



Australian Government

FBPOPR2016 Operate a beer maturation process

Release: 1

FBPOPR2016 Operate a beer maturation 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 maturation 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 maturation process and associated equipment.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, food safety, and environmental 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 for work in processing area	1.1 Confirm maturation requirements according to production requirements 1.2 Confirm clarification requirements, including specifications for any additions and agents

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 Confirm materials are available to meet production requirements 1.4 Confirm services as being ready for operation according to workplace procedures and safety and food safety requirements 1.5 Wear appropriate personal protective clothing and ensure correct fit
2. Prepare the maturation process for production	2.1 Check equipment to confirm readiness for use according to workplace procedures 2.2 Set the maturation process to meet production requirements 2.3 Carry out pre-start checks according to operator instructions
3. Operate and monitor beer maturation equipment	3.1 Start up, operate, and monitor equipment and control points for variation in operating conditions according to work health and safety and operating procedures 3.2 Confirm system and sub-system outputs meet specification 3.3 Identify, rectify and/or report out-of-specification product, process and equipment performance 3.4 Complete size and product changeovers in accordance with batch instructions 3.5 Record workplace information for the beer maturation process according to workplace procedures
4. Shut down the system	4.1 Shut down the system safely according to operating procedures 4.2 Clean and maintain equipment to meet the workplace cleaning schedule and procedural requirements 4.3 Collect, treat and dispose of or recycle waste generated by both the process and workplace cleaning procedures 4.4 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
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Skill	Description
Reading	- Interpret workplace and standard operating procedures relevant to job role - Interpret production requirements
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
FBPOPR2016 Operate a beer maturation process	FDFOP2068A Operate a beer maturation 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>