



Australian Government

Assessment Requirements for FBPOPR2016 Operate a beer maturation 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 beer maturation process on at least one occasion, including:

- handling dangerous goods according to required procedures
- monitoring control points within the maturation process
- confirming equipment status, including:
 - checking that hygiene and sanitation standards are met
 - checking all safety guards are in place and equipment is operational
- operating equipment and controls to achieve specifications, including:
 - required temperature
 - required concentration of finings and other additions
 - transfers
 - disposal of sediment and other waste
- undertaking corrective action in the event of variation to specification
- identifying work health and safety hazards and implementing appropriate action
- selecting, fitting and using personal protective clothing and equipment
- identifying procedures and responsibilities for reporting and solving problems
- following environmental issues and controls
- shutting down the process and equipment and implementing cleaning requirements associated with changeovers
- using correct waste handling requirements and procedures
- recording production and other data according to procedures
- 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 beer maturation process
- relationship between the maturation process, the fermentation process and the filtration process
- stages and changes that occur during beer maturation
- requirements of maturation
- purpose of temperature control and cold storage in the beer maturation process
- purpose of protein absorbing agents
- purpose of oxygen scavenging agents
- purpose of tannin absorbing agents
- procedures for vessel transfer
- quality characteristics to be achieved
- process specifications, procedures and operating parameters
- significance and methods of monitoring control points within the maturation process
- beer maturation equipment and instrumentation components, purpose and operation
- common causes of variation and corrective action required
- work health and safety hazards and controls
- environmental issues and controls for process, including waste handling requirements and procedures
- recording requirements and procedures for the beer maturation process
- cleaning and sanitation procedures for a beer maturation process
- purpose of finings in a beer maturation process
- cask maturation 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, materials and services necessary to the maturation process
 - fermentation tank
 - additions and agents
 - supply and flow of materials to and from the process
 - waste sediment disposal
- specifications:
 - access to workplace information to identify production requirements and beer type for beer maturation process

- work procedures, including advice on safe work practices, food safety, quality and environmental requirements
- product/beer-type changeover processes
- reporting and documentation processes and requirements.

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>