



Australian Government

FBP40621 Certificate IV in Artisan Fermented Products

Release 2

FBP40621 Certificate IV in Artisan Fermented Products

Modification History

| Release | Comments |
|-----------|--|
| Release 2 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 8.0 |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0. |

Qualification Description

This qualification reflects the role of those using artisanal methods to produce fermented food and/or beverage products, such as beer, spirits, miso, table olives and fermented meat products. In this role, makers analyse materials and products, exercising judgement to guide the fermentation process and the work of others.

This qualification offers specialisations in:

- Brewing
- Distilling, and
- Food and non-alcoholic beverages.

Individuals with this qualification apply a broad range of specialised skills and knowledge in varied contexts that involve selecting and operating equipment, coordinating resources and finding solutions to routine and non-routine problems as they arise. They may also have limited responsibility for the organisation of others.

No licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing and food businesses exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 22 units of competency:
 - 9 core units plus

- 13 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- at least 10 different units from Group A, B, C and/or D
- up to 3 units from this or any other endorsed training package or accredited course.

Any combination of electives that meets the rules above can be selected for the award of the *FBP40621 Certificate IV in Artisan Fermented Products* providing one of the electives chosen is *FBPTEC4015 Manage and propagate yeast* or *FBPTEC4022 Prepare starter cultures for fermentation*.

Where appropriate, electives may be packaged to provide a qualification with a specialisation.

Packaging for Specialisations

Electives must be packaged to provide a qualification with a specialisation area as follows:

- All Group A electives must be selected for the award of the *FBP40621 Certificate IV in Artisan Fermented Products (Brewing)*, plus at least 4 units not already selected from Group B, C and/or D and up to 3 units from this or any other endorsed training package or accredited course
- All Group B electives must be selected for the award of the *FBP40621 Certificate IV in Artisan Fermented Products (Distilling)* plus 3 units not already selected from Group A, C and/or D or from this or any other endorsed training package or accredited course
- All Group C electives must be selected for the award of the *FBP40621 Certificate IV in Artisan Fermented Products (Food and non-alcoholic beverages)* plus at least 6 different units from Group A, B and/or D and up to 3 units from this or any other endorsed training package or accredited course.

Core Units

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| FBPFST4009 | Label foods according to legislative requirements |
| FBPFST4013 | Interpret and respond to food and/or beverage test results |
| FBPFST4014 | Apply sensory analysis in food and/or beverage production |
| FBPFSY5001 | Develop a HACCP-based food safety plan |
| FBPTEC4003 | Control food contamination and spoilage |
| FBPTEC4006 | Apply an understanding of legal requirements of food production |
| FBPTEC4012 | Manage raw materials |

| | |
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| FBPWHS4002 | Maintain work health and safety processes |
| MSL973013 | Perform basic tests |

Elective Units

Group A – Brewing

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| FBPBPG4002 | Manage filling and packaging of fermented beverages |
| FBPTEC3003 | Filter fermented beverages |
| FBPTEC4013 | Manage wort production for brewing |
| FBPTEC4014 | Manage cellar operations |
| FBPTEC4015 | Manage and propagate yeast |
| FBPTEC4021 | Apply regulatory requirements to the production of alcoholic beverages |

Group B – Distilling

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| FBPTEC3003 | Filter fermented beverages |
| FBPTEC3004 | Prepare, fill and store barrels for aging spirits |
| FBPTEC4014 | Manage cellar operations |
| FBPTEC4015 | Manage and propagate yeast |
| FBPTEC4016 | Produce fruit-based wash for distillation |
| FBPTEC4017 | Produce grain-based wash for distillation |
| FBPTEC4018 | Manage still operations to produce white spirits |
| FBPTEC4019 | Manage still operations to produce brown spirits |
| FBPTEC4020 | Blend spirits |
| FBPTEC4021 | Apply regulatory requirements to the production of alcoholic beverages |

Group C – Food and non-alcoholic beverages

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|------------|--|
| FBPFST5031 | Identify the microbiological and biochemical properties of fermented food and/or beverages |
| FBPTEC4002 | Apply principles of food packaging |
| FBPTEC4022 | Prepare starter cultures for fermentation |
| FBPTEC4023 | Control and monitor fermentation |

Group D – Other electives

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

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|-------------|---|
| AHCBUS516 | Develop and review a business plan |
| BSBESB402 | Establish legal and risk management requirements of new business ventures |
| BSBESB403 | Plan finances for new business ventures |
| FBPBPG4001 | Manage bottling and packaging processes |
| FBPCEL2009 | Carry out transfer operations |
| FBPFST5008 | Develop a new food product |
| FBPFSY4001 | Supervise and maintain a food safety plan |
| FBPFSY4003 | Perform an allergen risk review |
| FBPFSY4004* | Provide accurate food allergen information to consumers |
| FBPFSY4005 | Conduct a traceability exercise |
| FBPOPR3004 | Set up a production or packaging line for operation |
| FBPPPL3003 | Participate in improvement processes |
| FBPPPL3004 | Lead work teams and groups |
| FBPPPL4002 | Plan and coordinate production equipment maintenance |
| FBPPPL4003 | Schedule and manage production |
| FBPPPL4007 | Manage internal audits |

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| FBPPPL4008 | Prepare and present artisan food and/or beverages |
| FBPTEC3001 | Apply raw materials, ingredient and process knowledge to production problems |
| FBPTEC4008 | Participate in product recalls |
| FBPTEC4024 | Produce fermented and dry-cured meat products |
| FBPTEC5002 | Manage utilities and energy for a production process |
| FBPTEC5003 | Design an artisan food production facility |
| MSL922001 | Record and present data |
| MSMENV272 | Participate in environmentally sustainable work practices |
| SIRRFSA001 | Handle food safely in a retail environment |
| TLIX0004X | Administer inventory systems |

Prerequisite requirements

| Unit of competency | Prerequisite requirement |
|--|--|
| FBPFSY4004 Provide accurate food allergen information to consumers | FBPFSY4003 Perform an allergen risk review |

Qualification Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
|---|---|--|--------------------|
| FBP40621 Certificate IV in Artisan Fermented Products Release 2 | FBP40621 Certificate IV in Artisan Fermented Products Release 1 | Qualification updated to add a missing unit in Group D | Equivalent |

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>