



Australian Government

FBPBEV2004 Identify key stages and beer production equipment in a brewery

Release: 1

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Modification History

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

Application

This unit of competency describes the skills and knowledge required to identify key functions within a brewery and the key stages of beer production.

This unit applies to individuals who are preparing to work in a brewery, usually in an operational role under general supervision.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Beverages (BEV)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Recognise stages and equipment for brewing beer	1.1 Identify key stages in beer production 1.2 Identify major equipment and equipment function for each beer production stage
2. Identify key	2.1 Identify workplace information for each production stage,

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
information to support beer production	including information about safety and standard operating procedures (SOP) 2.2 Identify the key health and safety risks in a brewery, and how each is controlled 2.3 Confirm supervisor or key resource person for each location or stage
3. Identify workplace products and procedures	3.1 Identify products produced and other services provided by the brewery 3.2 Identify key responsibilities of different roles, teams or functions within the workplace 3.3 Identify what makes a quality product at the brewery 3.4 Identify the regulatory requirements that need to be met 3.5 Recognise key responsibilities of operator role

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret workplace information relevant to operator role, including SOPs and safety information

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPBEV2004 Identify key stages and beer production equipment in a brewery	FBPOPR2011 Identify key stages and beer production equipment in a brewery	Changes to Elements and Performance Criteria to clarify task Foundation Skills refined Performance Evidence	Equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
		clarified Minor changes to Knowledge Evidence and Assessment Conditions	

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPBEV2004 Identify key stages and beer production equipment in a brewery

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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 identified key stages and beer production equipment in at least one brewery, including:

- identifying the stages in the brewing process and how the stages relate to each other
- identifying equipment in the brewery
- identifying at least four health and safety risks within the brewery, and how each is controlled.

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:

- the range of products and services that the brewery produces
- key functions and processes within the workplace, including storage of raw materials, preparation of grain, yeast management, wort production, cellar operations, bottling and packaging
- key legal requirements of beer production
- how each function or process contributes to product and services quality
- key health and safety risks in a brewery, and how they are controlled
- own workplace and site layout, roles and responsibilities
- features and purpose of key equipment and work areas
- roles of key staff members and responsibilities within the brewery
- reporting procedures and processes for key stages and beer production equipment in a brewery
- workplace information sources, and updating and accessing of requirements and procedures.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a brewery or an environment that accurately represents workplace conditions
- specifications:
 - work procedures, instructions and general workplace information.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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