



Australian Government

**Assessment Requirements for FBPPPL4008
Prepare and present artisan food and/or
beverages**

Release: 1

Assessment Requirements for FBPPPL4008 Prepare and present artisan food and/or beverages

Modification History

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

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 effectively prepared and presented artisanal food or beverage products, including:

- identifying and describing the main characteristics of two different artisanal food and/or beverage products
- identifying and describing the raw materials used to make each product
- describing the production techniques used to make each product
- preparing and presenting a sample tasting for a customer, based on an identified theme.

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:

- main processing steps in making the product and the factors that result in variations in the end product
- different raw materials used to make types of product
- the effects that raw materials can have on end product
- factors that affect maturation of product
- packaging types, typical for product
- language to describe the characteristics of product
- use of the five senses for describing identified products
- temperature for storing identified products
- general nutritional properties of product
- ways to organise products for display
- care and handling of products
- shelf life, use-by dates and best before dates
- price and availability

- Food Standards Code in relation to identified products
- pathogens that can exist in food preparation
- general requirements for importing artisan products.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - different types of artisan food and beverage products
 - materials or equipment to present product
- relationships:
 - access to potential customer/s.

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>