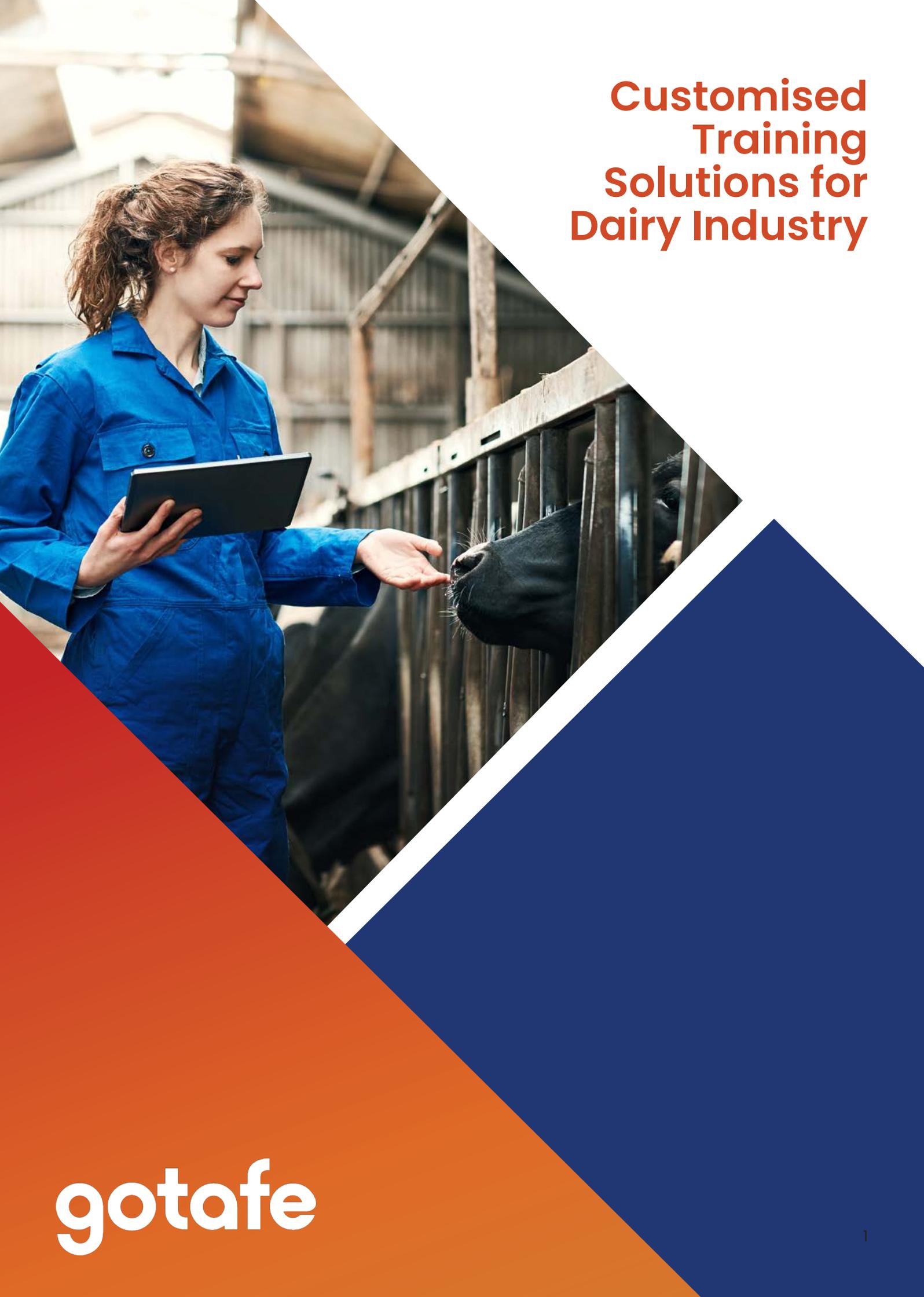


Customised Training Solutions for Dairy Industry



gotafe

Message from the CEO

GOTAFE is committed to partnering with local businesses and industries to offer customised training. We provide local workers and organisations with the skills necessary to ensure your business is well placed to respond to the changing economic environment.

The manufacture of food and beverages is a major industry in Greater Shepparton but also generates significant employment in Moira, Wangaratta and Mitchell shires.

Networks between training providers and industry need to be active and responsive, and systems to create this interaction need to be established.

Our **Industry Liaison Coordinator, Naomi Williams**, is your partner in building a training solution that works for your business. We understand that no two businesses are the same and our approach provides your business with a fully customised, collaborative approach to really understand your individual requirements.

As your local TAFE provider, we have access to a range of subsidised training opportunities that can benefit your organisation and assist with the cost of training and upskilling your staff. There is no better time to consider upskilling your team.

Travis Heeney
GOTAFE CEO



About GOTAFE

GOTAFE strives to be more than an education facility; we aim to enable people to realise their potential and enhance their communities.

Offering over 130 courses and with 540 staff across eight campus locations, GOTAFE brings up-to-date, real world skills directly into the classroom. Leaders in providing quality education, industry focused facilities and a student-centric experience, GOTAFE creates opportunities to achieve.

GOTAFE graduates are strengthened by skills that meet the needs of the region and on a journey of lifelong learning and personal development.



Skill Set

**Professional
Development**

**Accredited
Training**

**Short
Course**

**Recognition
of Prior
Learning**

**Micro
Credentials**

**Non
Accredited
Training**

**Contextualised
Content**

**Practical
Workplace
Application**

**GOTAFE is
outcome
focused to
help you
succeed**





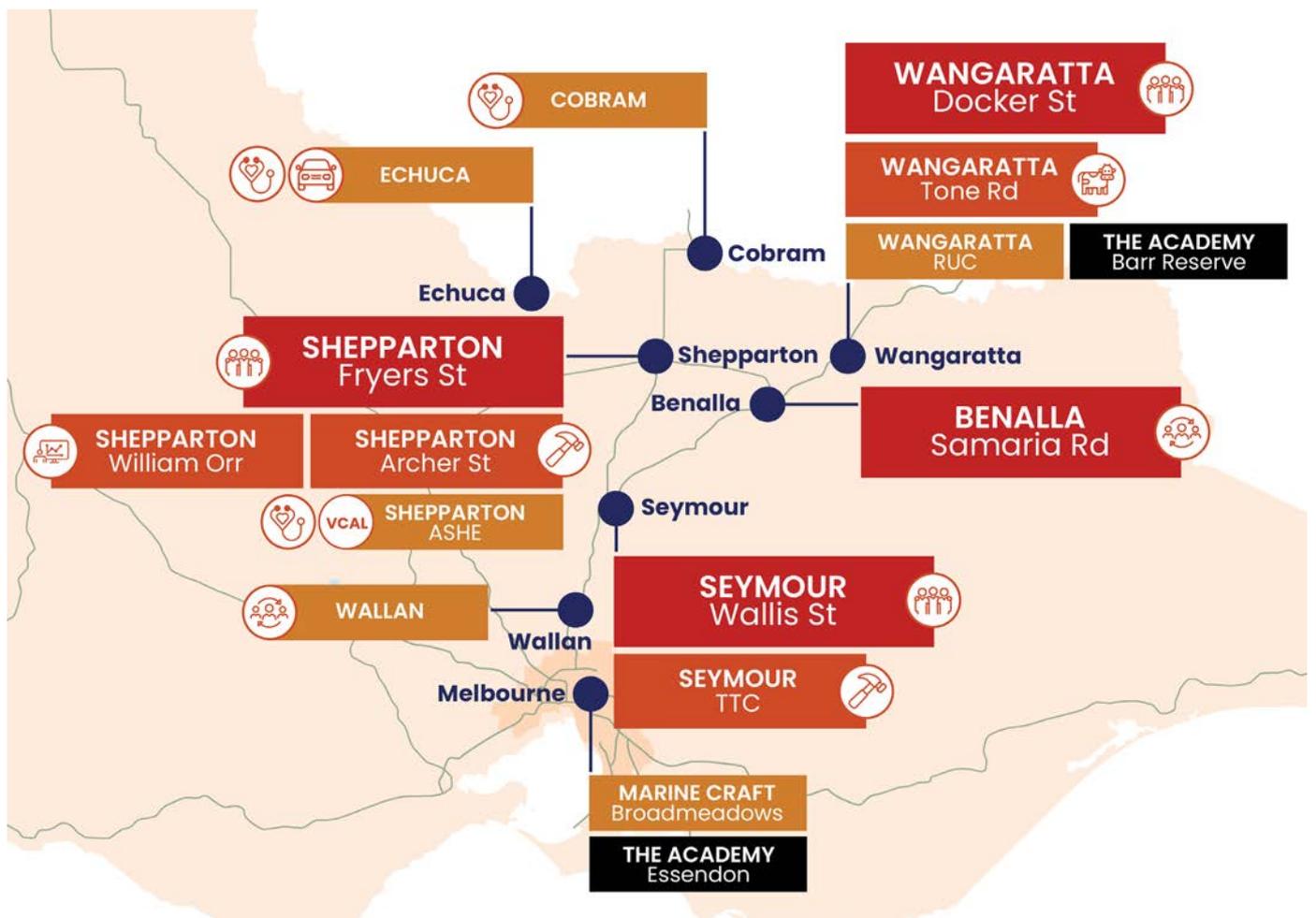
We Create Personalised Training Solutions

We understand that not every business has the same needs when it comes to training, which is why we have adapted a more holistic approach to ensure that our recommendations align with your organisational goals.

Our outcome focused collaborative approach will assist you in identifying high value opportunities, address your challenges, and transform your organisation. With flexible delivery options and targeted content we can ensure the training we deliver equates to significant return on investment.



Our Region



-  Trades
-  Health
-  VCAL
-  Automotive
-  Community & Enterprise
-  Ag Technology & Innovation
-  Animal Wellbeing & Agri-tourism
-  Community Support, Delivery & Pathways



Our Commitment

Quality Education

Provide quality, learner-centred education to help students reach their full potential.

Student Experience

Put student experience at the centre of everything we do.

Drive Growth

Work with local industry and community partners to drive growth.

Core Values



Integrity

Be honest, reliable and trustworthy



Collaboration

Partner with others to achieve goals



Accountability

Take responsibility for your actions



Respect

Appreciate and accept each other's differences



Excellence

Aim high



Choosing what works best for YOU

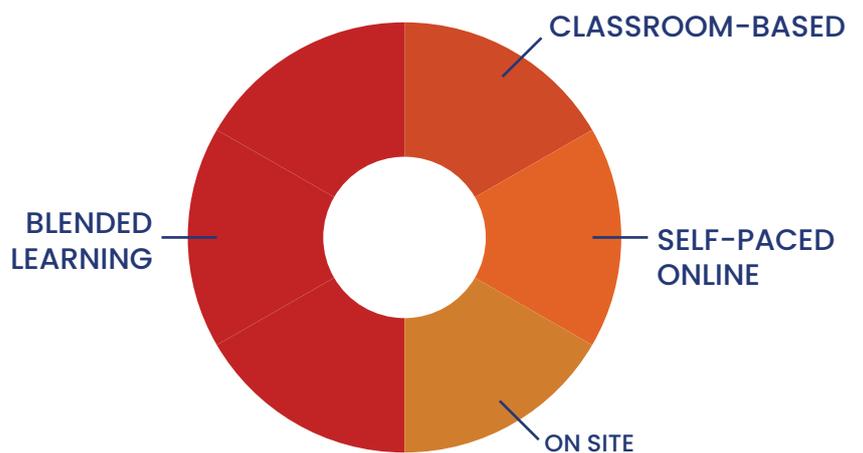
We've spent time engaging with industry and listening to the challenges you have faced with upskilling your staff.

When it comes to delivering training, our focus is on providing the best learning environment for you and your employees.

This may mean working outside of normal business hours to accommodate workers who are on shift work.

Or working with you to determine the best delivery methods – on site in your space, online self paced modules or attendance at one of our campuses.

Whatever mode works best for you, we are ready to collaborate with you to create a great working relationship.



GOTAFE Student Saves Water

GOTAFE Certificate IV Food Science and Technology Student Ben Finlayson has undertaken a class assessment and saved 60,000 litres of water per week for his production line at employer, Sungold Milk.

Mr Finlayson has been studying at GOTAFE since April 2019. His project was based on reducing water usage at his work site via Clean in Place (CIP) reduction at the plant. An optimised CIP process can reduce cleaning times, thereby reducing water usage.

Ben assessed the current CIP process and identified that average water usage on a Sunday was 108,000 litres. After carrying out CIP Validation, the proposed CIP changes commenced. Due to this, Ben was able to reduce the Sunday water usage down to 48,000 litres, a reduction of 60,000 litres.

Sungold see this as a very successful result as it is not only a cost saving measure for the business, but is also of great benefit to the environment.





Food Science & Technology Skill Sets

In 2018 a group of Subject Matter Experts were identified to provide advice on the qualifications, skills sets and units of competency that formed the Food Science and Technology accreditation.

As a result of this work and industry engagement, four new Food science and Technology skills sets were created.

GOTAFE is proud to be able to offer these new courses and would love to talk to you about how it can benefit your business and your staff by including this training in your annual calendar.



Pasteuriser and Homogeniser Operator Skill Set – FBPSS00006

This skill set is designed to develop the knowledge and skills of pasteuriser and homogeniser operators so work is carried out in accordance with company policies and procedures, regulatory/licensing requirements and legislative requirements for the operation of high temperature/short time (HTST) and ultra-high temperature (UHT) pasteurisation equipment.

Pasteuriser Operator Skill Set – FBPSS00007

This skill set is designed to develop the knowledge and skills of pasteuriser operators so work is carried out in accordance with company policies and procedures, regulatory/licensing requirements and legislative requirements for the operation of high temperature/short time (HTST) and ultra-high temperature (UHT) pasteurisation equipment.

Food Safety Auditor Skill Set – FBPSS00004

Designed to cover the knowledge and skills required of an entry level food safety auditor who conducts low risk safety audits (as outlined in the National Regulatory Food Safety Auditor Guideline and Policy) in food preparation or food processing sites.

This Skill Set supports relevant legislation, including food standards included in the Australian New Zealand Food Standards Code and industry codes of practice.

Milk Tanker Operator Skill Set – FBPSS00050

If you're working as a Milk Tank Operator, this skill set is for you. The course will train you in the skills needed to meet safety and quality system requirements in your job. This will support your role in grading, sampling, and collecting milk from farms, and safely and hygienically transporting the product to a collection depot for unloading, further transfer and processing.

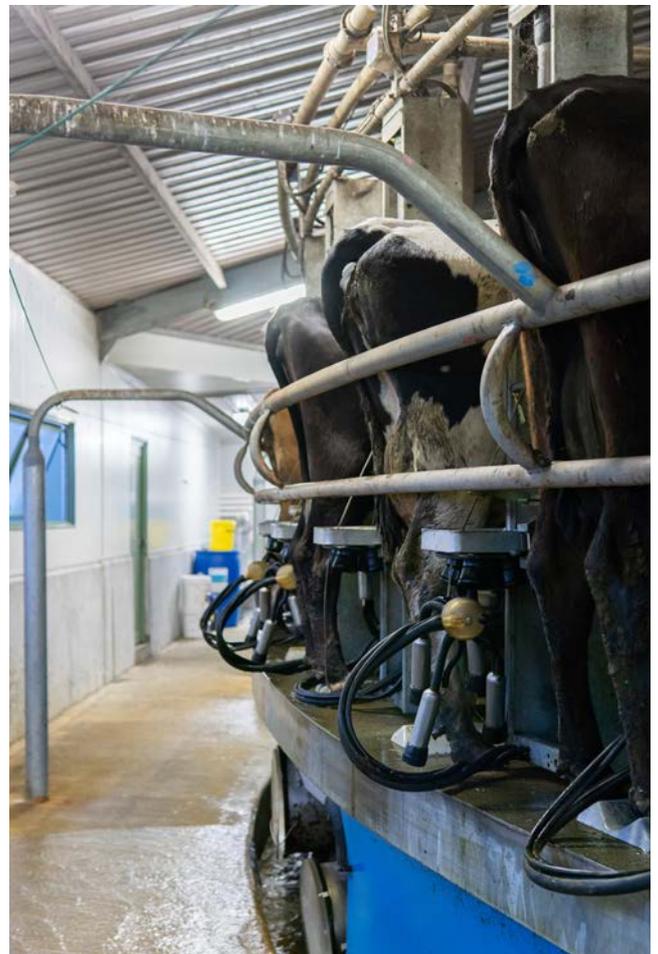


Milking Machines Technicians Course – SA4MMTTC21

The Milking Machine Technicians Course includes the skills and knowledge required to mechanically test milking machines, to carry out minor service of milking equipment and analyse and interpret data and complete a milking machine test report using ISO standards.

The course applies to technicians and dairy farm workers who test, service and repair milking machine components under broad direction. Milking Machines must be well maintained and tested annually in accordance with ISO 6690:2007 by a technician trained in that standard.

The accredited course is a requirement for HACCAP Food safety plans for farm compliance.



Industry Qualifications

Many of the units of competency for the food and beverage industry have been updated over the past two years. These updates are a result of nation-wide consultation with industry and training providers. The alterations reflect changing ways of work, clearer foundation skills, current industry terminology and the Standards for Training Packages, which have generally resulted in improved performance criteria.

The following updated qualifications can be completed in full, or you can design your own list of accredited units to create workplace specific micro credentials.

We offer reduced rates for larger groups whilst still maintaining a cost-effective option when you have a smaller cohort. No matter your business requirements, we would love to take the time to meet with you and, better understand your needs, and tailor a solution perfect for your business.





Certificate II in Food Processing – FBP20117

The Certificate II in Food Processing targets those working within a production or production support role, for example, packaging, machine operations and bottling. This Qualification is designed for application in supervised environments where the work is predictable with some basic problem solving requirements.

Certificate III in Food Processing – FBP30117

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.



Certificate IV in Food Science and Technology – FBP40418

This qualification targets those working in technical and supervisory roles covering product development, food safety and quality, food production and distribution, environmental functions, and the maintenance and monitoring of food processing systems. The job roles require specialist technical skills and knowledge in food science and technology to complete routine and non-routine tasks and functions. Workers have responsibility for their own functions and outputs, along with limited responsibility for the output of others.

Diploma of Food Science and Technology – FBP50118

Become a qualified Food Testing Manager his qualification reflects the role of workers who apply specialist knowledge and skills in food science and technology to food product development and to quality assurance of food manufacturing.

They conduct a wide range of specialist tasks to develop, monitor and evaluate food products, including production trials. Workers contribute to the modification of standard operating procedures (SOPs) and enterprise methods when necessary. They may also have a role in the planning new work and monitoring resources in their work area.

This course is designed for people who are already employed full-time in the Food Processing industry.

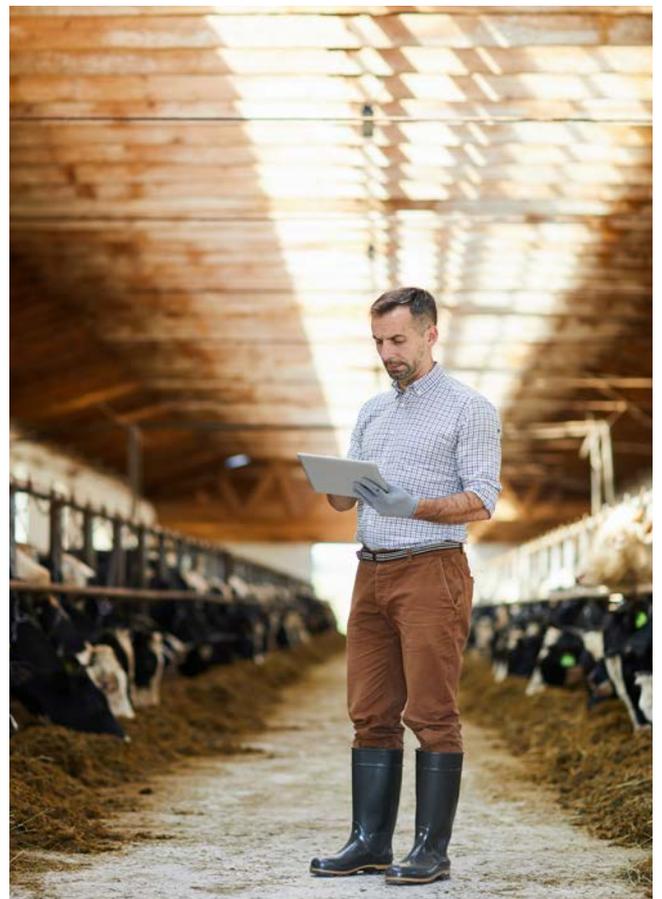


Certificate IV in Agribusiness - AHC41019

Apply your business acumen and attention to detail to the farming industry with a Certificate IV in Agribusiness.

You'll learn to collect, analyse and interpret production data, and develop a business and production strategy in response. You'll manage budgets for the farm, and keep an eye on quality assurance and risk management processes.

Delivery of this course is a combination of live video/webinar tutorials plus practical skills development workshops.





Certificate IV in Laboratory Techniques – MSL40118

This qualification reflects the role of workers who perform a range of laboratory techniques, including manual, semi-automated and fully automated, to collect and prepare samples in a laboratory. They conduct a wide range of basic, and limited range of specialist tests across a variety of industry sectors. Workers may be required to assist other personnel to solve technical problems and to adjust formulations and production mixes. They may also train them to collect samples and conduct basic tests reliably.

Workers have responsibility for their own outputs according to established procedures. Work is carried out according to established procedures often under the direction and supervision of laboratory or quality managers, or scientific/medical professionals. Work is normally subject to frequent progress and quality checks.



Introductory Skills for New Leaders / Supervisors

OHS for Managers and Supervisors – SC1OHSMA21

This course is industry-specific, tailored and requested by businesses to refresh their Supervisors and Managers on OHS. Participants will bring previous knowledge to these sessions.

Topics covered are:

- Victorian OHS Law
- Risk Management
- Consultation
- Training
- Records
- Incident Investigation
- OHS Management Systems

This course runs for 3.5 hours delivered on site, online or at one of our campus locations. Numbers for this course are groups of 5 or more.

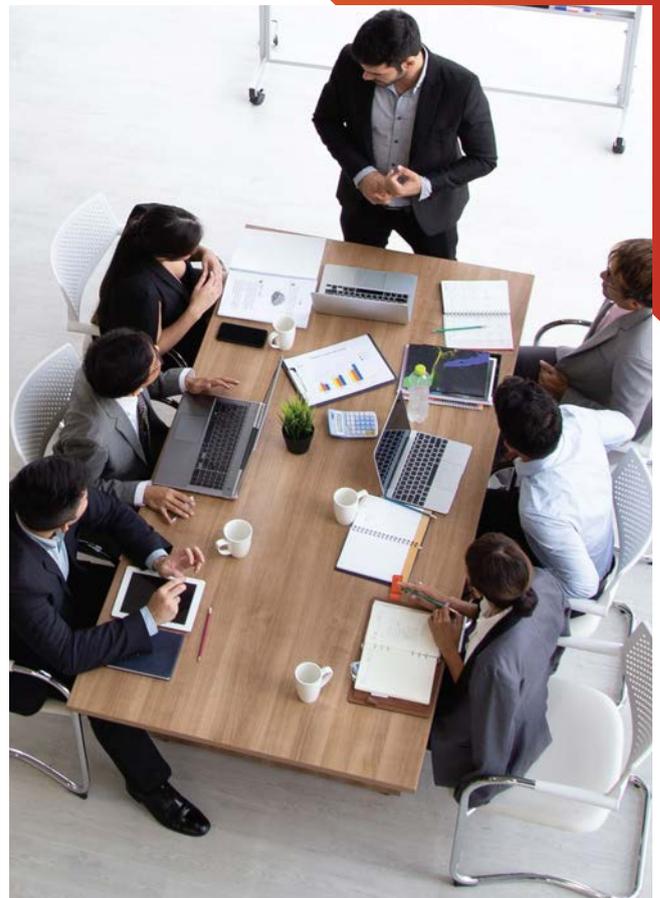
Essential Skills for Leaders

Learn the basics and get a great overview in this one-day course available either in your office or online, with the ability to contextualise for your workforce. It's a great introduction for those who operate as shift supervisors or who are new to leadership roles. The full day course runs from 9am to 4pm and covers the top 7 essential leadership skills.

Incidental Project Management – SC0INTPM21 (Non Accredited Course)

Our Two Day Incidental Project Management Course offers practical approaches for the incidental project manager, and those who perhaps had not planned to be project managers. It is a great way to assist the team to understand project frameworks and the dialogue of formal project management. Participants will learn about specific concepts, tools and techniques to manage projects across their entire life-cycle.

You can also upgrade to our accredited version of this course which includes the unit BSBPMG522 - Undertake project work



Diversity & Inclusion

At GOTAFE we strive to provide a welcoming and inclusive environment for all people within our diverse and vibrant community.

You have a right to feel safe to be yourself at GOTAFE and to be celebrated for your unique contribution to our community. We were named **Inclusive Training Provider of the Year** at the Victorian Training Awards in 2020, recognising our ongoing efforts and commitment to diversity and inclusion.

To support our community and employers to create safe and inclusive working environments, the following two courses have been added to GOTAFE's offering.

You may want to consider these courses for your workforce, or key leaders, to support equality and inclusion in your own workplace.





Course in Identifying and Responding to Family Violence Risk - 22510VIC

Learn how to identify and respond to family violence risk with this free short course. The Victorian Government has determined family violence to be its number one law and order challenge, in recognition of the emotional, psychological and physical harm it causes, particularly to women and children.

This course consists of a single unit to equip universal service workers with the skills, knowledge and shared understanding of family violence required to respond effectively to family violence victim survivors and perpetrators.

These skills include:

- Use of effective interpersonal skills to engage sensitively with service users to facilitate self-disclosure
- Identification of family violence risk using approved family violence risk frameworks
- Provision of response actions involving referrals and information sharing to service provision or intersecting service agencies

**GOTAFE look forward
to discussing how we
can help you achieve
your training and
development goals**

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