



Australian Government

FBPOPR2005 Operate a beer filling process

Release: 1

FBOPR2005 Operate a beer filling process

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 set up, operate, adjust and shut down a beer filling process.

This unit applies to individuals who work under general supervision and exercise limited autonomy in a food processing environment. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of a beer filling process and associated equipment.

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 the filler process for operation	1.1 Identify and check filling requirements 1.2 Confirm availability of required materials and services to meet filling requirements 1.3 Wear appropriate personal protective clothing and ensure correct

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	fit 1.4 Conduct pre-start checks of equipment, including checking that hygiene and sanitation standards are met and all safety guards are in place 1.5 Set the beer filling process to meet production requirements
2. Operate and monitor the beverage filling process	2.1 Start up the beer filler process according to work health and safety and operating requirements 2.2 Monitor equipment and control points to confirm performance is maintained within specification 2.3 Check beer containers (cans, kegs and bottles) against production order and container specifications 2.4 Maintain stock flow to and from filler process within production requirements 2.5 Identify, rectify and/or report out-of-specification product, process and equipment performance 2.6 Complete size and product changeovers in accordance with batch instructions
3. Shut down filler	3.1 Shut down filler process safely according to operating procedures 3.2 Clean and maintain equipment to meet cleaning schedules and procedural requirements 3.3 Collect, treat and dispose of or recycle waste generated by both the process and cleaning procedures 3.4 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

Skill	Description
	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
FBPOPR2005 Operate a beer filling process	FDFOP2072A Operate a beer filling process	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>