



Australian Government

Assessment Requirements for FBPTEC4014 Manage cellar operations

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceuticals 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 managed cellar operations for the production of fermented beverages to meet specification, on at least one occasion.

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:

- purposes of each stage of cellaring operation
- stages and changes required for equipment operation, specific to product
- yeast handling parameters
- adjuncts typically added to end product, their effects and handling parameters
- quality characteristics and uses of end product and output
- materials preparation requirements and effect of variation on the equipment operation
- typical tests carried out on wort to check pH, alcohol, bitterness, colour, yeast count
- instruments used for testing and how each is calibrated
- procedures and equipment used for transfer operations, including pumps, membranes, hoses valves, control instruments
- dry hops techniques, as required for product
- equipment and instrumentation components, purpose and operation
- significance and method of monitoring control points within the equipment operation
- common causes of variation and corrective action required
- sanitisation and clean-in-place procedures and purpose
- hazards and controls, including manual handling, working with ethanol, working in confined spaces and with pressure vessels
- waste handling requirements and procedures
- routine maintenance requirements

- Australian Standards, legislation, regulations and workplace licence requirements related to the production and storage of alcohol
- Food Standards Code in relation to production of beverages
- legislation, regulation and workplace licence requirements related to the production of alcohol, Australian Taxation Office (ATO) in relation to excise tax, waste disposal
- recording requirements for traceability of product and taxation office requirements.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - wort
 - fermentation, maturation tanks
 - testing equipment
- specifications:
 - product specifications.

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>