



**Australian Government**

# **Assessment Requirements for FBPTEC3003 Filter fermented beverages**

**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. |

## Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has effectively operated the filtration process to filter fermented beverages to specification on at least two occasions, using one or more of the following systems:

- lenticular
- plate and frame
- centrifugal
- diatomaceous earth (DE).

## Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- principles of filter aid filtration (or dynamic depth filtration)
- lenticular, plate and frame and centrifugal filtration processes, their basic operating principles and system parts
- filtration media, including diatomaceous earth, cellulose sheets
- grades of filters
- the effects that filtering has on end product and acceptable degrees of haze
- links between filtration and other processes used in producing fermented beverages
- importance of cleaning, sanitising and sterilising
- methods to clean and sanitise filters
- pump operation
- instruments used for monitoring pressure, dissolved oxygen (DO) and calibration requirements
- the effects that DO has on fermented beverages

- common causes of non-conformance results for product, process and equipment and corrective action required including:
  - issues that can be rectified
  - issues that must be reported
- responsibilities for health and safety in the workplace including:
  - health and safety hazards associated with the filtration process
  - methods for controlling risks associated with work health and safety hazards
- responsibilities for identifying and controlling environmental issues
- how to safely dispose of the sediment filtered out the fermented beverage
- workplace procedures and responsibility for:
  - reporting problems
  - shutting down the process
  - cleaning
  - handling waste
- Food Standards Code in relation to production of beverages
- regulatory record keeping requirements.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - a beverage production workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective equipment for filtration operations
  - filtration equipment and filters and related materials required for operations
  - product for filtration
  - system for recording and reporting information
- specifications:
  - workplace procedures for filtration operations.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

## Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>