

Practice Appetitude

QUIZ

Food Processing

Food Processing Practice Aptitude Quiz

It is vital for young people to build their career management skills so they can make informed choices regarding their study and training options and navigate a pathway towards their occupation and career of choice.

This career development resource combines labour market information with a practical industry specific activity to help develop awareness about the skills needed to pursue a career pathway in the Food Processing industry.

PART 1: About the Food Processing Industry

1. Key sub-sectors:

- > Baking
- > Beverages
- > Confectionary
- > Dairy processing
- > Egg processing
- > Grain processing
- > Fruit and vegetable
- > Sales
- > Pharmaceutical manufacturing
- > Plant baking
- > Retail baking
- > Poultry
- > Grocery products and supply
- > Wine Sales

The Food Processing industry is very diverse and covers a range of sectors engaged in the production of human and animal food, pharmaceuticals and beverages. Together they form Australia's largest manufacturing industry with sales of over \$100 billion and employ more than 21 percent of all manufacturing industry employees.

There are more than 224,000 people employed in the industry with over 40 percent in non-metropolitan areas.

2. Key occupation information (Sources: Job Outlook - www.joboutlook.gov.au; and Australian Jobs 2011 www.deewr.gov.au/Employment/ResearchStatistics/Documents/AustralianJobs.pdf)

Weekly average earnings for major occupations:

- > Production Operator - \$900
- > Retail Baker - \$750
- > Technical Assistant (Food & Beverages) - \$950
- > Production Supervisor - \$960
- > Product Quality Control Officer - \$950
- > Food Production Worker - \$900
- > Bottle & Packaging Operator - \$900
- > Pastry cook - \$750
- > Leading Hand - Pharmaceuticals - \$960

Jobs and demand information

Food Processing Workers operate machines and prepare foods for processing using a wide range of equipment and methods. They may specialise in dairy products, fruit and vegetables, margarine and edible oils, pet food, soft drinks and syrups, tea and coffee processing. Other job titles include Baking Factory Worker, Brewery Worker, Confectionery Maker, Dairy Products Maker, Fruit and Vegetable Factory Worker, Grain Mill Worker, Sugar Mill Worker and Winery Cellar Hand and Food and Drink Factory Workers.

- > Job prospects - Average
- > Weekly earnings - \$900
- > Occupation size - 37,000

Potential entry level qualifications:

- > Certificate II in Food Processing
- > Certificate III in Food Processing
- > Certificate IV in Food Processing

Food Processing Technicians check production processes and product quality, and undertake maintenance and basic repair of equipment. They also assist food technologists in developing food products and establishing standards for production and packaging.

- > Job prospects - Average
- > Weekly earnings - \$900
- > Occupation size - 37,000

Potential entry level qualifications:

- > Certificate III in Food Processing
- > Certificate IV in Food Processing
- > Diploma of Food Processing

Confectioners mix sweeteners and other ingredients, and shape and cook confectionery including chocolate, toffee and other lollies.

- > Job prospects - Average
- > Weekly earnings - \$900
- > Occupation size - 37,000

Potential entry level qualifications:

- > Certificate II in Food Processing
- > Certificate III in Certificate III in Food Processing
- > Certificate III in Certificate IV in Food Processing

Pastry Cooks mix, bake, fill, ice and decorate all kinds of cakes and pastries.

- > Job prospects - Above average
- > Weekly earnings - \$750
- > Occupation size - 34,200

Potential entry level qualifications:

- > Certificate III in Retail Baking (Cake and Pastry)
- > Certificate III in Retail Baking (Combined)

Bakers prepare, bake and decorate bread, rolls, pastries, cakes and other goods using flour, yeast sourdough and other ingredients. They may work in a retail, franchise or an in-store situation.

- > Job prospects - Above average
- > Weekly earnings - \$750
- > Occupation size - 34,200

Potential entry level qualifications:

- > Certificate II in Retail Baking Assistance
- > Certificate III in Retail Baking (Bread)
- > Certificate III in Retail Baking (Combined)
- > Certificate III in Plant Baking

Plant Bakers work in plant baking enterprises in the large scale production and packaging of bread products.

- > Job prospects - Above average
- > Weekly earnings - \$900
- > Occupation size - 37,000

Potential entry level qualifications:

- > Certificate III in Plant Baking

About the qualifications

Qualifications provide the core skills, knowledge and experience (competencies) required for effective performance on the job plus the option of choosing a range of elective competencies that meet the needs of the employer and the individual.

Employability skills are non-technical skills. They are also sometimes referred to as generic skills, capabilities, enabling skills or key competencies. The Employability Skills are:

- > **Communication skills** that contribute to productive listening and understanding, speaking clearly and directly and harmonious relations across employees and customers;
- > **Teamwork skills** that contribute to productive working relationships and outcomes;
- > **Problem-solving skills** that contribute to productive outcomes;

- > **Initiative and enterprise skills** that contribute to innovative outcomes;
- > **Planning and organising skills** that contribute to long and short-term strategic planning;
- > **Self-management skills** that contribute to employee satisfaction and growth;
- > **Learning skills** that contribute to ongoing improvement and expansion in employee and company operations and outcomes;
- > **Technology skills** that contribute to the effective carrying out of tasks.

3. Career Pathways Websites

- > Career Pathways in Food and Beverage Processing - www.agrifoodcareers.com.au/download/Food_and_Beverage_Processing.pdf
- > Australian Apprenticeships Pathways - view potential career pathways for this industry - www.aapathways.com.au/search_job_02.cfm?c=21

Other useful careers sites are:

- > AgriFood Careers website - www.agrifoodcareers.com.au
- > Foodworx - www.foodworx.com.au
- > My Future - www.myfuture.edu.au
- > Job Guide - www.jobguide.thegoodguides.com.au
- > Career Factsheets - www.ncdw.com.au/index.php/Career-Factsheets.html

4. Job Hunting

Job vacancy website:

- > Australian Jobsearch - www.jobsearch.gov.au/findajob/advancedsearch.aspx. The Australian Government's job site. Input your postcode, select the Occupation Category "Food, Hospitality & Tourism", "Additional Search Criteria" section and click on "Apprenticeships/Traineeships", and then click on the "Find Jobs" button.

Job hunting hints and labour market information:

- > Australian Apprenticeships Pathways - www.aapathways.com.au. Click on "Search" to find potential Australian Apprenticeships occupation ideas. You can also find Job Hunting hints in the "Self Help" menu item.
- > My Future: Labour Market Information - www.myfuture.edu.au/services/default.asp?FunctionID=5400. Click on the map or use the drop down menu to find general labour market information for your region including 'top occupations and incomes'. Data is based on the most recently available census.

5. Useful Contacts

Here are some links to a range of support services, organisations and government agencies that may help with careers research and job hunting:

Support services:

- > Search for your local Australian Apprenticeships Centre - www.aapathways.com.au/search_aac.cfm
- > Group Training Organisations employ Australian Apprentices and places them with businesses - www.grouptraining.com.au
- > Job Services Australia providers work with eligible job seekers to develop an individually tailored Employment Pathway Plan. The plan maps out the training, work experience and additional assistance needed to find job seekers sustainable employment - www.jobsearch.gov.au/provider/ProviderLocation.aspx?ProviderType=JNS&

Industry Organisations:

- > AgriFood Skills Australia - www.agrifoodskills.net.au
- > Australian Institute of Food Science and Technology Incorporated (AIFST) - www.aifst.asn.au/templates/aifstComponents.aspx?pageID=317
- > Australian Food and Grocery Council - www.afgc.org.au
- > Dairy Australia - www.dairyaustralia.com.au/Education-and-Careers.aspx
- > Nutrition Society of Australia (NSA) - www.nsa.asn.au/about.php
- > Nutrition Australia - www.nutritionaustralia.org/national/about-us
- > Baking Industry Association of Victoria (BIAV) - www.baking.com.au/index.php?option=com_content&view=article&id=47&Itemid=54
- > Baking Industry Association NSW - www.biansw.com.au/career1.htm

Government Agencies:

- > Food Standards Australia New Zealand (FSANZ) - www.foodstandards.gov.au
- > Department of Innovation, Industry, Science and Research - www.innovation.gov.au
- > AusIndustry - www.ausindustry.gov.au/Pages/AusIndustry.aspx
- > Commonwealth Scientific and Industrial Research Organisation (CSIRO) - www.csiro.au

Part 2: About this Resource

QUIZ

Guidance

This Practice Aptitude Quiz is intended to be a general illustration of some of the key learning standards required of people attempting an Australian Apprenticeships entry level qualification in the Food Processing industry.

This Practice Aptitude Quiz is neither a formal assessment tool nor a direct pre-requisite for any job application.

This Quiz has been developed to provide you with an understanding of the literacy, numeracy, problem solving and contextualised knowledge and skills you will need when undertaking entry level training in the Food Processing industry.

The literacy and numeracy questions in this Quiz are specifically contextualised to the Food Processing industry.

The level of reading, writing and mathematical skills assessed by this quiz is equivalent to that of the Year 10 or School Certificate level in Australia.

The important thing to remember is that these skills and knowledge are vitally important for you to succeed and be safe in the Food Processing industry.

The quiz can be used by a number of different organisations and people such as careers practitioners with young people, and Group Training Organisations and Job Services Australia organisations with job seekers.

Please note that rates quoted in this assessment for various items, including pay rates, are not meant to reflect today's values, but are used purely for mathematical purposes.

The quiz provides you with an indication of your skill level in these areas relative to industry expectations.

It is not a formal test and so there is no pass or fail mark.

This quiz has been developed with the assistance of industry, training providers and the secondary school sector as a careers resource.

The quiz should be completed in approximately 60 minutes.

After the Quiz

There are a range of support services available to help you find out about courses that may help you improve your literacy and numeracy skills and also your readiness for work.

If you are still at school you should discuss any concerns you may have with your career practitioner. Further information may also be provided by a Job Services Australia provider, an Australian Apprenticeships Centre, a Group Training Organisation or a training provider.

Useful Contacts

Here are some links to job seeker support services:

- > Search for your local Australian Apprenticeships Centre - www.aapathways.com.au/search_aac.cfm
- > Find a local Group Training Organisations - www.grouptraining.com.au/Find/find_gto.html
- > Job Services Australia providers work with eligible job seekers to develop an individually tailored Employment Pathway Plan. The plan maps out the training, work experience and additional assistance needed to find job seekers sustainable employment - www.jobsearch.gov.au/provider/ProviderLocation.aspx?ProviderType=JNS&

Part 3: The Quiz

Section 1: LITERACY, READING AND COMPREHENSION

1. Packaged food labeling includes specific information to assist consumers in making a choice. Look at this muesli bar label and answer the questions that follow.

NUTRITION INFORMATION		
Servings per package: 1	Average quantity	
Serving Size: 170g	Per serving	Per 100g
Energy	410kJ	240kJ
Protein	5.2g	3.1g
Fat - total	2.8g	1.7g
- saturated fat	0g	0g
Carbohydrate	11.5g	6.7g
- Sugars	3.5g	2.1g
Dietary fibre	2.2g	1.3g
Sodium	30mg	17mg
Potassium	335mg	210mg
Gluten	0mg	0mg
Iron	2.0mg	1.2mg

- a. How many servings are there per package?

- b. What is the serving size?

- c. How much Protein is there per serving?

- d. How much Gluten is there per 100g?

2. Match the task with the most appropriate equipment. Write your answer in the second column.

Task	Appropriate equipment	Equipment
Weigh a chicken		Trolley
Wash your hands		Thermometer
Bake a cake		Soap and paper towel
Move a box		Scales
Check a temperature		Oven

3. Work in the Food Processing industry requires the use of a wide range of measurements. Match the unit of measurement with the most appropriate word. Write your answer in the second column.

Unit of Measure	Appropriate Abbreviation	Abbreviation
Temperature		2 Lt
Weight		4 Km
Volume		25 Minutes
Time		4°C (Celsius)
Distance		12 mm
Length		1.5 Kg

4. Look at the following descriptors and match them with the correct sign below.

- Wear eye protection
- Emergency exit
- Wash your hands
- First aid

Write a, b, c or d underneath the correct sign.









5. Imagine you are working in the bakery when the fire alarm sounds for evacuation. What action would you take? (Circle the correct response)

- a. Leave calmly via a fire exit
- b. Stand still and wait for someone to tell you what to do
- c. Shout "fire"
- d. Go to the toilet

6. The following words are misspelt. Write the correct spelling for each word in the column next to each misspelt word.

Develope	
Implament	
Inishiate	
Regilate	
Therefour	
Higene	
Refridgerate	
Pakaging	

7. Read the following passage and answer the questions that follow.

An introduction to compliance issues for the Food Processing industry

Workers in the Food Processing industry are required to have a basic knowledge of compliance issues. Compliance means laws and legislation that protect customers and govern the actions of employers, employees and the food industry in general.

To protect the consumer, compliance includes Trade Practices legislation which prevents misleading conduct by a food producer. Misleading conduct can include false labeling, underweight products, and false claims about the nutritional benefits of a product.

Legislation that applies to employers and food processing workers includes Food Safety, Occupational Health & Safety (OH&S) and Anti-Discrimination. These aim to guide the employer and the worker in their mutual responsibilities.

On the first day of work, a new employee will participate in induction training which focuses on their responsibilities.

OH&S prevents workplace injuries caused through unsafe work areas, accidents and poor work practices.

Manual handling injuries are a concern for all food producers. Injuries from incorrect lifting and lowering of items or from incorrect pulling of heavy trolleys can be both costly to the employer and the injured employee. Therefore a worker will be trained in the safe way to move objects.

This will include knowledge of correct lifting principles, i.e. bend at your legs, and keep your back in its natural curves.

Anti-Discrimination awareness will also be included in an induction.

Discrimination means treating another person unfairly because of a perceived difference between them and someone else. A worker could be discriminated against for a range of reasons including their race, religion, age, gender, sexuality, carer responsibilities, disability, and marital status. Some examples of how a worker could be discriminated against are a casual worker not being offered shifts because a manager does not trust people of their religion or a male worker not being allowed to transfer to a work section that is viewed as a women's only area.

All workers in the Food Processing industry have a responsibility to handle food safely to prevent it becoming contaminated and causing food poisoning for the consumer. Therefore as part of their induction a new worker will have the personal hygiene guidelines explained to them. Correct personal hygiene includes hand washing, wearing a clean uniform and hair covering, not wearing jewelry and not working with food products if you have a sickness such as vomiting or diarrhea.

After induction a new worker has an understanding of their responsibilities to ensure they are a productive worker in the Food Processing industry.

Questions

- a. **The Food Processing industry has key areas of compliance. In the following table, match the appropriate 'Compliance area' listed below with the 'Subject or activity'. Write your answer in the second column (each Compliance Area may be used several times).**

Compliance areas: OH&S; Food safety; Anti-discrimination.

Subject or activity	Appropriate Compliance Area
Race	
Contamination	
Sexuality	
Religion	
Personal hygiene	
Hand washing	
Injury	
Food poisoning	
Accident	
Manual handling	

- b. **List two ways that a Food Producer could mislead a consumer.**

c. What does OH&S stand for?

d. Proper lifting techniques can prevent worker injuries. (Circle the correct principle)

- i) Bend your back, keep your legs straight
- ii) Bend your legs; keep your back in its natural curves
- iii) Bend your legs, bend your back
- iv) Keep your legs and back straight

e. List three ways that a Food Processing worker could be discriminated against.

f. If a Food Processing worker does not handle food safely, what issue can it cause for the consumer?

g. What are three things a Food Processing worker can do to ensure correct personal hygiene?

8. Read this cake recipe and then identify whether the statements that follow are true or false by placing a tick (✓) beside each statement.

Whisked Sponge:

25cm diameter cake tin
 4 eggs
 100g sugar
 100g flour
 25g butter- melted and cooled

Steps:

Preheat the oven to 170°C.
 Line a cake tin with baking paper.
 Whisk eggs and sugar till pale.
 Sift flour and fold through the egg mixture.
 Fold through butter.
 Pour mixture into the cake tin.
 Bake till springy to touch.
 Allow to cool in tin for 5 minutes before turning out onto a wire rack.

Statement	True	False
This recipe has the same amount of flour and sugar.		
The eggs and flour are whisked.		
The flour and butter are folded through		
The last ingredient to be added is butter		
The cake is baked at 190°C.		
The cake can be immediately turned onto a wire rack.		

9. Circle the correct word that would complete each of these sentences:

a. Caitlin enjoys working as a pastry cook. Her supervisor says she is very ...

crative kreatif creative kraftive

b. All Food Processing workers must follow workplace policies and ...

proseedures procedurs procedure procedures

c. Many people have an allergic reaction to ...

peenuts pinenuts peanuts penush

10. Circle the word that has the closest meaning to the word that is underlined:

a. In Food Processing, you will be expected to work independently and as part of a group.

team section colleagues friends

b. Health and safety hazards can be minimised by enforcing good health and safety practices within the workplace.

prevented deficient eluded reduced

c. Food labels must provide information on possible allergens.

give hide volunteer not

d. Yogurt is made when specific bacteria are added to milk in a controlled environment and allowed to ferment.

chaotic supervised casual dirty

Section 2 - Mathematical Questions

Numbers (Conversions, Estimation, Time)

1. You are required to clean and sanitise the ice cream packaging equipment. To do this you have to prepare 10 litres of cleaning solution. If the detergent is diluted at 50ml per litre how much detergent is needed?

2. You are checking product weight on a muffin production line. Your target weight is between 100g and 120g per muffin.

Circle the weights from a sample of the last batch of muffins that fit within this target range.

101g 119g 122g 110g 99g 98g 115g

3. You are required to marinate 20kg of chicken wings. Each bag of marinade is sufficient for 6kg and there is one half bag already open which must be used first. How many bags do you need to open?

4. Arrange the following in ascending order (from smallest to largest).

4 -2 $\frac{1}{4}$ 4.2 0 -5

5. How many hours & minutes are there in the day shift that starts at 8:25am and ends at 3.40pm?

6. If a production line packages 2,050 units of peanut butter in one hour, how much will be produced in a 40 hr week?

7. As a Food Processing worker Abel earns \$850 per week after tax. How many full weeks would he have to work to earn \$9,500, after tax?

8. Work out the following sums.

a. $53 + 78 =$ _____

b. $0.87 + 2.01 =$ _____

c. $17 - 8.5 =$ _____

d. $95.23 - 67.03 =$ _____

e. $92 \times 4 =$ _____

f. $8.453 \times 0.25 =$ _____

g. $75 \div 3 =$ _____

9. The following chart sets out the proportion and volume of ingredients required to produce 30 kg of sweet pastry. Calculate the amount of ingredients required to make 90 kg and 1200 kg of sweet pastry and complete the chart.

Total Weight	Flour (3 units)	Fat (2 units)	Sugar (1 unit)
30 kg	15 kg (i.e. 3x5kg)	10 kg (i.e. 2x5kg)	5kg (i.e. 1x5kg)
90 kg	_____	_____	_____
1200 kg	_____	_____	_____

10. Change the following percentages to decimals.

- a. 75% = _____
- b. 125% = _____
- c. 3.5% = _____
- d. 6.75% = _____

11. Round the following to the nearest 10.

- a. 3 _____
- b. 9 _____
- c. 121 _____
- d. 798 _____

12. Round the following to the nearest 100.

- a. 13 _____
- b. 246 _____
- c. 3972 _____

13. Calculate the following percentages:

- a. 48% of 3.5kg _____
- b. 33% of \$2.99 _____
- c. 0.9% of \$39 _____
- d. 125% of 6lt _____

Problem Solving

14. In the baking sector of the Food Processing industry, food safety of a product is guaranteed by ensuring target temperatures are achieved. You are measuring the temperature of meat pies in the oven. To be safe for your customers, they must reach 80°C as a minimum.

Which of the following temperatures are unsafe? (Circle the correct answers)

- 82°C 74°C 86°C 80°C 79°C

15. "David's Pies" is a Food Processing factory that produces 80 tonnes of waste per week of which 15% is cardboard packaging which is recycled. A supplier to "David's Pies" switches from cardboard packaging to reusable plastic crates. This reduces the amount of waste cardboard packaging by 2 tonnes.

How many tonnes of cardboard will now be recycled?

16. Joel completed his four hour shift on Thursday. His rate of pay is \$12.60 per hour and he is also paid an extra allowance of \$8.50 for working in the freezer store room.

What is Joel's total pay for his shift?

17. Jeannie's job is to help operate and monitor a frozen pea production and packaging process. The production line packs frozen peas into 1kg bags and then packs these bags into 15kg boxes ready for shipment. As a quality control measure Jeannie takes a sample of five boxes, weighs them and records the data on a production chart (see below). The production line quality standard is that the average weight of a sample of boxes must be in the range 14.8kg and 15.2 kg.

Quality Control Report		Peas, Peas, Peas P/L
		Call: 1500 PEAS
Product:	Frozen Peas – 15kg boxes	
Date:	27 October 2012	
Target Quality Standard:	Average box weight between 14.8kg - 15.2kg (inclusive).	
Time sample taken	Weight of sample	
09.15	15.5kg	
09.20	15.3kg	
09.25	14.9kg	
09.30	15.1kg	
09.35	14.9kg	

- a. Use this Quality Control Report to calculate the average box weight from the measurements recorded.

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b. Is this average weight within the required Target Quality Standard?

c. On how many occasions was the weight of a sample box outside of the Target Quality Standard range?

Section 1: LITERACY, READING AND COMPREHENSION

1. a. One b. 170g c. 5.2g d. 0mg

2.

Weigh a chicken= Scales
Wash your hands= Soap and paper towel
Bake a cake= Oven
Move a box= Trolley
Check a temperature= Thermometer

3.

Temperature= 4°C (Celsius)
Weight= 1.5Kg
Volume= 2Lt
Time= 25 Minutes
Distance= 4Km
Length= 12mm

- 4.
- 

A



D



B



C

5. a. Leave calmly via a fire exit

6. Develop, Implement, Initiate, Regulate, Therefore, Hygiene, Refrigerate, Packaging

7. a. OHS = Injury, Accident, Manual handling
 Food safety = Contamination, Personal hygiene, Hand washing, Food Poisoning.
 Anti Discrimination = Race, Sexuality, Religion.
- b. False labeling, underweight products, and false claims about the nutritional benefits of a product.
- c. Occupational Health & Safety.
- d. ii. Bend your legs; keep your back in its natural curves
- e. Race, religion, age, gender, sexuality, carer responsibilities, disability and marital status.
- f. Food poisoning
- g. Hand washing, wearing a clean uniform and hair covering, not wearing jewelry and not working with food products if you have a sickness such as vomiting or diarrhea.

8.

Statement	True	False
This recipe has the same amount of flour and sugar.	✓	
The eggs and flour are whisked.		✓
The flour and butter are folded through.	✓	
The last ingredient to be added is butter.	✓	
The cake is baked at 190°C.		✓
The cake can be immediately turned onto a wire rack.		✓

9. a. creative b. procedures c. peanuts
10. a. team b. reduced c. give d. supervised

Section 2 - Mathematics

1. 500ml or half a litre
2. 101g 119g 110g 115g
3. 3 bags
4. -5 -2 0 $\frac{1}{4}$ 4 4.2
5. 7 hours 15 minutes
6. 82,000 units
7. 12 full weeks
8. a. 131 b. 2.88 c. 8.5 d. 28.2 e. 368
f. 2.11 g. 25
9. 90 kg = 45 kg flour, 30 kg fat, 15 kg sugar 1200 kg = 600 kg flour, 400 kg fat, 200 kg sugar
10. a. 0.75 b. 1.25 c. 0.035 d. 0.0675
11. a. 0 b. 10 c. 120 d. 800
12. a. 0 b. 200 c. 4000
13. a. 1.68kg b. \$0.99 c. \$0.35 d. 7.5lt
14. 74°C and 79°C
15. 10 tonnes
16. \$58.90
17. a. 15.14kg b. Yes c. 2 (15.5kg and 15.3kg)

Contributions

This Practice Aptitude Quiz was developed by:



Australian Apprenticeships Pathways Website - www.aapathways.com.au

This website, part of the Australian Apprenticeships and Traineeships Information Service, provides sample Australian Apprenticeships job descriptions and links to more Australian Apprenticeships information and resources. The service is funded by the Department of Education, Employment and Workplace Relations.



AgriFood Skills Australia - www.agrifoodskills.net.au

AgriFood Skills Australia is one of 11 Industry Skills Councils which have custodianship of all vocational education Training Packages. AgriFood oversees seven Training Packages in the following industry sectors: Agriculture, Horticulture and Conservation and Land Management; Animal Care and Management; Australian Meat; Food Processing; Racing; Seafood and Sugar Milling. AgriFood works closely with industry, education and government to ensure that the qualifications in these sectors reflect real industry skill requirements and to build capability, professionalism, and innovative capacity in Australia's workforce.



Bannister Technical - www.bannistertechnical.com.au

Bannister Technical is a Registered Training Organisation which aims to provide its food processing clients with a broad suite of training solutions. This includes Certificate III & IV in Food Processing, Certificate IV in Frontline Management & Certificate III & IV in Competitive Manufacturing. Bannister Technical also specialises in OHS management systems including policy & SWP development, auditing and training in OH&S Consultation.



The Career Education Association of Victoria - www.ceav.vic.edu.au

The CEAV is the Victorian peak body for secondary school career practitioners, work experience coordinators, VET coordinators and MIPS coordinators. The CEAV provides professional development opportunities for members and also works with business, industry, and the education and training sector.



Industry Training Australia P/L - www.itaust.com.au

Industry Training Australia (ITA) delivers consultancy services to government and non-government organisations in the education and training sector. ITA develops and delivers information and communication services, including the Australian Apprenticeships Job Pathways website, for service provider networks and the general public.

**For enquiries about this Practice Aptitude Quiz contact
Industry Training Australia on 1800 338 022.**