



Australian Government

Assessment Requirements for FBPBEV3004 Operate and monitor a beer filtration process

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.

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 set up, operated, adjusted and shut down beer filtration equipment to process at least one batch of beer to specifications, including:

- applying safe work practices
- applying food safety procedures to work practices
- using fobbing equipment correctly to control oxygen and beer quality
- undertaking required corrective action in the event of variations to specification and procedures.

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:

- purpose and principles of the filtration process
- relationship between the wort production process, the fermentation process and bright beer tanks
- stages and changes that occur during filtration
- purpose of filter aids, filtration beds and filters in the beer production process
- significance and methods of monitoring control points within the filtration process
- beer filtration equipment used, including components, purpose and operation
- consequences of turbulence and the procedures to avoid it
- effect of bacteria, oxygen and temperature on quality
- fobbing and its effect on quality
- addition of flavours in filtration
- addition of hop products in filtration
- common causes of variation, and corrective action required

- contamination/cross-contamination and food safety risks related to the filtration process, and related controls
- good manufacturing practices (GMP) relevant to work task
- health and safety hazards and controls relevant to the beer filtration process
- environmental issues and controls, including waste handling requirements and procedures
- shutdowns and cleaning requirements associated with changeovers
- recording requirements and procedures for the beer filtration process
- cleaning and sanitisation procedures for beer filtration equipment
- sampling and testing 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
- resources, equipment and materials:
 - personal protective clothing and equipment
 - relevant hazard control equipment and storage areas for hazardous goods
 - filtration equipment
 - filter aids and stabilising agents
 - beer to be filtered
- specifications:
 - workplace procedures, including safe work practices, food safety, quality and environmental requirements
 - specifications, control points and parameters for the beer filtration equipment and process
 - beer filtration equipment operating and service manuals
 - recording requirements and procedures.

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>