



Australian Government

FBPSS00046 Present Artisan Food or Beverages Skill Set

Release 1

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Modification History

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

Description

This skill set is designed to cover the knowledge and skills required to prepare and present artisan food or beverages to customers in a retail environment. It applies to those who have experience in working in a food related setting and who have skills and knowledge of food safety requirements.

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

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

- FBPFST4014 Apply sensory analysis in food and/or beverage production
- FBPPPL4008 Prepare and present artisan food and/or beverages
- FBPTEC4003 Control food contamination and spoilage
- SIRRFS001 Handle food safely in a retail environment

Target Group

This skill set is for those who store, present and convey knowledge of artisan food or beverages in a retail environment.

Suggested words for Statement of Attainment

These competencies from the *FBP Food, Beverage and Pharmaceutical Training Package* and the *SIR Retail Services Training Package* meet the requirements of those who store, present and convey knowledge of artisan food or beverages in a retail environment.