



Australian Government

FBPOPR2013 Operate a bright beer tank process

Release: 1

FBPOPR2013 Operate a bright beer tank 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 bright beer tank 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 bright beer tank 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

FBPOPR2011 Identify key stages and beer production equipment in a brewery.

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 bright beer tank process for operation	1.1 Confirm beer is available to meet production requirements 1.2 Confirm availability of services according to workplace procedures and requirements 1.3 Check equipment to confirm readiness for use according to

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	workplace procedures 1.4 Wear appropriate personal protective clothing and ensure correct fit 1.5 Carry out pre-start checks according to operator instructions
2. Operate and monitor bright beer tanks and equipment	2.1 Start up the system and receive beer from filtration process according to work health and safety and operating procedures 2.2 Monitor equipment and control points, adjusting temperature, pressure and carbon dioxide to confirm performance is maintained within specification 2.3 Confirm system and sub-system outputs meet specification 2.4 Undertake testing to ensure yeast effectiveness and freedom from bacterial contamination 2.5 Transfer bright beer to filling and packaging stations according to workplace procedures 2.6 Record production and other workplace information according to workplace procedures
3. Shut down the system	3.1 Shut down the system safely according to operating procedures 3.2 Clean and maintain equipment to meet workplace cleaning schedule and procedural requirements 3.3 Collect, treat and dispose of or recycle waste generated by both the process and cleaning procedures according to workplace procedures 3.4 Record workplace information according to workplace procedures

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

Skill	Description
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
FBPOPR2013 Operate a bright beer tank process	FDFOP2070A Operate a bright beer tank 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>

Assessment Requirements for FBPOPR2013 Operate a bright beer tank process

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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.

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