Modification History

| Release | Comments |
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| Release 1 | This version released with FBP Food, beverage and Pharmaceutical Training Package Version 3.0. |

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| FBP4XX19 | Certificate IV in Fermented Food and Beverages |
| Qualification Description  This qualification reflects the role of those producing fermented food and/or beverage products. In this role, makers analyse materials and products, exercising judgement to guide the fermentation process and the work of others.  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. | |
| Entry Requirements  There are no entry requirements for this qualification. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 20 units of competency: * 11 core units plus * 9 elective units   Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:   * at least 4 units from Group A, B and/or C * up to 4 units from Group D * up to 2 units from this or any other endorsed training package or accredited course.   Any combination of electives that meets the rules above can be selected for the award of the *FBP4XX19 Certificate IV in Fermented Food and Beverages.* Where appropriate, electives may be packaged to provide a qualification with a specialisation.  Packaging for Specialisations  Electives must be packaged to provide a qualification with a specialisation area as follows:   * All Group A electives must be selected for award of *FBP4XX19 Certificate IV in Fermented Food and Beverages (Brewing)* * At least 4 Group B electives must be selected for award of *FBP4XX19 Certificate IV in Fermented Food and Beverages (Distilling)* * All Group C electives must be selected for award of *FBP4XX19 Certificate IV in Fermented Food and Beverages (Fermentation).*   Core Units   |  |  | | --- | --- | | FBPWHS4002 | Maintain work health and safety processes | | FBPFST4XX1 | Interpret and respond to test results | | FBPFST4XX2 | Apply sensory analysis in fermented food and/or beverage production | | FBPFSY4001 | Supervise and maintain a food safety plan | | FBPPPL4002 | Plan and coordinate production equipment maintenance | | FBPPPL4003 | Schedule and manage production | | FBPTEC4003 | Control food contamination and spoilage | | FBPTEC4006 | Apply an understanding of legal requirements of food production | | FBPTEC4XX1 | Manage raw materials | | MSL973013 | Perform basic tests | | MSMENV272 | Participate in environmentally sustainable work practices |   Elective Units  **Group A – Brewing**   |  |  | | --- | --- | | FBPTEC4XX2 | Manage wort production | | FBPTEC4XX3 | Manage cellar operations | | FBPCEL2009 | Carry out transfer operations |   **Group B – Distilling**   |  |  | | --- | --- | | FBPTEC4XX4 | Manage continuous still operations | | FBPTEC4XX5 | Manage pot still operations | | FBPTEC4XX6 | Produce wash for distillation | | FBPTEC4XX7 | Blend spirits | | FBPTEC3XX8 | Prepare, fill and store barrels for aging spirits | | FBPCEL2009 | Carry out transfer operations |   **Group C – Fermenting**   |  |  | | --- | --- | | FBPTEC4XX9 | Prepare for fermentation | | FBPTEC4XX10 | Control and monitor fermentation |   **Group D – Other electives**   |  |  | | --- | --- | | BSBSMB401 | Establish legal and risk management requirements of small business | | BSBSMB402 | Plan small business finances | | FBPCEL3005 | Operate the pressing process | | FBPCEL3006 | Operate the fine filtration process | | FBPCEL3007 | Operate clarification by separation (centrifugation) process | | FBPCEL3008 | Operate the rotary vacuum filtration process | | FBPCEL3009 | Operate the crossflow filtration process | | FBPCEL3011 | Operate the reverse osmosis process | | FBPFST4009 | Label foods according to legislative requirements | | FBPFST5008 | Develop a new food product | | FBPFSY5001 | Develop a HACCP-based food safety plan | | FBPOPR3004 | Set up a production or packaging line for operation | | FBPPPL3003 | Participate in improvement processes | | FBPPPL3004 | Lead work teams and groups | | FBPPPL4007 | Manage internal audits | | FBPTEC3001 | Apply raw materials, ingredient and process knowledge to production problems | | FBPTEC4002 | Apply principles of food packaging | | FBPTEC4008 | Participate in product recalls | | FBPTEC5002 | Manage utilities and energy for a production process | | FBPTEC5XX11 | Design an artisan food production facility | | MSL922001 | Record and present data | | SIRRFSA001 | Handle food safely in a retail environment | | TLIA3016 | Use inventory systems to organise stock control | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | FBP4XX19 Certificate IV in Fermented Food and Beverages |  | New qualification | No equivalent qualification | |
| Links  Companion Volumes, including Implementation Guides, are available at VETNet, at <https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>. |