

SUPPLY CHAIN OPERATIONS

Qualification/s: **TLI20421 Certificate II in Supply Chain Operations**

and

FBP20122 Certificate II in Food Processing

RTO: Strategix Training (RTO No: 31418)

Course Duration: 6 Months / 1 day per week (during school term)

QCE Points: 6 QCE points available

Career Pathway

Warehousing, food processing and supply chain operations are vital to the Australian economy and skilled staff are currently in high demand as this industry expands and grows. These qualifications will help to kick start students' careers and expand job prospects in this vital industry. The Strategix Academy that students will study through, is informative and practical and includes topics relevant to current supply chain operations support, warehousing trends and key food processing skills. These courses help students to gain an accredited qualification alongside practical skills and knowledge that will assist them in obtaining employment in the below outlined job roles.

Job roles: depot yard person, despatch clerk, pick packer, forklift driver, store person, warehouse operator and employment in food sectors including grocery products, poultry, baking, retail baking, beverages, grain processing and fruit and vegetables.

Units of Competency

Effective: April 2024

Code	Units of Competency (including units from both qualifications)
TLIE1003	Participate in basic workplace communication
TLIX0023	Identify the roles and functions of the supply chain industry
TLIF0009	Ensure the safety of transport activities (Chain of Responsibility)
TLIF0025	Follow work health and safety procedures
TLIU2012	Participate in environmentally sustainable work practices
TLIU2001	Apply quality procedures
TLIG2007	Work in a socially diverse environment
TLID0020	Shift materials safely using manual handling methods
TLIL0007	Complete workplace induction procedures
TLIA2014	Use product knowledge to complete work operations
BSBOPS203	Deliver a service to customers
FBPOPR2079	Work with temperature-controlled stock
FBPWHS2001	Participate in work health and safety processes
FBPPPL2001	Participate in work teams and groups
FBPFSY2002	Apply food safety procedures
FBPOPR2070	Apply quality systems and procedures
FBPPPL2002	Work in a socially diverse environment
MSMENV272	Participate in environmentally sustainable work practices
FBPOPR2074	Carry out manual handling tasks
FBPOPR2071	Provide and apply workplace information
FBPOPR2096	Follow procedures to maintain good manufacturing practice in food processing

Need further information?

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