



Australian Government

FBPSS00043 Artisan Food and Beverage Fermenter Skill Set

Release 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.

Description

This skill set is designed to cover the knowledge and skills required to work in a fermented food and/or beverage business.

It applies to those who have experience in working in a food related setting and who have skills and knowledge of food safety requirements.

Pathways Information

These units of competency provide credit towards a number of qualifications in the FBP Food, Beverage and Pharmaceutical Training Package, including:

- FBP40619 Certificate IV in Artisan Fermented Products
- FBP50319 Diploma of Artisan Cheesemaking

Licensing/Regulatory Information

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

Skill Set Requirements

- FBPFST4014 Apply sensory analysis in food and/or beverage production
- FBPFST5031 Identify the microbiological and biochemical properties of fermented food and/or beverages
- FBPTEC4003 Control food contamination and spoilage
- FBPTEC4022 Prepare starter cultures for fermentation
- FBPTEC4023 Control and monitor fermentation

Target Group

This skill set is for artisan food makers to produce fermented foods and/or beverages for the retail market. It applies to those who have experience in working in a food related setting and who have some skills and knowledge of food safety requirements.

Suggested words for Statement of Attainment

These competencies from the *FBP Food, Beverage and Pharmaceutical Training Package, Version 3.0*, meet the requirements for an artisan fermented food and/or beverage producer.