

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.	

Application

This unit of competency describes the skills and knowledge required to prepare and operate filtration equipment using lenticular, plate and frame and/or centrifugal systems, to filter fermented beverages.

The unit applies to individuals who work in brewing operations and take responsibility for their own work using discretion and judgement in the selection and use of available resources.

Legislative requirements relating to producing alcohol apply to this unit. Users are advised to check current requirements with the Australian Tax Office and state / territory liquor licensing and health agencies.

Pre-requisite Unit

Nil

Unit Sector

Technical (TEC)

Elements and Performance Criteria

Elements	Performance Criteria	
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstra achievement of the element.	
1. Prepare the filtration process for operation	1.1 Identify and confirm production requirements 1.2 Confirm availability and prepare services, product and materials to meet production requirements	
	1.3 Confirm environmental guidelines and identify potential health and safety hazards and controls according to workplace procedures	
	1.4 Select, fit and use personal protective equipment relevant to the	

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Elements	Performance Criteria		
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.		
	job role		
	1.5 Assemble filtration equipment		
	1.6 Check filters are in place and confirm readiness for use according to workplace procedures		
	1.7 Check the flow path of product and ensure equipment is ready for operation		
	1.8 Set the process to meet filtration requirements		
2. Operate and monitor the filtration process	2.1 Start up the filtration process according to workplace procedures		
	2.2 Sanitise system before feeding product through		
	2.3 Monitor filtration process and pressure to confirm filtered product meets specifications		
	2.4 Monitor dissolved oxygen (DO) levels		
	2.5 Identify and address non-conformance of product, process and equipment		
	2.6 Record quality parameters throughout process		
3. Shut down the filtration process	3.1 Identify and implement appropriate shutdown procedures		
	3.2 Drain and dismantle equipment safely and prepare for cleaning		
	3.3 Clean equipment thoroughly		
	3.4 Dispose of waste generated by the filtration process and cleaning procedures, in line with regulatory requirements		
	3.5 Record workplace information according to workplace requirements		

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description	
Reading	 Interpret production and process information from a variety of workplace documents 	

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Skill	Description		
Numeracy	 Calculate numerical information relating to measurements, quantities, pressure and operational specifications Interpret gauge readings during monitoring of process including pound of force per square inch (psi), kilopascal (kPa), temperature, dissolved oxygen 		
	 Interpret measurements and volumes including microns (μ), litres (L), hectolitres (hL) 		
Get the work done	Plan, sequence and implement tasks required to achieve production requirements		

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC3003 Filter fermented beverages	Not applicable	New unit	No equivalent unit

Links

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

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