



Australian Government

Department of Education, Employment and Workplace Relations

FDFOP2071A Identify key stages and beer production equipment in a brewery

Release: 1

FDFOP2071A Identify key stages and beer production equipment in a brewery

Modification History

New Unit.

Unit Descriptor

This unit covers the ability to identify beer production equipment and stages with a view to understanding the quality and production implications of any one work station on the whole brewing process.

Application of the Unit

This unit will typically apply to an employee in a larger brewery working at a single stage of the brewing process and who needs to understand their role in the wider brewing process. It can also be used as an induction unit in both large and small breweries.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

There are no pre-requisites for this competency unit.

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1 Identify locations and equipment in the brewery for each stage of the brewing process workplace	1.1 Location for each beer production stage is identified 1.2 Major equipment and equipment function for each beer production stage is identified
2 Key information for each beer production stage is identified	2.1 Location or means of access to workplace information for each production stage is identified 2.2 Occupational health and safety policy and procedures appropriate for the enterprise and each production stage is identified 2.3 Supervisor or key resource person for each location is identified
3 Identify enterprise wide objectives, products and procedures	3.1 Enterprise objectives are explained 3.2 Products produced and other services provided by the enterprise are described 3.3 Key support functions are located and their contribution to product range and quality explained 3.4 Key responsibilities of own section or function are described 3.5 Work team roles and responsibilities are identified

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills include:

Ability to:

- Explain the stages in the brewing process and to match these to locations within the brewery or company
- Locate and explain key functions of the work site. This should include:
 - locating and accessing key people
 - locating specific work areas and outlining their functions, e.g. toilets, first aid rooms, stores, maintenance workshops, quality assurance laboratory
 - identifying how functions relate to each other
- Describing how each function or process contributes to enterprise objectives and product quality
- Identify and apply personal hygiene policies and procedures with regards to:
 - cleanliness
 - hair tying and nets
 - work clothes, uniforms – cleanliness and repairs
 - sickness
 - cuts and open wounds
 - eating and drinking in the workplace
- Identify own workplace, key equipment and site layout, roles and responsibilities
- Identify workplace information sources, updating and access requirements and procedures
- Apply recording requirements and procedures

Required knowledge includes:

Knowledge of:

- Enterprise objectives as they relate to beer production
- Workplace product and services range
- Key production sites including:
 - listing key sites by name
 - locating sites on a map or stating location
 - outlining their role and input to enterprise activities
 - naming key personnel and contact points
 - identifying means of sourcing contact details
- Key functions and processes within the enterprise
- How each function or process contributes to product and services quality
- Own workplace and site layout, roles and responsibilities
- Location of work areas and key equipment
- Identity, features and purpose of key equipment and work areas

- Key people's roles and responsibilities
- Reporting procedures and processes
- Workplace information sources, updating and access requirements and procedures

Evidence Guide

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment	Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	Evidence of ability to: • access workplace information to identify work requirements • identify enterprise objectives and product range including: • identify beer products • recognise enterprise labels and logos • identify parent or associated enterprises • list services offered • identify brewing enterprise key production sites • locate and explain key functions of the work site • identify the role and responsibilities of own workplace • identify and apply personal hygiene policies and procedures.
Context of and specific resources for assessment	Assessment must occur in a real or simulated workplace where the assessee has access to: • Personal protective clothing and equipment as required • Work procedures including advice on company practices, safe work practices, food safety, quality and environmental requirements • Instructions, information, specifications and schedules as required • Equipment, services and corresponding information as required • Products and materials as required • Internal and external customers and suppliers as required • Cleaning procedures, materials and equipment as required • Documentation and recording requirements and

	procedures.
Method of assessment	The assessment of this unit may include observation of workplace practice supported by personal interviews within the workplace or in a simulated workplace environment. Assessment may also be supported by a range of alternative assessment methods which might include the following: • Written and/or oral questioning to assess knowledge and understanding • Project work • Completing workplace documentation • Written reports supported by practical assignments or tasks for individual assessment • Practical exercises including simulation, demonstrations and presentation.
Guidance information for assessment	To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Beer production stages	Includes: • wort production • fermentation • maturation • filtration and clarification • bright beer production • beer filling • beer packaging and may include if conducted on site: • malting • hop extract • yeast propagation.
Workplace information can include:	• Notice boards, public address or paging systems, Standard Operating Procedures (SOPs) manuals, work notes, signs and notices (permanent and temporary) , telephone or contact details, emergency exits, routes and collection points, websites and email systems, workplace policies and procedures.
Occupational health and safety	• Organisational occupational health and safety • Legislative requirements of OH&S.
Enterprise objectives may include:	• Mission statements, goals, business, brands and brand objectives.
Products may include:	• Beer and beer related products, e.g. ale, stout, porter, light, carbohydrate modified and organic beer • Materials used in the brew house operations, e.g. barley, hops, yeast, water • Packaging raw materials, e.g. bottles, kegs, cans and stainless steel casks.
Services	May include: • gas • water • steam • compressed air • electricity

	• hydraulics • refrigeration.
Production sites may include:	• Head office functions, production or processing plants, supplier facilities and consultancy services.
Key functions may include:	• Brewing processes, bottling, packaging, warehouse and distribution, marketing, human resources (personnel, training and employee relations).
Roles and Responsibilities	• Organisational requirements for own work • Role within work team • Role of work team participants.
Workplace policies, procedures and systems may include:	• Those relating to safety, quality assurance, equal opportunities, sexual harassment, customer services, awards, pay.
Equipment and materials may vary from:	• Those used in the brew house operations which includes wort production, fermentation, maturation, filtration and bright beer tank processes.

Unit Sector(s)

Operations.