



**Australian Government**

# **FBPTEC4014 Manage cellar operations**

**Release: 1**

## FBPTEC4014 Manage cellar operations

### Modification History

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

### Application

This unit of competency describes the skills and knowledge required to manage cellar operations for the production of a fermented beverage.

This unit applies to those workers who have responsibility for overseeing the cellar operations of fermented beverages and the quality assurance requirements associated with those products. It may include supervising the work of others.

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
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Ferment wort	1.1 Identify and apply standards, regulations and guidance materials that cover the risks associated with working hazardous environments, including explosive environments, confined spaces, working with CO2 and working at heights 1.2 Identify specification for product 1.3 Sanitise or clean-in-place (CIP) fermentation vessel

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Transfer wort to fermentation vessel 1.5 Prepare and pitch yeast 1.6 Add adjuncts, in line with specification for final product 1.7 Set time and temperature for fermentation 1.8 Allow wort to ferment for specified time to produce alcohol and flavour 1.9 Conduct standard tests to check product development 1.10 Analyse test results and adjust process as required 1.11 Monitor and record fermentation process 1.12 Complete processing and batch records to ensure traceability
2. Mature fermented beverage	2.1 Sanitise maturation vessel, as required of process 2.2 Transfer product to maturation vessel, as required of process 2.3 Set time and temperature for maturation to allow yeast to propagate and flavours to develop 2.4 Dry hop as required to product specification 2.5 Add processing aids as required of product specification 2.6 Conduct standard tests to monitor quality and flavour of product 2.7 Analyse test results and adjust process as required 2.8 Complete processing and batch records to ensure traceability
3. Conduct housekeeping activities	3.1 Clean equipment and work area in line with workplace procedures 3.2 Conduct routine maintenance activities 3.3 Dispose of waste in line with regulatory 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.*

<b>Skill</b>	<b>Description</b>
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<b>Skill</b>	<b>Description</b>
Numeracy	<ul style="list-style-type: none"><li>• Accurately read and interpret gauges and test results</li></ul>
Get the work done	<ul style="list-style-type: none"><li>• Identify changes in quality of product and trace source</li></ul>

## Unit Mapping Information

<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPTEC4014 Manage cellar operations	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>