



Australian Government

FBPOPR2015 Operate a beer filtration process

Release: 1

FBPOPR2015 Operate a beer filtration 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 filtration 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 filtration 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 the filtration process for operation	1.1 Confirm availability of required materials according to operating requirements 1.2 Confirm availability of services according to operating requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Wear appropriate personal protective clothing and ensure correct fit 1.4 Conduct pre-start checks of equipment according to operator instructions, including checking that hygiene and sanitation standards are met 1.5 Set the filtration process to meet production requirements
2. Operate and monitor the beer filtration system	2.1 Start up beer filtration equipment according to operating procedures 2.2 Monitor equipment and control points to confirm performance is maintained within specification 2.3 Undertake blending of beer according to workplace procedures, as part of filtration process 2.4 Confirm system and sub-system outputs meet specifications 2.5 Identify, rectify and/or report out-of-specification product, process and equipment performance 2.6 Record production and other workplace information according to workplace procedures
3. Shut down the filtration system	3.1 Shut down the system safely according to operating procedures 3.2 Clean and maintain equipment to meet the workplace cleaning schedule 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 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 and comprehend information relevant to job role

Skill	Description
Writing	Record operating, routine maintenance and shutdown information in required format
Numeracy	- Monitor and interpret production and process data - Monitor supply and flow of materials to and from the process
Navigate the world of work	Apply workplace procedures and relevant legislative requirements applicable to own role and responsibilities
Get the work done	- Plan and organise resources required to process - Address problems directly related to own role

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2015 Operate a beer filtration process	FDFOP2069A Operate a beer filtration 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 FBPOPR2015 Operate a beer filtration 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 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

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