



Australian Government

FBPSS00042 Artisan Brewer Skill Set

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.

Description

This skill set is designed to cover the knowledge and skills required to work as an artisan brewer, producing various types of beer or fermented beverages for a retail market. It applies to individuals who have demonstrated experience of managing the health, safety and environmental risks and hazards that exist in a small brewery.

Pathways Information

These units of competency provide credit towards a number of qualifications in the FBP Food, Beverage and Pharmaceutical Training Package, including:

- FBP40619 Certificate IV in Artisan Fermented Products.

Licensing/Regulatory Information

Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

Skill Set Requirements

- FBPBPG4002 Manage filling and packaging of fermented beverages
- FBPFST4014 Apply sensory analysis in food and/or beverage production
- FBPTEC3003 Filter fermented beverages
- FBPTEC4003 Control food contamination and spoilage
- FBPTEC4012 Manage raw materials
- FBPTEC4013 Manage wort production for brewing
- FBPTEC4014 Manage cellar operations

Target Group

This skill set is for individuals working in a small brewery who oversee the production of artisan fermented beverage products.

Suggested words for Statement of Attainment

These competencies from the *FBP Food, Beverage and Pharmaceutical Training Package* meet the requirements for an artisan brewer.