



Australian Government

Assessment Requirements for FBPOPR2013 Operate a bright beer tank 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 bright beer tank process on at least one occasion, including:

- identifying turbulence and undertaking appropriate corrective action
- confirming equipment status, including checking:
 - hygiene and sanitation standards are met
 - all safety guards are in place and equipment is operational
- monitoring for bacteria and quality
- monitoring oxygen and its effect on quality
- monitoring temperature and its effect on quality
- using fobbing equipment correctly to control oxygen and beer quality
- operating vessel transfer equipment
- handling dangerous goods according to procedures
- monitoring control points within the bright beer process
- operating bright beer related equipment
- identifying common causes of variation and undertaking corrective action required
- identifying work health and safety hazards and implementing appropriate action
- selecting, fitting and using personal protective clothing and equipment
- shutting down filtration process and equipment and implementing cleaning requirements associated with changeovers
- recording production and other data according to procedures
- collecting samples and conducting tests according to workplace procedures
- cleaning and sanitising equipment according to workplace procedures
- maintaining work area to meet workplace cleaning procedures and standards.

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 principles of bright beer procedures
- consequences of turbulence and the procedures to avoid it
- effect of bacteria, oxygen and temperature on quality
- fobbing and its effect on quality
- process specifications, procedures and operating parameters
- significance and methods of monitoring control points within the bright beer process
- beer tank processing equipment and instrumentation components, purpose and operation
- common causes of variation and corrective action required, including procedures and responsibilities for reporting problems
- work health and safety hazards and controls relevant to bright beer process, including procedures for handling dangerous goods
- environmental issues and controls, including waste handling requirements and procedures
- shutdown and cleaning requirements associated with changeovers, and types of shutdown
- recording requirements and procedures for operating a bright beer tank process
- cleaning and sanitation procedures for a bright beer tank process
- sampling and testing procedures for a bright beer tank 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:
 - equipment used in the bright beer process
 - personal protective clothing and equipment
 - relevant hazard control equipment
 - storage areas for hazardous goods
 - manual handling equipment
- specifications:
 - standard operating procedures and related advice on specific safe work practices, policies and codes of practice relating to work health and safety
 - emergency and/or evacuation procedures for the range of potential hazards.

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>