



Australian Government

FBP40621 Certificate IV in Artisan Fermented Products

Release 1

FBP40621 Certificate IV in Artisan Fermented Products

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Qualification Description

This qualification reflects the role of those using artisanal methods to produce fermented food and/or beverage products, such as beer, spirits, miso, table olives and fermented meat products. In this role, makers analyse materials and products, exercising judgement to guide the fermentation process and the work of others.

This qualification offers specialisations in:

- Brewing
- Distilling, and
- Food and non-alcoholic beverages.

Individuals with this qualification apply a broad range of specialised skills and knowledge in varied contexts that involve selecting and operating equipment, coordinating resources and finding solutions to routine and non-routine problems as they arise. They may also have limited responsibility for the organisation of others.

No licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing and food businesses exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 22 units of competency:
 - 9 core units plus
 - 13 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- at least 10 different units from Group A, B, C and/or D
- up to 3 units from this or any other endorsed training package or accredited course.

Any combination of electives that meets the rules above can be selected for the award of the *FBP40621 Certificate IV in Artisan Fermented Products* providing one of the electives chosen is *FBPTEC4015 Manage and propagate yeast* or *FBPTEC4022 Prepare starter cultures for fermentation*.

Where appropriate, electives may be packaged to provide a qualification with a specialisation.

Packaging for Specialisations

Electives must be packaged to provide a qualification with a specialisation area as follows:

- All Group A electives must be selected for the award of the *FBP40621 Certificate IV in Artisan Fermented Products (Brewing)*, plus at least 4 units not already selected from Group B, C and/or D and up to 3 units from this or any other endorsed training package or accredited course
- All Group B electives must be selected for the award of the *FBP40621 Certificate IV in Artisan Fermented Products (Distilling)* plus 3 units not already selected from Group A, C and/or D or from this or any other endorsed training package or accredited course
- All Group C electives must be selected for the award of the *FBP40621 Certificate IV in Artisan Fermented Products (Food and non-alcoholic beverages)* plus at least 6 different units from Group A, B and/or D and up to 3 units from this or any other endorsed training package or accredited course.

Core Units

FBPFST4009	Label foods according to legislative requirements
FBPFST4013	Interpret and respond to food and/or beverage test results
FBPFST4014	Apply sensory analysis in food and/or beverage production
FBPFSY5001	Develop a HACCP-based food safety plan
FBPTEC4003	Control food contamination and spoilage
FBPTEC4006	Apply an understanding of legal requirements of food production
FBPTEC4012	Manage raw materials
FBPWHS4002	Maintain work health and safety processes
MSL973013	Perform basic tests

Elective Units**Group A – Brewing**

FBPBPG4002	Manage filling and packaging of fermented beverages
FBPTEC3003	Filter fermented beverages
FBPTEC4013	Manage wort production for brewing
FBPTEC4014	Manage cellar operations
FBPTEC4015	Manage and propagate yeast
FBPTEC4021	Apply regulatory requirements to the production of alcoholic beverages

Group B – Distilling

FBPTEC3003	Filter fermented beverages
FBPTEC3004	Prepare, fill and store barrels for aging spirits
FBPTEC4014	Manage cellar operations
FBPTEC4015	Manage and propagate yeast
FBPTEC4016	Produce fruit-based wash for distillation
FBPTEC4017	Produce grain-based wash for distillation
FBPTEC4018	Manage still operations to produce white spirits
FBPTEC4019	Manage still operations to produce brown spirits
FBPTEC4020	Blend spirits
FBPTEC4021	Apply regulatory requirements to the production of alcoholic beverages

Group C – Food and non-alcoholic beverages

FBPFST5031	Identify the microbiological and biochemical properties of fermented food and/or beverages
FBPTEC4002	Apply principles of food packaging

FBPTEC4022	Prepare starter cultures for fermentation
FBPTEC4023	Control and monitor fermentation

Group D – Other electives

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

AHCBUS516	Develop and review a business plan
BSBESB402	Establish legal and risk management requirements of new business ventures
BSBESB403	Plan finances for new business ventures
FBPBPG4001	Manage bottling and packaging processes
FBPCEL2009	Carry out transfer operations
FBPFST5008	Develop a new food product
FBPFSY4001	Supervise and maintain a food safety plan
FBPFSY4003	Perform an allergen risk review
FBPFSY4004*	Provide accurate food allergen information to consumers
FBPFSY4005	Conduct a traceability exercise
FBPOPR3004	Set up a production or packaging line for operation
FBPPPL3004	Lead work teams and groups
FBPPPL4002	Plan and coordinate production equipment maintenance
FBPPPL4003	Schedule and manage production
FBPPPL4007	Manage internal audits
FBPPPL4008	Prepare and present artisan food and/or beverages
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems
FBPTEC4008	Participate in product recalls

FBPTEC4024	Produce fermented and dry-cured meat products
FBPTEC5002	Manage utilities and energy for a production process
FBPTEC5003	Design an artisan food production facility
MSL922001	Record and present data
MSMENV272	Participate in environmentally sustainable work practices
SIRRFSA001	Handle food safely in a retail environment
TLIX0004X	Administer inventory systems

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPFSY4004 Provide accurate food allergen information to consumers	FBPFSY4003 Perform an allergen risk review

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP40621 Certificate IV in Artisan Fermented Products	FBP40619 Certificate IV in Artisan Fermented Products	New allergens and traceability units added to electives Unit codes updated in electives	Equivalent

Links

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