



Australian Government

Assessment Requirements for FBPFST5029 Implement and review manufacturing, packaging and testing of beverage products

Release: 1

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Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has implemented and reviewed manufacturing, packaging and testing of at least two beverage products, including:

- selecting and sourcing raw materials for processing beverages
- preparing a detailed production flow chart for beverage production
- determining data collection requirements for safety and quality monitoring
- conducting product sampling
- applying and interpreting a range of quality tests used in the manufacture of beverages, including brix, acidity, alcohol content determination, sulphur dioxide determination, carbonisation level, sensory evaluation and packaging integrity
- analysing test results
- monitoring compliance of processing procedures with food safety and quality requirements
- interpreting critical control points (CCPs) and critical limits
- reviewing quality procedures based on product testing.

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 beverage products, including beers, spirits, fruit juice products, carbonated beverages, fortified non-alcoholic beverages, tea and coffee
- the different styles of beers generally manufactured
- the different types of fruit juice products generally manufactured
- manufacturing process for the production of various types of fruit juices
- additives and preservatives used in different types of beverages

- manufacturing processes for a variety of carbonated and non-carbonated beverages
- the variety of styles of teas and coffees generally available
- manufacturing processes for the production of various styles of tea and coffee
- common spoilage and food poisoning organisms associated with beverage production
- brewing processes used in the production of various styles of beverages
- fermentation processes in various styles of beverage production
- quality tests used in the manufacture of beverages, including brix, acidity, alcohol content determination, sulphur dioxide determination, carbonisation level, sensory evaluation and packaging integrity
- stages of production, CCPs and critical limits for production processes
- packaging procedures
- regulatory requirements associated with processing beverages
- environmental impacts of the processing operation
- health and safety hazards in the workplace and controls relating to work processes.

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:
 - production process and related equipment, manufacturers' advice and operating procedures
- specifications:
 - tests used to report relevant product/process information and recorded results.

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

Links

Companion Volume Implementation Guides are found in VETNet: -

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