



Australian Government

FBPBPG4002 Manage filling and packaging of fermented beverages

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.

Application

This unit of competency describes the skills and knowledge required to oversee the set-up and operation of a manual filling and packaging process of fermented and carbonated beverages, such as beer or kombucha, into cans, bottles or kegs.

This unit applies to those workers who have responsibility for overseeing the filling and packaging of beverages and the quality assurance requirements associated with that process.

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

Pre-requisite Unit

Nil

Unit Sector

Bottling and Packaging (BPG)

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. Prepare for filling and packaging	1.1 Identify hazards and manage risks associated with filling and packaging 1.2 Confirm filling and packaging specifications for product 1.3 Confirm type of containers to be filled 1.4 Confirm labelling requirements for product 1.5 Ensure that product, containers and labels are available to meet

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	production requirements 1.6 Ensure that services and staff are available and ready for operation 1.7 Ensure equipment is cleaned, sanitised, prepared and checked to meet filling and packaging requirements 1.8 Complete records to meet company and regulatory requirements
2. Carbonate beverage for bottling or canning	2.1 Carry out pre-start checks of equipment and product 2.2 Carbonate product to specification 2.3 Add additional ingredients as required, and record for traceability 2.4 Monitor levels of dissolved oxygen 2.5 Monitor equipment to identify any variation in operation, and rectify 2.6 Sample beverage to ensure product specifications are being met 2.7 Adjust equipment parameters as necessary to ensure product meets specifications
3. Monitor filling, labelling and packaging processes	3.1 Carry out pre-start checks of filling equipment 3.2 Ensure enough containers and consumables are prepared for quantity to be packaged 3.3 Monitor control points to confirm performance is maintained within specification 3.4 Ensure that filling levels of containers meet specification 3.5 Ensure container seals or seams meet specification 3.6 Ensure quality parameters are in specification 3.7 Pasteurise product 3.8 Apply labels, batch codes and best before data to containers 3.9 Monitor equipment to confirm operating condition 3.10 Identify out-of-specification product, process and equipment performance and address or rectify where applicable 3.11 Record batch information for record keeping in accordance with workplace procedures
4. Oversee shutdown and housekeeping activities	4.1 Ensure equipment is shut down according to workplace procedures 4.2 Ensure cleaning and maintenance procedures are carried out

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	4.3 Ensure bottling and packaging activity is recorded in line with organisational requirements 4.4 Order stock to replenish supplies

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
Numeracy	- Perform calculations to determine alcohol by volume (ABV), to establish the volume of containers, and to determine pasteurisation units and CO2 levels in product - Check filling tolerances of container, in line with Australian Taxation Office (ATO) guidelines - Measure volume using ATO accepted methods
Navigate the world of work	Instruct others and demonstrate work requirements where required
Get the work done	Investigate and respond to routine problems methodically

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPBPG4002 Manage filling and packaging of fermented beverages	Not applicable	New unit	No equivalent unit

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 FBPBPG4002 Manage filling and packaging of fermented beverages

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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 managed filling and packaging processes for two different containers from the following list:

- cans
- bottles
- kegs.

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:

- bottling and packaging requirements and specifications for product
- safe manual handling practices
- stages and changes required for equipment operation, specific to product
- quality characteristics and uses of end product and output
- classifications for beverages
- materials preparation requirements and effect of variation on the equipment operation
- emergency and troubleshooting procedures, including failure of services
- process specification, procedures and operating parameters
- equipment and instrumentation components, purpose and operation
- significance and method of monitoring control points within the equipment operation
- common causes of variation and corrective action required
- hazards and controls, including manual handling and working with heat and steam
- routine maintenance requirements
- methods for carbonating fermented beverages
- reasons why fermented beverages need to be away from light and oxygen
- temperatures for pasteurisation

- methods and reasons for pasteurising fermented beverages
- shelf life of pasteurised beverages
- labelling, filling and packaging requirements as determined by Australian Taxation Office (ATO), Food Standards Code, trade weights and measures
- recording keeping for ATO excise requirements, including bright beer register and a packed product register.

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:
 - stored product to be filled and packaged
 - filling and packaging equipment
 - filling and packaging resources and consumables
 - tools and equipment for adjusting and maintaining equipment
- relationships:
 - relevant personnel.

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

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