



Australian Government

FBPOPR2003 Prepare and monitor beer yeast propagation processes

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0

Application

This unit of competency describes the skills and knowledge required to prepare and monitor beer yeast propagation processes.

This unit applies to individuals who work under general supervision and exercise limited autonomy in a food processing environment.

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

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

Pre-requisite Unit

Nil

Unit Sector

Operational (OPR)

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 propagation	1.1 Identify and confirm propagation requirements 1.2 Wear appropriate personal protective clothing and ensure correct fit 1.3 Prepare yeast cultures for use according to specifications

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Confirm product and materials are available to meet propagation requirements 1.5 Prepare product to meet specified propagation requirements 1.6 Confirm propagation services are available and ready for operation
2. Prepare equipment for culture preparation	2.1 Check cleaning and sterilising equipment to confirm readiness for use 2.2 Select, clean and sterilise propagation equipment according to work health and safety and food safety procedures 2.3 Select, clean and sterilise transfer equipment according to work health and safety and food safety procedures 2.4 Start up the beer yeast propagation process according to work health and safety and operating requirements
3. Maintain and monitor the propagation process	3.1 Conduct transfer operations to meet propagation requirements 3.2 Conduct the culture propagation process according to workplace procedures 3.3 Make scale-up additions to ensure optimum performance 3.4 Monitor control points to confirm performance is maintained within specification 3.5 Monitor equipment to confirm operating condition 3.6 Identify, rectify and/or report out-of-specification product, process and equipment performance according to workplace procedures
4. Complete propagation activities	4.1 Complete the propagation process according to workplace procedures 4.2 Dismantle equipment and prepare for cleaning according to workplace requirements 4.3 Collect, treat and dispose of or recycle waste generated by both the process and cleaning procedures 4.4 Conduct work in accordance with workplace environmental guidelines 4.5 Record workplace information in the appropriate format according to workplace requirements

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 and standard operating procedures relevant to job role - Interpret production requirements
Writing	Record operating, routine maintenance and shutdown information on paper-based and electronic media
Numeracy	- Monitor and interpret production and process control indicators and data - Monitor supply and flow of materials to and from the process
Navigate the world of work	- Apply workplace procedures to own role and responsibilities - Identify skills, knowledge and experience required for performing own role in the workplace - Ask questions to clarify understanding or seek further information
Interact with others	- Communicate and report operational and safety information to relevant personnel - Use modes of communication suitable to purpose to confirm understanding when conducting operational start-up and shutdown procedures
Get the work done	- Access and interpret process control panels and system - Maintain a clean and hazard-free work area - Identify out-of-specification standards and maintain quality specifications - Confirm equipment status and condition - Interpret process and equipment information to monitor process and respond to abnormal performance and variations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2003 Prepare and monitor beer yeast propagation processes	FDFOP2074A Prepare and monitor beer yeast propagation processes	Updated to meet Standards for Training Packages	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>