



Australian Government

FBPTEC4016 Produce fruit-based wash for distillation

Release: 1

FBPTEC4016 Produce fruit-based wash for distillation

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 ferment a wash for the distillation of spirit made from raw materials such as fruit and vegetables.

This unit applies to workers who have responsibility for overseeing the operations of fermented beverages and the quality assurance requirements associated with those products. It may include supervising the work of others.

Legislative requirements relating to producing alcohol apply to this unit. Users are advised to check current requirements with the Australian Taxation Office, state/territory liquor licensing and health agencies.

Pre-requisite Unit

Nil

Unit Sector

Technical (TEC)

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 to produce wash	1.1 Identify standards, regulations and guidance materials that cover the requirements of producing wash for distillation 1.2 Identify hazards and manage risks associated with producing wash 1.3 Identify product to be achieved through distillation 1.4 Identify requirements of wash for specific product 1.5 Identify hazards of producing wash and manage risks

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Produce wash	2.1 Prepare raw materials by crushing, or method specific to product 2.2 Sanitise tank 2.3 Prepare and pitch yeast 2.4 Add crushed raw materials and/or water, yeast and adjuncts to sanitised tank
3. Ferment wash	3.1 Set time and temperature for fermentation to allow flavours to develop 3.2 Allow beverage to ferment 3.3 Conduct standard tests to monitor sugar, alcohol content, quality and flavour of product 3.4 Analyse test results and adjust process as required 3.5 Complete processing and batch records to ensure traceability
4. Remove potential threats from wash	4.1 Allow solid particles to settle to bottom of fermentation vessel 4.2 Remove unwanted solid particulates or threats from wash, as required 4.3 Transfer wash to sanitised holding tank 4.4 Conduct standard tests to check quality of product and conditions in tank 4.5 Analyse test results and adjust process as required 4.6 Complete processing and batch records to ensure traceability
5. Conduct housekeeping activities	5.1 Clean equipment and work area in line with workplace procedures 5.2 Conduct routine maintenance activities 5.3 Dispose of waste in line with 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
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Skill	Description
Numeracy	Accurately read and interpret gauges and test results
Get the work done	Identify changes in quality of product and trace source

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC4016 Produce fruit-based wash for distillation	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 FBPTEC4016 Produce fruit-based wash for distillation

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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 managed the production of one batch of fruit-based wash, to meet product specification, including:

- 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:

- purposes of each stage of preparing and producing wash
- uses of different types of wash, including fruit/sugar/molasses sugar wash
- stages and changes required for equipment operation, specific to wash
- quality characteristics and uses of end product and output
- materials preparation requirements and effect of variation on the equipment operation
- typical tests carried out on wash to check pH, alcohol, colour, yeast count
- instruments used for testing and how each is calibrated
- procedures and equipment used for transfer operations, including pumps, membranes, hoses, valves, control instruments
- significance and method of monitoring control points within the equipment operation
- common causes of variation and corrective action required
- sanitisation and clean-in-place procedures and purpose
- hazards and controls, including manual handling
- waste handling requirements
- Food Standards Code in relation to the production of beverages
- recording requirements for traceability of product and Australian Taxation Office (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 specific to end product
 - fermentation vessel
- 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

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