



Australian Government

Assessment Requirements for FBPTEC4013 Manage wort production for brewing

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.

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 managed the production of one batch of wort that meets product specification, including:

- addressing risks and managing hazards
- taking samples to monitor quality
- completing batch records in line with workplace requirements.

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 of milling grain to expose starchy material in the husk
- problems created from grain that is too heavily crushed or milled
- stage and changes that occur during wort production
- purpose of malt, hops, water, adjuncts and the preparation procedure
- quality characteristics and uses of end product and output
- typical tests carried out on wort to check pH, bitterness, colour
- instruments used for testing and how each is calibrated and certified
- procedures and equipment used for transfer operations, including pumps, membranes, hoses, valves, control instruments
- formulae and calculations used in recipe design in order to adjust process as required
- isomerisation of hops
- roles of enzymes in mash process, particularly alpha and beta amylase
- equipment and instrumentation components, purpose and operation
- cleaning, sanitisation and sterilisation procedures and purpose
- significance and method of monitoring control points within the equipment operation
- common causes of variation and corrective action required

- hazards and controls, including manual handling, working with dust, potential for explosion when working with grain and milling, risks of burns when working with heat and steam
- routine maintenance requirements
- waste handling and disposal requirements
- hazards and controls, including manual handling, working with ethanol and flammable substances
- Australian Standards, legislation, regulations and workplace licence requirements related to working in hazardous and potentially explosive environments
- Food Standards Code in relation to brewing
- Australian Taxation Office (ATO) requirements for excise
- recording requirements for traceability of product and ATO regulations.

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:
 - raw materials for wort production
 - access to equipment for production of wort
 - testing equipment
 - safety equipment and personal protective equipment (PPE)
- specifications:
 - product specifications.

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>