supervisors supported by our trainer.

ON-JOB COMPONENT

Trainees have to have at least 3 months previous work experience in a food or processing related industry, before being enrolled, and must be working in the industry during the course.

COURSE COSTS EFFECTIVE 1 OCTOBER 2015

The cost of this programme is \$250.00 per person if Industry training subsidies apply. (Otherwise \$850.00 + GST)

NZQA cost of \$100.00 per trainee.

Travel disbursements may apply.

Each programme needs a minimum of 10 people and a maximum of 14 people.

PROGRAMME CONTENT AND STRUCTURE

Off-Job Component

Block	Unit No	Title	Level	Credit
Block 1 4 hours	22316	Demonstrate knowledge of the management of drug/alcohol related problems in the workplace	2	6
	497	Demonstrate knowledge of workplace health and safety requirements	1	3
	17593	Apply safe work practices in the workplace	2	4
Block 2 4 hours	3490	Complete an incident report	1	2
	3483	Demonstrate knowledge of the prevention and management of discomfort, Pain and Injury (DPI) in the workplace	1	2
	1293	Be interviewed in an informal, one-to-one, face-to-face interview	1	2
	17591	Demonstrate knowledge of the prevention and management of discomfort, Pain and Injury (DPI) in the workplace	3	8
Block 3 4 hours	167	Practice food safety methods in a food business under supervision	2	4
	168	Demonstrate knowledge of food contamination hazards, and control methods used in a food business.	3	4
Block 4 4 hours	24527	Communicate in the food and related product processing industry	2	3
	24528	Demonstrate knowledge of food processing industry hygiene and food safety requirements in the workplace	2	3
	7758	Identify product and or packaging faults on food, or related products, production lines	2	3
	24529	Demonstrate knowledge of basic food and or related processing quality requirements	2	3
	21330	Demonstrate knowledge of basic food and or related processing quality requirements	2	2

TOTAL CREDITS 49

Please contact Peter Archer of RMG on 0274729910 or email petera@riskgroup.co.nz to register interest, or to receive further information.