



Australian Government

FBPPPL4008 Prepare and present artisan food and/or beverages

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.

Application

This unit of competency describes the skills and knowledge required to prepare and present artisanal food and beverages to a customer in a retail environment.

This unit applies to those individuals who work in a food and beverage sales setting, with responsibility for storing, displaying and presenting products to a customer.

Where this unit includes serving alcoholic beverages, the requirements for Responsible Service of Alcohol (RSA) must be met. Food business licensing and regulatory requirements also apply to this unit, so local requirements must be checked before delivery. All work must comply with Australian food safety standards and relevant codes of practice.

Pre-requisite Unit

Nil

Unit Sector

People, Planning and Logistics (PPL)

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. Recognise and identify key product features	1.1 Identify specific artisan food or beverage product and its characteristics 1.2 Identify raw materials used to make product and their characteristics 1.3 Identify different processes used to make variations of the product 1.4 Identify key sensory traits of the product

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.5 Identify factors affecting product storage
2. Set up product tasting area	2.1 Prepare products for tasting using appropriate techniques for product style or characteristics 2.2 Check products to ensure they are fit for customer consumption 2.3 Prepare tasting equipment suitable to product and tasting requirements and set up ready for use by customers 2.4 Prepare adequate supplies of suitable support materials and place ready for use 2.5 Confirm tasting preparation meets health and safety requirements
3. Conduct product tastings	3.1 Design and assemble sample product tasting based on an identified theme 3.2 Encourage customers to sample product range in the most beneficial order to experience product characteristics effectively 3.3 Explain product features and processing techniques to customers 3.4 Give customers time and privacy to sample each product 3.5 Encourage customers to ask questions and provide feedback on products 3.6 Answer customer queries accurately and comprehensively, or refer to another information resource 3.7 Adjust tasting order and product range to suit customer requirements 3.8 Follow safety requirements for durations food can be left out of controlled temperature storage
4. Store artisan food or beverage product	4.1 Store products to maintain quality and flavour 4.2 Complete records to meet regulatory and sales requirements 4.3 Clean workspace to meet regulatory requirements

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
Oral communication	- Interact effectively with customers in a retail environment - Describe product characteristics using industry-specific language
Numeracy	Estimate weights or volume of product with reasonable accuracy

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPPPL4008 Prepare and present artisan food and/or beverages	Not applicable	New unit	No 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 FBPPPL4008 Prepare and present artisan food and/or beverages

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has effectively prepared and presented artisanal food or beverage products, including:

- identifying and describing the main characteristics of two different artisanal food and/or beverage products
- identifying and describing the raw materials used to make each product
- describing the production techniques used to make each product
- preparing and presenting a sample tasting for a customer, based on an identified theme.

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:

- main processing steps in making the product and the factors that result in variations in the end product
- different raw materials used to make types of product
- the effects that raw materials can have on end product
- factors that affect maturation of product
- packaging types, typical for product
- language to describe the characteristics of product
- use of the five senses for describing identified products
- temperature for storing identified products
- general nutritional properties of product
- ways to organise products for display
- care and handling of products
- shelf life, use-by dates and best before dates
- price and availability

- Food Standards Code in relation to identified products
- pathogens that can exist in food preparation
- general requirements for importing artisan products.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - different types of artisan food and beverage products
 - materials or equipment to present product
- relationships:
 - access to potential customer/s.

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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