



**Australian Government**

# **Assessment Requirements for FBPBEV3001 Operate and monitor a wort production process**

**Release: 1**

## Assessment Requirements for FBPBEV3001 Operate and monitor a wort production process

### Modification History

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

### 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 operated and monitored wort production equipment to produce at least one batch of wort to meet product specifications, including:

- following safe work procedures
- monitoring critical control points
- addressing routine processing issues.

### 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:

- purpose and principles of the wort production process
- relationship between the wort production process and the fermentation process
- stages and changes that occur during wort production, including milling, mashing and lautering, separation, boiling and cooling
- equipment used in the production of wort
- methods to transfer fluids and materials between vessels
- purpose of malt, hops, water, adjuncts and the preparation procedure for each
- purpose of the addition of processing aids and other ingredients
- good manufacturing practices (GMP) relevant to work task
- correct procedures for handling dangerous goods, including dust explosion hazards and control procedures relevant to wort production
- quality characteristics to be achieved for the wort production process
- wort process specifications, procedures and operating parameters
- the importance of temperature, temperature control systems and temperature intervals during wort production
- purpose of wort production equipment and instrumentation components

- significance and methods of monitoring control points within the wort production process
- sampling methods and typical tests undertaken
- common causes of variation, and corrective action required
- common microbiological, physical, chemical and allergen hazards related to beer production, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- health and safety hazards and controls, including the purpose and limitations of protective clothing and equipment relevant to the work process
- environmental issues and controls relevant to the process, including waste/rework collection and handling procedures
- cleaning requirements associated with changeovers and types of shutdowns
- procedures for reporting problems relevant to the wort production process
- cleaning and sanitation procedures
- traceability procedures.

## Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
  - a brewery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective clothing and equipment
  - wort production equipment and services
  - raw materials and adjuncts required for product
  - cleaning equipment and materials
- specifications:
  - work procedures, including advice on safe work practices, food safety and environmental requirements
  - batch instructions, control points and production parameters
  - sampling and testing schedules
  - recording requirements.

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>