



Australian Government

**Assessment Requirements for
FBPOPR2061 Operate a wort production
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 1.0

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has operated a wort production process on at least one occasion, including:

- accessing workplace information to identify process requirements
- confirming availability of materials and services
- conducting pre-start checks, including:
 - inspecting equipment condition to identify any signs of wear
 - selecting appropriate settings and/or related parameters
 - cancelling isolation or lock-outs
 - confirming that equipment is clean and correctly configured for processing requirements
 - positioning sensors and controls correctly
 - ensuring any scheduled maintenance has been carried out
 - confirming that all safety guards are in place and operational
- setting up and starting the milling process
- setting up and starting the mashing and lautering process
- setting up and starting the wort separation process
- setting up and starting the wort boiling and cooling process
- adding raw materials, including hops and malt
- operating a heat exchange procedure
- operating a cool wort aeration procedure
- transferring fluids and materials between vessels
- handling dangerous goods
- operating and monitoring equipment associated with wort production
- monitoring control points
- identifying work health and safety hazards and controls

- selecting, fitting and using personal protective clothing and equipment
- undertaking shutdowns and changeovers
- complying with procedures and responsibilities for reporting problems
- complying with environmental procedures and controls
- following waste-handling requirements and procedures
- recording required production data
- cleaning and sanitising equipment according to workplace procedures
- maintaining work area to meet housekeeping standards
- following relevant work health and safety procedures.

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
- requirements of wort production
- purpose of malt, hops, water, adjuncts and the preparation procedure
- correct procedures for handling dangerous goods, including dust explosion hazards and control procedures relevant to the wort production process
- 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
- common causes of variation and corrective action required
- work health and safety hazards and controls, including the 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 for the wort production process.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment

- wort production equipment
- wort production raw materials/ingredients
- services as required
- stock required for the wort production process
- stock flow system
- related work areas and communication system
- routine preventative maintenance schedule
- cleaning schedule
- sampling and testing schedules
- specifications:
 - work procedures, including advice on safe work practices, food safety and environmental requirements
 - production schedule, batch instructions
 - material safety data sheets
 - information on specifications, control points and production parameters
 - documentation and recording requirements and procedures.

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>