FBPSS00039 Prepare to Set up an Artisan Food or Beverage Production Business Skill Set

Modification History

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<th>Release</th>
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<td>Release 1</td>
<td>This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.</td>
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Description

This skill set is designed to cover the knowledge and skills required to prepare to set up an artisan food or beverage production business.

Pathways Information

These units of competency provide credit towards a number of qualifications in the *FBP Food, Beverage and Pharmaceutical Training Package*, including:

- FBP40418 Certificate IV in Food Science and Technology
- FBP40619 Certificate IV in Artisan Fermented Products
- FBP50118 Diploma of Food Science and Technology
- FBP50319 Diploma of Artisan Cheesemaking

Licensing/Regulatory Information

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

Skill Set Requirements

- AHCBUS516 Develop and review a business plan
- FBPTEC5003 Design an artisan food production facility
- MSMENV272 Participate in environmentally sustainable work practices

Target Group

This skill set is for those who aim to set up an artisan food or beverage production business.
Suggested words for Statement of Attainment

These competencies from the *FBP Food, Beverage and Pharmaceutical Training Package, AHC Agriculture, Horticulture and Conservation and Land Management Training Package and the MSM Manufacturing Training Package* meet the requirements for those who preparing to set up an artisan food or beverage production business.