



**Australian Government**

# **Assessment Requirements for FBPTEC4015 Manage and propagate yeast**

**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.

## 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 managed and propagated yeast processes for the production of fermented beverages to specification, for at least one fermented beverage, including:

- handling yeast to maintain its health and viability
- determining how much yeast to pitch
- carrying out a yeast count
- monitoring the yeast propagation process
- storing yeast to maintain its health and viability.

## 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:

- different types and strains of yeast used to make fermented beverages, including wild yeast
- technical sheets for yeast products
- yeast culture propagation requirements, including time, temperature and nutrition
- how yeast grows
- good practice for yeast handling
- methods for carrying out a yeast count
- purpose and principles of propagating yeast cultures
- relationship of propagation to alcoholic fermentation
- stages and changes that occur during culture propagation
- effect of process stages on end product
- quality characteristics and uses of yeast cultures
- main methods used in propagating yeast for beer or spirit production

- the fermentation reaction for yeast cultures
- specific gravity of wort at different stages during fermentation
- techniques that may be used to manipulate the propagation process and end product characteristics, including:
  - temperature
  - yeast strain
  - wort stream
  - wort gravity
  - additions (nutrients)
  - oxygen
  - pitching rates
- process specifications, procedures and operating parameters relevant to beer or spirit yeast propagation
- equipment and instrumentation components, purpose and operation required for yeast propagation processes
- services used in brewer's or distiller's yeast propagation processes
- significance and method of monitoring control points within the process
- common causes of variation with equipment and corrective action required
- work health and safety hazards and controls for handling and propagating yeast processes
- waste handling requirements and procedures for yeast propagation processes
- recording requirements of yeast processing.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - a beverage production workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - different varieties of yeast
  - propagation and fermentation equipment.

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>