



Australian Government

Assessment Requirements for FBPOPR2005 Operate a beer filling 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 1.0

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 set up, operated, adjusted and shut down a beer filling process on at least one occasion, including:

- accessing workplace information to identify production requirements for the beverage filling process
- conducting pre-start checks, including:
 - inspecting equipment condition to identify any signs of wear
 - selecting appropriate settings and/or related parameters
 - cancelling isolation or lock-outs
 - confirming that equipment is clean and correctly configured for processing requirements
 - positioning sensors and controls correctly
 - ensuring any scheduled maintenance has been carried out
 - confirming that all safety guards are in place and operational
- selecting, fitting and using personal protective clothing and equipment
- setting up and starting up the process, including the use of process control systems, and adjusting the filler to product specifications
- identifying keg, can and bottle sizes relevant to beer filling operation
- identifying types of beer products relevant to beer filling operation
- interpreting the production schedule
- confirming supply of necessary materials and services to the filler
- confirming equipment status and condition
- monitoring the beverage filling process and equipment operation to identify out-of-specification results or non-compliance, including:
 - flow rates/quantity
 - broken bottles

- faulty kegs or cans
- contaminated product
- materials faults
- equipment faults
- services faults
- monitoring supply and flow of materials to and from the filler
- safely accessing, isolating and clearing jams in filling machine
- taking corrective action in response to out-of-specification results or non-compliance
- reporting and/or recording corrective action
- replenishing the filling process with raw materials, ingredients and packaging consumables
- verifying that output meets specifications
- implementing size and product changeovers
- sorting, collecting, treating, recycling or disposing of waste
- shutting down beverage filling equipment in response to emergency situation
- shutting down beverage filling equipment in response to routine shutdown requirements
- preparing beverage filling equipment for cleaning
- maintaining work area to meet housekeeping standards
- recording workplace information
- collecting samples and conducting tests according to workplace procedures
- cleaning and sanitising equipment according to workplace procedures
- following relevant work health and safety 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 basic principles of the beverage filling process
- relationship between the filling process, bright beer and other brew house operations as well as other packaging operations
- stages that occur during filling and packaging
- requirements of the filling process
- types of fillers used in the beer filling process
- aseptic requirements for preparing containers
- microbiological considerations in filling and packaging beer
- effect of filling on the end product
- quality characteristics to be identified for the beer filling process
- process specifications, procedures and operating parameters
- significance and methods of monitoring control points within the beverage filling process
- equipment and instrumentation components, purpose and operation of the beer filling process
- services used in the filling process

- common causes of variation and corrective action required
- work health and safety hazards and controls relevant to the beer filling process
- workplace procedures and responsibility for reporting problems
- shutdown and cleaning requirements associated with changeovers, and types of shutdowns
- waste handling requirements and procedures relevant to the beer filling process
- recording requirements and procedures, including down time
- environmental issues and controls relevant to the filling and sealing process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, including the relationship between control panels and systems and the physical equipment
- aseptic filling and sealing requirements
- cleaning and sanitation procedures required for the beer filling process.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - beer filling equipment
 - services as required
 - stock required for the beer filling process
 - stock flow system
 - related work areas and communication system
 - routine preventative maintenance schedule as required
 - cleaning schedule as required
 - sampling and testing schedules as required
- specifications:
 - work procedures, including advice on safe work practices, food safety and environmental requirements
 - production schedule, batch instructions
 - material safety sheets, where appropriate
 - specifications, control points and filling parameters
 - documentation and 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>