



Australian Government

FBPTEC4020 Blend spirits

Release: 1

FBPTEC4020 Blend spirits

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 manage the blending of spirits such as whisky and gin, and liqueurs.

This unit applies to those workers who have responsibility for overseeing the blending of distilled spirits 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 Tax Office and 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 blend spirit	1.1 Identify standards, regulations and guidance materials that cover the requirements of working in a distillery 1.2 Identify hazards and manage risks associated with working with spirits 1.3 Take samples of spirit from barrels or containers 1.4 Test samples to identify colour, alcohol content, flavour and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	aromas 1.5 Prepare water for cutting spirit 1.6 Record test results of batches for traceability
2. Identify requirements of end product	2.1 Identify flavour profiles for end product 2.2 Blend trial product from sampled containers 2.3 Compare results of trial to profile for end product 2.4 Adjust trial blend until flavour profile matches profile for end product 2.5 Check alcohol profile and cut with water as required, to meet specification for end product and regulations
3. Blend spirit	3.1 Identify quantity of end product required 3.2 Identify quantities of spirit required for blending 3.3 Use safe manual handling techniques where required 3.4 Measure and transfer spirits and water into blending vessel 3.5 Take samples of blend and conduct tests to ensure blend meets specification 3.6 Adjust blend as required 3.7 Record results of tests for traceability

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
Numeracy	- Accurately measure volumes of spirit - Calculations to determine alcohol by volume (ABV) based on gravity change
Get the work done	Identify any changes in quality of product and trace source

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC4020 Blend spirits	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 FBPTEC4020 Blend spirits

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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 blended spirits to meet requirements of a pre-determined specification, on at least two occasions.

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:

- anatomy, physiology and functions of taste and smell to determine sample appearance, texture, aroma and flavour
- the primary flavour characteristics of sweet/sour, umamic and bitter/salty
- interaction of sensory activity including the interaction between taste and smell, and effect of temperature on samples
- associated characteristics of mouth feel and appearance
- methods for blending spirits and liqueurs
- how to determine quality of water for blending
- quality characteristics of end product and output
- typical tests carried out to check alcohol content, flavour and quality
- methods to reduce or increase alcohol content
- instruments used for testing and how each is calibrated, such as hydrometer, alchometer
- sanitisation procedures and purpose
- common causes of variation and corrective action required
- hazards and controls, including manual handling and working with ethanol
- legislation, regulation and workplace licence requirements related to the production of alcohol, Australian Taxation Office (ATO) in relation to excise tax
- ATO definitions of brandy, whisky, rum, other excisable 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:
 - spirits for blending
 - testing equipment
 - lifting and handling equipment
- specifications:
 - product specifications.

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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