



Australian Government

Assessment Requirements for FBPOPR2015 Operate a beer filtration 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 at least one beer filtration process, including:

- confirming equipment status, including checking:
 - hygiene and sanitation standards are met
 - all safety guards are in place
 - equipment is operational
 - filter aids, filtration beds and filters
- identifying work health and safety hazards and implementing appropriate action
- selecting, fitting and using personal protective clothing and equipment
- operating filtration equipment according to specifications, procedures and operating parameters
- monitoring control points within the filtration process
- undertaking required corrective action in the event of variations to specification and procedures
- shutting down filtration process and equipment and implementing cleaning requirements associated with changeovers
- applying waste handling requirements and procedures
- maintaining required production records
- maintaining work area to meet hygiene standards
- cleaning and sanitising equipment according to workplace 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 principles of the filtration process

- relationship between the work production process, the fermentation process, the maturation process and bright beer tanks
- stages and changes that occur during filtration
- purpose of filter aids, filtration beds and filters in the beer production process
- significance and methods of monitoring control points within the filtration process
- beer filtration equipment used, including components, purpose and operation
- common causes of variation and corrective action required
- work health and safety hazards and controls relevant to the beer filtration process
- environmental issues and controls, including waste handling requirements and procedures
- shutdowns and cleaning requirements associated with changeovers
- recording requirements and procedures for operating a beer filtration process
- cleaning and sanitation procedures for beer filtration equipment.

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
 - relevant hazard control equipment and storage areas for hazardous goods
 - filtration equipment
 - filter aids and stabilising agents
 - workplace information system
- specifications:
 - workplace procedures, including safe work practices, food safety, quality, and environmental requirements
 - specifications, control points and parameters for the beer filtration equipment and process
 - beer filtration equipment operating and service manuals
 - record-keeping documents required for the work specified in the performance evidence.

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>