



**Australian Government**

# **Assessment Requirements for FBPTEC4016 Produce fruit-based wash for distillation**

**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 the production of one batch of fruit-based wash, to meet product specification, including:

- taking samples to monitor quality
- completing batch records in line with workplace requirements.

## 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:

- purposes of each stage of preparing and producing wash
- uses of different types of wash, including fruit/sugar/molasses sugar wash
- stages and changes required for equipment operation, specific to wash
- quality characteristics and uses of end product and output
- materials preparation requirements and effect of variation on the equipment operation
- typical tests carried out on wash to check pH, alcohol, colour, yeast count
- instruments used for testing and how each is calibrated
- procedures and equipment used for transfer operations, including pumps, membranes, hoses, valves, control instruments
- significance and method of monitoring control points within the equipment operation
- common causes of variation and corrective action required
- sanitisation and clean-in-place procedures and purpose
- hazards and controls, including manual handling
- waste handling requirements
- Food Standards Code in relation to the production of beverages
- recording requirements for traceability of product and Australian Taxation Office (ATO) regulations.

## 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:
  - raw materials specific to end product
  - fermentation vessel
- specifications:
  - product specifications.

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>