



Australian Government

FBPBEV3003 Operate and monitor a brewery fermentation process

Release: 1

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Modification History

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

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down brewery fermentation equipment to ferment and mature beer.

This unit applies to individuals who work in a brewery. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of brewery fermentation and maturation processes and associated equipment.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Beverages (BEV)

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. Prepare for work in processing area	1.1 Check production requirements according to product specifications 1.2 Confirm clarification requirements, including specifications for any additions and agents

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Confirm availability of services according to workplace procedures 1.4 Wear appropriate personal protective clothing, and ensure correct fit according to safe work requirements 1.5 Conduct pre-start checks according to operator instructions, including checking that hygiene and sanitisation standards are met and all safety guards are in place 1.6 Set the fermentation process to meet production requirements
2. Operate and monitor the system	2.1 Start up, operate and monitor the system according to safe work procedures 2.2 Confirm system and sub-system outputs meet specifications 2.3 Monitor equipment to confirm optimal operations 2.4 Monitor and control temperature to confirm optimal conditions 2.5 Monitor and control pressure to ensure optimal operating conditions 2.6 Undertake analysis to ensure yeast is effective and free of bacterial contamination according to food safety and workplace 2.7 Identify, rectify and report out-of-specification product, process and equipment performance 2.8 Record workplace information for the beer fermentation and maturation process according to workplace procedures
3. Recover beer if required	3.1 Put yeast slurry through a beer recovery process in order to minimise beer wastage 3.2 Transfer recovered beer to appropriate tank or vessel according to food safety and workplace procedures
4. Shut down the system	4.1 Shut down the system safely according to operating procedures 4.2 Clean and maintain equipment to meet the cleaning schedule and procedural requirements 4.3 Collect, treat and dispose of or recycle waste generated by both the process and cleaning procedures 4.4 Record workplace information in the appropriate format

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 workplace and standard operating procedures relevant to work task - Interpret production requirements
Writing	Complete processing records using electronic, digital and/or paper-based formats
Numeracy	- Monitor and interpret production and process control indicators and data - Use fractions, decimals, proportions and percentages to determine responses to results - Use volumes (ml, L, hL) and weights (mg, g, kg) to describe product quantities

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPBEV3003 Operate and monitor a brewery fermentation process	FBPOPR2030 Operate a brewery fermentation process	Prerequisite removed Unit title and sector code updated to better match work task Code updated to better match complexity of work task Minor changes to Performance Criteria to clarify intent Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>