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| FBPSSXXXX4 | Artisan Food and Beverage Fermenter Skill Set |

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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| Description  This skill set is designed to cover the knowledge and skills required to work in a fermented food and/or beverage business. |
| Pathways Information  These units of competency provide credit towards a number of qualifications in the FBP Food, Beverage and Pharmaceutical Training Package, including:   * FBP4XX19 Certificate IV in Fermented Food and Beverages * FBP5XX19 Diploma of Artisan Cheese Making |
| Licensing/Regulatory Information  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. |
| Skill Set Requirements   * FBPTEC4003 Control food contamination and spoilage * FBPTEC4XXX9 Prepare for fermentation * FBPTEC4XX10 Control and monitor fermentation * FBPFST4XX2 Apply sensory analysis in food and beverage production * SIRRFSA001 Handle food safely in a retail environment |
| Target Group  This skill set is for artisan food makers to produce fermented foods and/or beverages for the retail market. |
| Suggested words for Statement of Attainment  These competencies from the FBP Food, Beverage and Pharmaceutical Training Package meet the requirements for an artisan fermented food and/or beverage producer. |