



Australian Government

Assessment Requirements for FBPBEV3007 Operate and monitor a beer maturation 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 operated and monitored a beer maturation process to produce at least one batch of beer to meet product specifications, including:

- applying safe work practices
- applying food safety procedures to work practices
- operating equipment and controls to achieve specifications, including:
 - required temperature
 - required concentration of finings and other additions
 - transfers
 - disposal of sediment and other waste
- undertaking corrective action in the event of variation to specification.

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 beer maturation process
- relationship between the maturation process, the fermentation process and the filtration process
- stages and changes that occur during beer maturation
- requirements of maturation
- purpose of temperature control and cold storage in the beer maturation process
- purpose of protein absorbing agents
- purpose of oxygen scavenging agents
- purpose of tannin absorbing agents
- procedures for vessel transfer
- quality characteristics to be achieved

- process specifications, procedures and operating parameters
- good manufacturing practices (GMP) relevant to work task
- significance and methods of monitoring control points within the maturation process
- beer maturation equipment and instrumentation components, purpose and operation
- common causes of variation, and corrective action required
- work health and safety hazards and controls relevant to a beer maturation process
- environmental issues and controls for process, including waste handling requirements and procedures
- procedures to track traceability of product
- cleaning and sanitisation procedures for a beer maturation process
- purpose of finings in a beer maturation process
- cask maturation process.

Assessment Conditions

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

- physical conditions:
 - a brewery or a workplace environment that accurately represents workplace conditions
- resources, equipment and materials:
 - equipment, materials and services necessary to the maturation process
 - personal protective clothing and equipment
 - fermentation tank
 - additions and agents
 - supply and flow of materials to and from the process
 - waste sediment disposal
- specifications:
 - access to workplace information to identify production requirements and beer type for beer maturation process
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - product/beer-type changeover processes
 - reporting and documentation processes and requirements.

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>