



Case for endorsement FBP Food, Beverage & Pharmaceutical Training Package Version 3.0

**Submitted by Skills Impact
on behalf of
Food, Beverage and Pharmaceutical
Industry Reference Committee**

August, 2019

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A. Administrative details

This section provides an overview of the relevant organisations, the case for change and training package components for endorsement.

Organisational details

This submission is made by the following Industry Reference Committee (IRC/s):

- Food, Beverage and Pharmaceutical Industry Reference Committee.

Skills Impact Ltd is the Skills Service Organisation (SSO) supporting this submission.

Component details

The components submitted for approval are:

- 2 new qualifications
- 27 new units of competency
- 1 revised unit of competency (with code change).

In addition, as part of this project, the following occurred:

- 5 units of competency revised with minor updates (not for endorsement)
- 9 new skill sets developed (not for endorsement).

The project produced the following components:

Sector area	Components
Components covering multiple sector areas	<ul style="list-style-type: none"> • 1 new qualification – <i>Certificate IV in Artisan Fermented Products</i> (with specialisations in Brewing, Distilling, and Food and non-alcoholic beverages) • 10 new units of competency • 4 revised units of competency (minor changes – not for endorsement) • 3 new skill sets (not for endorsement)
Artisan Cheesemaking	<ul style="list-style-type: none"> • 1 new qualification – <i>Diploma of Cheesemaking</i> • 5 new units of competency • 1 revised unit of competency (equivalent, with code change) • 1 revised unit of competency (minor changes – not for endorsement) • 2 new skill sets (not for endorsement)
Artisan Brewing	<ul style="list-style-type: none"> • 2 new units of competency • (+ <i>Brewing</i> specialisation in new qualification, <i>Certificate IV in Artisan Fermented Products</i>) • 1 new skill set (not for endorsement)
Artisan Distilling	<ul style="list-style-type: none"> • 6 new units of competency • (+ <i>Distilling</i> specialisation in new qualification, <i>Certificate IV in Artisan Fermented Products</i>) • 1 new skill set (not for endorsement)

Sector area	Components
Other artisan fermented food and non-alcoholic beverages	<ul style="list-style-type: none"> • 4 new units of competency • (+ <i>Food and non-alcoholic beverages</i> specialisation in new qualification, <i>Certificate IV in Artisan Fermented Products</i>) • 2 new skill sets (not for endorsement).

Case for Change details

The original Case for Change (Reference number: Skills Impact/TPD/2017–18/003) was approved on the 5th June 2018.

The initial requirements set by the Australian Industry and Skills Committee (AISC) in relation to the training package development work were:

Project Code	Description of Work for the National Schedule	Proposed EWW Unit Count	Due date
FBP – 2	Project Name: Artisanal Cheese making Develop one qualification 9 units of competency and update a further 17 units of competency.	38	June 2019
FBP – 3	Project Name: Brewing and Distilling Develop two qualifications, 3 skill sets and 10 units of competency and update a further 20 units of competency.	30	June 2019
FBP - 4	Project Name: Fermentation Develop one qualification, 3 skill sets and 9 units of competency and update a further 4 units of competency.	13	June 2019

A further scope change was requested in March 2019 and approved by the AISC on the 16th April 2019. This scope change also requested an extension of timelines, with a new submission date of August 2019.

B. Description of work and request for approval

The section describes the work undertaken and the decision being sought from the AISC.

Decision being sought

This submission puts forward the Case for Endorsement for the proposed components of the *FBP Food, Beverage and Pharmaceutical Training Package version 3.0*.

The components submitted for approval are:

- 2 new qualifications
- 27 new units of competency
- 1 revised unit of competency (with code change).

The proposed Training Package components are listed in [Appendix 1: Components for Endorsement](#).

In addition, as part of this project, the following occurred:

- 5 units of competency revised with minor updates (not for endorsement)
- 9 new skill sets developed (not for endorsement).

These components are listed in [Appendix 3: Components not for endorsement](#).

Work undertaken and why

Skill Description: Each of the key sectors identified in the Case for Change are unique in the products they develop, and the methods used to develop them. It should be noted that they all include a fermentation phase as part of their production process. Despite these variances, in an artisan production environment there are many key skills common to all sectors, including managing and understanding the provenance of raw materials, and undertaking sensory analysis during production to monitor and adjust recipes and processes, in addition to general food production skills around understanding and managing food safety, and health and safety in the workplace.

Cheese: Cheesemaking uses an increasingly diverse variety of raw products and methods to develop a broad range of different cheeses. The skills required include managing the affinage process (ripening and aging process), working with complex molecular and biological processes, small-scale pasteurisation, developing new recipes, identifying and troubleshooting mistakes and problems, and setting up a functioning cheese factory.

Brewing & Distilling: Brewers brew, package and distribute keg, bottled and canned beer in a range of varieties, such as ale, lager and stout. The basic ingredients include barley (sometimes wheat, rye or other grains), water, hops and yeast. Meanwhile distillers will ferment and distil grapes (including recovered material from wine production), sugarcane or sugar beet products (including cane juices, molasses and sugar), grain and ferments (yeast and yeast cultures) to produce spirit products such as food-grade ethanol, brandy, vodka, gin, whisky and liqueurs. Both methods will generally follow a typical process, however the raw materials, methods and equipment will vary greatly between product and producer.

Fermentation: Fermentation is a transformative process in which microorganisms (bacteria, yeast and fungi) turn sugars into food acids, carbon dioxide and/or alcohol. Fermentation can occur naturally or by application of a commercially-produced starter culture and can produce a range of products such as miso, sauerkraut, pickles, table olives and fermented meat products.

Driver for this project: Skills gaps around artisan cheesemaking, brewing, distilling and fermentation were identified in the *Food, Beverage and Pharmaceutical IRC Skills Forecast and Proposed Schedule of Work 2018-2021*. The impetus for the Artisanal Food and Beverage qualifications came

from the recognition of many new business start-ups in this sector. Artisanal cheeses, beers, spirits and fermented foods and beverages are growing in popularity, and small entrepreneurial businesses are flourishing and employing staff. Small breweries, cideries, distilleries, food processors and farmhouse cheeseries across Australia have experienced substantial growth in production and continued growth in employee numbers is expected. The numbers of new independent enterprises and the trend to partner with larger producers will enable further growth and market penetration.

Current training options in these areas have been limited and mostly operate outside of the Australian VET sector. Within the VET sector, existing qualifications in the *FBP Food, Beverage and Pharmaceutical Training Package* do not sufficiently meet the multi-faceted and often complex skills required to safely produce these artisan products. There are also concerns that, without suitable training there may be increased health risks due to poor knowledge of food safety, and safe food handling and processing practices.

Work undertaken: Initial research undertaken indicated an overlap in areas covered by the *FBP* Activity Order. To avoid potential duplication issues, the three areas identified in the original Case for Change were run concurrently as part of one project that was called the Artisanal Food & Beverage Project. This project highlighted four distinct sectors:

- Artisanal Cheesemaking
- Artisanal Brewing
- Artisanal Distilling
- Other Artisanal Fermented Foods and Beverages.

Units of competency covering multiple FBP sectors were also developed to support common skill areas within these sectors.

One of the early challenges in the project was to define the term 'artisanal' in order to identify a 'point of difference' to set this project aside from the skills and knowledge used by workers in large food manufacturing companies. The following definition helped distinguish the newly developed units of competency and qualifications from existing components in the *FBP Food, Beverage and Pharmaceutical Training Package* which focuses on mass-produced food processing methods:

Artisanal food and beverage products are premium, high-value hand-crafted products produced in a small-scale food or beverage environment, where the provenance of the product is known, and where the process is controlled, monitored and changed as required by the maker.

Stakeholders should bear in mind that the 'artisanal' qualifications sit in the *FBP Food, Beverage and Pharmaceutical Training Package* version 3.0, alongside several other qualifications that focus directly on the 'Food Processing' and 'Food Science and Technology'.

A small group of Subject Matter Experts (SME) covering each of the sectors was identified to provide advice throughout the project. Workforce Functional Analysis (WFA) workshops for each sector were held with SMEs to identify the job roles and job tasks within those areas, and what skills gaps existed within artisanal production workplaces. At the same time, a survey was distributed publicly, to gather this information directly from organisations. The information was mapped against existing components within the *FBP Food, Beverage and Pharmaceutical Training Package* to determine whether they could address artisanal production needs. A small number of units of competency were identified as being able to receive minor updates to make them suitable for artisanal production, however in most cases new units of competency were required. Artisanal processes are varied, with multiple combinations of methods and equipment in use for different products, and the existing components were unable to address these varied requirements. It should be noted that, in an effort to avoid duplication of content, multiple units of competency were identified early on as possibly being suitable for inclusion in the proposed new artisan qualifications. Consultation was undertaken to confirm whether these identified units of competency would meet the needs of artisan food and/or beverage production. In many cases the units of competency did not suit these artisan production requirements and were removed from the project, with new units of competency developed to address the skill needs. Other units needed only minor changes made to broaden them for an artisan production, whilst the remaining units of competency did not require any changes to be suitable for inclusion in

the proposed new qualifications. (These latter units, whilst included in the qualifications, were also removed from the project as they did not require any changes made to them.)

These WFA workshops also described in detail the processes for developing each of the different products. Whilst each used different methods, similar processes and priorities were revealed for fermenting foods and beverages, regardless of the product. In order to avoid duplication, a single qualification with a common core and specialisations in brewing, distilling and fermenting was proposed as a Certificate IV. Artisan cheesemaking was proposed as a stand-alone qualification at a Diploma level, to address the required higher technical skills.

The level of each qualification was determined through a process of analysing the job tasks and roles (and the associated skills and knowledge needed to undertake these tasks) that were identified during the WFA. These were mapped against the Australian Qualifications Framework (AQF). The skills and knowledge required for brewing, distilling and general fermentation aligned to an AQF 4 level (Certificate IV), with the cheesemaking aligning to an AQF 5 level (Diploma). Please see [Appendix 4: AQF alignment of qualifications](#).

Site visits to artisan food and beverage facilities for each of the sector areas were held both as part of the WFA process, and later during the development process, to get real hands-on insight in to the processes and equipment used. These visits were a valuable part of making sure the qualifications and units of competency being developed as part of the project accurately reflected real workplace outcomes.

Feedback on the revised and proposed new materials was sought from stakeholders throughout the duration of the project through face-to-face workshop meetings, webinars, surveys, emails, phone calls, and the Skills Impact Feedback Hub. Please see [Appendix 2: Industry support](#) for further details. Where feedback during the validation meetings on a revised unit was complex, advice was sought from the *Food, Beverage and Pharmaceutical Industry Reference Committee* for their input and decision as to whether this feedback should be implemented. In this instance, a suggestion made by stakeholders during the validation meetings to remove references to “ethics” in the revised unit of competency, *FBPTEC4003 Control food contamination and spoilage* was submitted to the IRC for their advice. It was decided by the IRC that references to “ethics” should not be removed from the unit at this time, and the issue to be added to a future *Skills Forecast*.

Decision being sought: Two qualifications and 28 units of competency be endorsed as part of the *FBP Food, Beverage and Pharmaceutical Training Package version 3.0 Case for Endorsement*. It should be noted that nine skill sets covering each of the sectors of the Artisanal Food and Beverage project have also been developed and 5 units of competency have received minor updates. These will be available in the Training Package when it is released.

C. Evidence of Industry support

This section provides evidence that the *FBP Food, Beverage and Pharmaceutical Training Package version 3.0* is supported by industry.

Support by IRC(s)

The Food, Beverage and Pharmaceutical IRC are responsible for the *FBP Food, Beverage and Pharmaceutical Training Package*. IRC members supported the recommendation to put forward the proposed training package products to the AISC for endorsement. Please refer to **Section I. IRC support** for written evidence of support.

Consultation with stakeholders

A range of strategies were used for consultation with stakeholders during development of the artisanal food and beverage training package products.

Consultation activities included:

- Project page on the Skills Impact website - throughout project
<https://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/artisanal-food-beverage-project/>

- News articles and stories in Skills Impact newsletters and other external publications – throughout project with 12 internal publications and 33 external publications
- Initial survey - 30 October – 11 December 2018 with 125 responses received
- SME Working group and functional analysis workshops – September – December 2018
- Site visits and face-to-face meetings – throughout project with 10 face-to-face meetings and 6 site visits to artisanal food and beverage production facilities carried out
- Consultation draft 1 – feedback hub, face-to-face workshops, webinars - 29 January – 4 March 2019 that included 8 workshops held in Adelaide, Brisbane, Canberra, Fremantle, Hobart, Launceston, Sydney and Melbourne which culminated with 52 attendees and 30 apologies. 3 webinars were scheduled with 2 attendees and 11 apologies
- Additional draft consultation – feedback hub 8 – 30 April 2019 and 1 webinar, with 2 attendees
- Validation survey and validation meetings - 16 May – 2 June 2019. 2 meetings held in Melbourne and Adelaide with 13 attendees (and 2 apologies)
- Recorded engagement with 247 stakeholders (covering all states and territories) over the course of the project

Please refer to [Appendix 2: Industry support](#) for a comprehensive list of activities conducted, organisations and individuals consulted, together with letters of support.

State/Territory and key stakeholder engagement

Workshops were conducted throughout Australia to gain industry feedback on all aspects of the artisan food and beverage skill sets and units of competency.

A wide range of stakeholders have been engaged across Australia and from all states and territories. Stakeholders have included national and state based industry associations, government departments, peak national committees, union, enterprises, key training providers and a range of individuals who are considered to be subject matter experts.

Please refer to [Appendix 2: Industry support](#) for a list of activities conducted, together with organisations and individuals consulted.

Alternative approaches

Qualifications and units of competency addressing artisanal food and beverage production have not been previously delivered. Whilst some units of competency have existed for some of the areas covered by the project, they have not addressed the varied and complex nature of artisanal production. Whilst some Registered Training Organisations (RTOs) who have been delivering units of competency in these sectors already will have a head start, for most RTOs this is very new content.

A User Guide has been developed to assist with this new suite of components. The *Companion Volume User Guide: Artisanal Food and Beverages* aims to help clarify some aspects of the components, including terms used within the components, how trainers could sequence their delivery of units of competency, how skill sets can provide a pathway to a qualification (or even a top-up of a qualification), along with a series of Frequently Asked Questions that could be updated as future questions arise.

Reports by exception

There are no reports by exception.

D. Industry expectations about training delivery

This section explains the advice provided in the Companion Volume Implementation Guide for the *FBP Food, Beverage and Pharmaceutical Training Package version 3.0*, together with recommendations for delivery of qualifications as traineeships/apprenticeships.

Companion Volume Implementation Guide

The companion volume details information that covers key industry expectations about:

- qualifications suitable for vocational education and training delivered to secondary students
- qualifications suitable for delivery as apprenticeships or traineeships
- amount of training/volume of learning requirements to ensure that the individual can gain the necessary skills and knowledge
- key legislative requirements
- essential knowledge requirements.

An additional document – *Companion Volume User Guide: Artisanal Food and Beverages* – has been developed to support the delivery and assessment of two artisanal food qualifications, and includes information about:

- interpreting the units of competency
- key terminology
- delivery and assessment advice
- links to key legislative/regulatory information.

Delivery as apprenticeship/traineeship

The Food, Beverage and Pharmaceutical IRC recommends that each qualification submitted in this Case for Endorsement that is listed in the following table could be the basis for a traineeship or apprenticeship.

Qualification	Delivery recommendation
FBP40619 Certificate IV in Artisan Fermented Products	Apprenticeship
FBP50319 Diploma of Artisan Cheesemaking	Apprenticeship

E. Implementation of the training package components

This section explains how the training package meet occupational and/or licensing requirements and identifies particular implementation issues and strategies to manage these issues.

How training package components meet occupation and licensing requirements

The production of alcoholic beverages is impacted by excise requirements with the Australian Tax Office (ATO), which requires extensive reporting. Units of competency developed that are affected by these requirements have had the following statement included in their Application, to ensure these requirements are addressed as part of delivery:

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.

Stakeholders highlighted the importance of understanding how these regulatory requirements impact every part of the production of alcoholic beverages, and how existing units of competency did not adequately address these skills and knowledge. As part of the artisanal food and beverage project, a new unit, *FBPTEC4021 Apply regulatory requirements to the production of alcoholic beverages*, was developed to specifically address this need. This new unit has been listed a compulsory unit for achieving the *Brewing* and *Distilling* specialisations in the new *Certificate IV in Artisan Fermented Products* qualification.

Other units of competency involving production of foods and beverages include the following statement in their Application:

No licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.

Implementation issues and management strategies

There are a number of units of competency in the *FBP Food, Beverage and Pharmaceutical Training Package* that already cover the production of some of the foods and beverages addressed as part of this project. However, none of these units of competency take in to account the artisanal approach to production, particularly the more "hands-on" approach of controlling, monitoring and changing processes and recipes based on the products being developed, the variation in raw materials and/or the equipment being used. The newly developed units of competency have been written in such a way that they appropriately describe the tasks to be completed, but are flexible enough to be contextualised to suit the variety of products, processes, materials and equipment that may be used in the production of artisan foods and beverages.

During the work carried out to develop components for this project, the team proposed changing the language in some existing units of competency so that 'food' became 'food and beverages', including in some existing unit titles. Industry stakeholders pointed out that the definition of 'food' in the FSANZ Food Standards Code covers both food and beverages (a 'beverage' is a 'food'), so the changes to existing units of competency were not required. Therefore, users should note that references to 'food' in new and existing training package components, cover 'beverages' as well.

Further implementation advice

Safety of workers was a key concern for many industry stakeholders, with specific mention of the dangers of working with volatile products, potentially explosive environments and inhalation of dust and fine particles. All units of competency have safety aspects embedded within them to ensure each unit addresses relevant health and safety concerns. In addition, both the proposed *Certificate IV in Artisan Fermented Products* and *Diploma of Artisan Cheesemaking*, include the unit *FBPWHS4002 Maintain work health and safety processes* in their core, to ensure safety is addressed.

Of particular importance to industry stakeholders was the recommendation that the best practice method for assessing the key tasks listed in the performance evidence is through direct observation of

skills by the qualified assessor, to ensure that the assessment is valid, reliable and accurately reflects the standards required in the unit. For most units of competency, the assessment must be carried out in a food or beverage production facility, which could be a real workplace, or a simulated environment that accurately reflects a food or beverage production setting, equipped with equipment and machinery appropriate for the context, and this is where this observation could take place. Specific advice on the implementation and assessment of these new artisanal food and beverage components has been provided in the accompanying *Companion Volume User Guide: Artisanal Food and Beverages*.

F. Quality assurance reports

Skills Impact declares that the proposed components of the *FBP Food, Beverage and Pharmaceutical Training Package version 3.0* meet the requirements of the *Standards for Training Packages 2012* and the *Training Package Development and Endorsement Process Policy*.

The table provides a statement of evidence that the components meet the Training Package Quality Principles.

Principle	Evidenced by:
1. Reflect identified workforce outcomes	<ul style="list-style-type: none"> • Changes demonstrate a clear link back to relevant AISC decisions commissioning the work, the IRC Skills Forecast and Proposed Schedule of Work, National Review Schedule and/or Case for Change, or demonstrate other evidence of industry needs • Training package components are compliant with the Standards for Training Packages 2012, the Training Package Products Policy and the Training Package Development and Endorsement Process Policy • Evidence that the training package components respond to Ministers' policy initiatives, in particular the CISC 2015 training package reforms • Open and inclusive consultation and validation commensurate with scope and impact has been conducted.
2. Support portability of skills and competencies including reflecting licensing and regulatory requirements	<ul style="list-style-type: none"> • Packaging rules, qualifications framework, and pathways support movement within and across sectors • Identification of skill sets that respond to client needs • Other national and international standards for skills are considered • Solutions to incorporate licensing and regulatory requirements are brokered and there is clear evidence of support from licensing and industry regulatory bodies.
3. Reflect national agreement about the core transferable skills and core job-specific skills required for job roles as identified by industry	<ul style="list-style-type: none"> • Active engagement across industry has sought to achieve a national consensus about the advice being provided to the AISC • Best use is made of cross-industry and work and participation bank of units of competency.
4. Be flexible to meet the diversity of individual and employer needs, including the capacity to adapt to changing job roles and workplaces	<ul style="list-style-type: none"> • Provide flexible qualifications that enable application in different contexts • Provide multiple entry and exit points • Pre-requisite units of competency are used only when required.
5. Facilitate recognition of an individual's skills and knowledge and support movement between the school, vocational education and higher education sectors	<ul style="list-style-type: none"> • Provide pathways from entry and preparatory level as appropriate to facilitate movement between schools and VET, from entry level into work, and between VET and higher education qualifications
6. Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements	<ul style="list-style-type: none"> • Industry advice about delivery is provided via a Companion Volume Implementation Guide ready for publication at the same time as the Training Package

	<ul style="list-style-type: none">• Units of competency and their associated assessment requirements are clearly written and have consistent breadth and depth• Compliance with the TGA/National Register requirements for publication• Implementation advice is provided in a Companion Volume Implementation Guide that is ready for publication at the same time as the Training Package.
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The declaration and statement of evidence is confirmed by the independent Quality Report which is provided in [Appendix 5: Quality Report](#).

The *FBP Food, Beverage and Pharmaceutical Training Package version 3.0* has been quality assured through Skills Impact's quality processes and is available.

G. Implementation of COAG Industry Skills Council reforms to training packages

The decision being sought from the AISC would support the COAG Industry and Skills Council reforms to training packages. Completion of training package development work, together with extensive consultation with relevant stakeholders, confirms that the submission:

- does not duplicate existing qualifications or units of competency
- qualifications include several electives from other sectors of the *FBP Food, Beverage and Pharmaceutical Training Package* that will enable learners to gain credit into other *FBP* qualifications
- elective units of competency have been imported from multiple other Training Packages to enable learners to gain credit and pathways into other qualifications from these Training Packages
- created a *Companion Volume User Guide: Artisanal Food and Beverages* to support delivery and assessment of new artisan qualifications, including providing advice on clustering and suggested sequence of delivery
- units of competency have been developed to support flexible delivery of content that is highly customisable
- the core units of competency in *FBP40619 Certificate IV in Artisan Fermented Products* cover cross-sector food production skills and knowledge, and the qualification includes optional specialisations. An individual with the qualification could easily top up their skills with a skill set to have the skills to work in a different sector.
- development of several units of competency that can be used across multiple industry sectors within the *FBP Training Package*, including artisanal food and beverage productions and the more mainstream food production
- minor changes have been carried out on a number of existing units of competency to ensure they can be used in multiple sector environments – for example, some units of competency previously intended for the wine making industry have been updated to mean they can be delivered for beverage production as well, and several ‘food’ based units of competency have been updated to show they address both food and beverage quality and production
- skill sets have been developed to enable pathways for producers into, and to ‘top-up’, the new artisan qualifications.

H. Evidence of completion

Skills Impact confirms that the proposed components of the *FBP Food, Beverage and Pharmaceutical Training Package version 3.0* have been completed according to the work assigned by the AISC in the Case for Change and the subsequent Activity Order.

The developed training package components are listed in [Appendix 1 Components for endorsement](#). Full copies of the listed training package components are provided with this Case for Endorsement.

Evidence that training package component(s) are prepared for publication.

The Quality Report provides confirmation that the draft components meet the *Standards for Training Packages 2012*.

All components have been created to comply with the National Register requirements for publication. The **Mapping Summary** and **Training Package Modification History** provided in [Appendix 1 Components for endorsement](#) provide details of the changes to the training package components that are required to allow them to be published on the National Register.

I. IRC support

The *Food, Beverage and Pharmaceutical Industry Reference Committee* supports the submission of the training package components detailed in this Case for Endorsement.

Signed for and on behalf of the *Food, Beverage and Pharmaceutical Industry Reference Committee* by its appointed Chair.

Name of Chair:

Anne Astin

A handwritten signature in black ink, appearing to read 'Anne M. Astin', written over a horizontal line.

Signature of Chair:

Date:

4 September 2019

Appendix 1: Components for endorsement

a. List of qualification titles and codes

Qualifications in the FBP Food, Beverage and Pharmaceutical Training Package Version 3.0	
Code	Title
FBP40619	Certificate IV in Artisan Fermented Products
FBP50319	Diploma of Artisan Cheesemaking

b. List of unit titles and codes and associated assessment requirements

Units of competency in the FBP Food, Beverage and Pharmaceutical Training Package Version 3.0	
Code	Title
FBPBPG4001	Manage bottling and packaging processes
FBPBPG4002	Manage filling and packaging of fermented beverages
FBPCHE4001	Prepare and present cheese
FBPCHE5005	Produce lactic acid coagulated artisan cheese
FBPCHE5006	Produce rennet coagulated artisan cheese
FBPCHE5007	Produce acid and heat coagulated artisan cheese
FBPCHE5008	Ripen artisan cheese
FBPCHE5009	Carry out sampling and interpret tests for cheese production
FBPFST4013	Interpret and respond to food and/or beverage test results
FBPFST4014	Apply sensory analysis in food and/or beverage production
FBPFST5031	Identify the microbiological and biochemical properties of fermented food and/or beverages
FBPPPL4008	Prepare and present artisanal food and/or beverages
FBPTEC3003	Filter fermented beverages
FBPTEC3004	Prepare, fill and store barrels for aging spirits
FBPTEC4012	Manage raw materials
FBPTEC4013	Manage wort production for brewing
FBPTEC4014	Manage cellar operations
FBPTEC4015	Manage and propagate yeast
FBPTEC4016	Produce fruit-based wash for distillation
FBPTEC4017	Produce grain-based wash for distillation
FBPTEC4018	Manage still operations to produce white spirits
FBPTEC4019	Manage still operations to produce brown spirits
FBPTEC4020	Blend spirits
FBPTEC4021	Apply regulatory requirements to the production of alcoholic beverages
FBPTEC4022	Prepare starter cultures for fermentation
FBPTEC4023	Control and monitor fermentation
FBPTEC4024	Produce fermented and dry-cured meat products

Units of competency in the FBP Food, Beverage and Pharmaceutical Training Package Version 3.0	
Code	Title
FBPTEC5003	Design an artisan food production facility

c. Mapping information

Mapping of qualifications

FBP Food, Beverage and Pharmaceutical Training Package Version 3.0 mapping of qualifications			
Code and title (previous version)	Code and title (current version)	Comments	Equivalence statement
Not applicable	FBP40619 Certificate IV in Artisan Fermented Products	New qualification	No equivalent qualification
Not applicable	FBP50319 Diploma of Artisan Cheesemaking	New qualification	No equivalent qualification

Mapping of units of competency

FBP Food, Beverage and Pharmaceutical Training Package Version 3.0 mapping of units of competency			
Code and title (previous version)	Code and title (current version)	Comments	Equivalence statement
Not applicable	FBPBPG4001 Manage bottling and packaging processes	New unit	NA
Not applicable	FBPBPG4002 Manage filling and packaging of fermented beverages	New unit	NA
Not applicable	FBPCHE4001 Prepare and present cheese	New unit	NA
Not applicable	FBPCHE5005 Produce lactic acid coagulated artisan cheese	New unit	NA
Not applicable	FBPCHE5006 Produce rennet coagulated artisan cheese	New unit	NA
Not applicable	FBPCHE5007 Produce acid and	New unit	NA

FBP Food, Beverage and Pharmaceutical Training Package Version 3.0 mapping of units of competency			
Code and title (previous version)	Code and title (current version)	Comments	Equivalence statement
	heat coagulated artisan cheese		
Not applicable	FBPCHE5008 Ripen artisan cheese	New unit	NA
FBPCHE5001 Carry out sampling and interpret tests for cheese production	FBPCHE5009 Carry out sampling and interpret tests for cheese production	Minor changes made to unit - Performance Criteria clarified to suit artisan industry requirements. Minor changes to Knowledge Evidence.	Equivalent
Not applicable	FBPFST4013 Interpret and respond to food and/or beverage test results	New unit	NA
Not applicable	FBPFST4014 Apply sensory analysis in food and/or beverage production	New unit	NA
Not applicable	FBPFST5031 Identify the microbiological and biochemical properties of fermented food and/or beverages	New unit	NA
Not applicable	FBPPPL4008 Prepare and present artisanal food and/or beverages	New unit	NA
Not applicable	FBPTEC3003 Filter fermented beverages	New unit	NA
Not applicable	FBPTEC3004 Prepare, fill and store barrels for aging spirits	New unit	NA
Not applicable	FBPTEC4012 Manage raw materials	New unit	NA
Not applicable	FBPTEC4013 Manage wort production for brewing	New unit	NA
Not applicable	FBPTEC4014 Manage cellar operations	New unit	NA
Not applicable	FBPTEC4015 Manage and propagate yeast	New unit	NA
Not applicable	FBPTEC4016 Produce fruit-based wash for distillation	New unit	NA

FBP Food, Beverage and Pharmaceutical Training Package Version 3.0 mapping of units of competency			
Code and title (previous version)	Code and title (current version)	Comments	Equivalence statement
Not applicable	FBPTEC4017 Produce grain-based wash for distillation	New unit	NA
Not applicable	FBPTEC4018 Manage still operations to produce white spirits	New unit	NA
Not applicable	FBPTEC4019 Manage still operations to produce brown spirits	New unit	NA
Not applicable	FBPTEC4020 Blend spirits	New unit	NA
Not applicable	FBPTEC4021 Apply regulatory requirements to the production of alcoholic beverages	New unit	NA
Not applicable	FBPTEC4022 Prepare starter cultures for fermentation	New unit	NA
Not applicable	FBPTEC4023 Control and monitor fermentation	New unit	NA
Not applicable	FBPTEC4024 Produce fermented and dry-cured meat products	New unit	NA
Not applicable	FBPTEC5003 Design an artisan food production facility	New unit	NA

d. Credit arrangements

Credit arrangements for <i>FBP Food, Beverage and Pharmaceutical Training Package version 3.0</i>.		
Qualification Code	Qualification Title	Credit Arrangement Details
FBP40619	Certificate IV in Artisan Fermented Products	At the time of endorsement of this training package, no national credit arrangements exist.
FBP50319	Diploma of Artisan Cheesemaking	At the time of endorsement of this training package, no national credit arrangements exist.

Appendix 2: Industry support

Consultation activities

A range of strategies were used for consultation with stakeholders during development of the artisanal food and beverage training package products.

Consultation activities ([explained further below](#)) included:

- Project page on the Skills Impact website - throughout project
<https://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/artisanal-food-beverage-project/>
- News articles and stories in Skills Impact newsletters and other external publications – throughout project
- Initial survey - 30 October – 11 December 2018
- SME Working group and functional analysis workshops – September – December 2018
- Site visits and face-to-face meetings – throughout project
- Consultation draft 1 – feedback hub, face-to-face workshops, webinars - 29 January – 4 March 2019
- Additional draft consultation– feedback hub, webinar - 8 – 30 April 2019
- Validation survey and validation meetings - 16 May – 2 June 2019.

Stakeholders engaged during the project are described in the matrix below, with a full list of all engaged stakeholders available below. It is worth noting that, as the qualifications and units of competency developed as part of this project are new, there were no existing Registered Training Organisations (RTOs) to engage in the project. Instead, Skills Impact reached out to RTOs who were delivering existing food processing qualifications for their input.

	ACT	NSW	NT	Qld	SA	Tas	Vic	WA	National
Subject Matter Expert Working Group									
Industry									
Registered Training Organisation (RTO)									
Government department									
Industry Associations									*
Unions									**
ITABs / SC / SAC / CMM			*						

** Note: Feedback received from a national industry association and an Industry Training Advisory Body confirmed few to no relevant stakeholders in the Northern Territory.*

***Note: Representatives from unions United Voice, National Union of Workers and Australian Manufacturing Workers' Union (AMWU) were informed of the project throughout its progress. Whilst they appreciated being kept informed of the projects, they stated they had only very few members affected by the outcome of this project.*

Project page on the Skills Impact website

A project page was set up on the Skills Impact website at the start of the project with information about the project together with progress updates. The project page remained on the website throughout the project. Visitors were invited to register their interest to receive email alerts about the project including notification and registration for public consultation workshops and opportunities to provide feedback on draft materials.

Artisanal Food and Beverage project page: <https://www.skillsimpact.com.au/food-beverage-and-pharmaceutical/training-package-projects/artisanal-food-beverage-project/>

Publications

As part of communication activities to inform stakeholders of the project's progress and opportunities for input and feedback, news articles, social media posts and newsletters were published. Skills Impact newsletters and website news articles were published on the Skills Impact website and distributed to the database of subscribers. External publications were distributed to the relevant publisher's subscriber lists.

Skills Impact newsletters and website news articles

Distributed to the Skills Impact database of subscribers.

- New Artisanal Food and Beverage Project – 2 August 2018
- New Projects; SSO Contract Extension; Feedback on Seafood & Forestry Skills Standards – 9 August 2018
- Projects Being Finalised; AISC Meet to Consider New Projects; National Industry Insights Report – 26 June 2018
- New Projects; New Qualifications & Units Endorsed; IRC Chairs Meet – 8 October 2018
- Artisanal Food & Beverage Project Consultation Workshops – 21 December 2019
- Industry Input Sought: Artisanal Food and Beverage Project – 29 October 2018
- Project Updates – 23 January 2019
- Artisanal Food & Beverage Draft qualifications & units Available for Feedback – 29 January 2019
- Project Updates – 1 March 2019
- Additional Drafts for Artisanal Food and Beverage Project – 8 April 2019
- Where there's a will there's a way: Emma's cheesemaking journey – 8 April 2019
- Artisanal Food & Beverage Qualifications & Units Available for Validation – 16 May 2019

In addition to these publications, an *Update on Skills Impact Projects* Newsletter was distributed to State and Territory Training Authorities, Industry Training Advisory Boards and Councils, Victorian Curriculum Maintenance Managers and TAFE NSW Industry Liaison people each month, providing updates on all Skills Impact projects, including the Artisanal Food & Beverage project.

External publications

- Food Australia Magazine – 'New Project to Improve Qualifications in Growing Niche Markets' – July-September 2018
- Vet Info News – 'Update on IRC Projects' – July 2018
- Velg Training Follower Bulletin – 'Projects Update from Skills Impact' – 5 July 2018
- Skills@Work Newsletter – 'New AISC Projects' – August 2018
- Velg Training Member Newsletter – 'New Projects for SSO Skills Impact' – 23 August 2018
- Vet Info News – 'Skills Impact New Projects' – 27 August 2018
- Food Fibre and Timber Industries Training Council Newsletter – 'Artisanal Food & Beverage Project' – 29 August 2018

- BrewsNews – ‘New project to improve brewing and distilling qualifications’ – 11 September 2018
- The Shout – ‘New project to improve brewing and distilling qualifications’ – 17 September 2018
- Velg Training Newsletter – ‘New Projects Underway’ – 27 September 2018
- Australian Distillers Association News Alert – ‘Qualifications for Distillers in the Australian VET System’ – 10 September 2018
- Skills@Work Newsletter – ‘New Artisanal Food and Beverage Project’ – September 2018
- Independent Brewers Association Newsletter – ‘Training & Educating New Brewers’ – September 2018
- Velg Training Newsletter – ‘Updates from Skills Impact’ – 11 October 2018
- Velg Training Newsletter – ‘Updates from SSO Skills Impact’ – 18 October 2018
- Skills@Work News in Review – ‘Industry views sought on Artisanal Food & Beverage skills’ and ‘New project updates’ – October 2018
- Velg Training Follower Bulletin – ‘Various Updates and Calls for Input by Skills Impact’ – 1 November 2018
- Fermentas – Artisanal Food & Beverage Project Surveys – November 2018
- Australia Specialist Cheesemakers’ Association facebook page – Artisanal Food & Beverage Project Surveys – 9 November 2018
- Skills@Work Newsletter – ‘Artisanal Food & Beverage Draft qualifications & units Available for Feedback’ – December 2018 - January 2019
- The Examiner – ‘Fermentation qualification on the way’ – 31 January 2019
- The Examiner Online – ‘Tasmanian fermenters consulted on plans for formal qualification’ – 31 January 2019
- Australian Brews News Newsletter – ‘Consultation invited on new brewing qualifications’ – 1, 5 February and 14, 29 January 2019
- BrewsNews – ‘Consultation invited on new brewing qualifications’ – 7 January 2019
- The Drinks Association – ‘Have your say on craft beer & spirits skills standards’ – 9 January 2019
- Drinks Bulletin – ‘Have your say on craft beer & spirits skills standards’ – 9 January 2019
- Food Australia magazine – ‘Industry Role Crucial in National Skills Standard’ – January – March 2019
- Beer & Brewer – ‘Calls for Brewers to Help Develop Brewing Qualifications’ – 10 January 2019
- Independent Brewers Association – ‘Skills Impact – Free Consultation Workshops’ – 31 January 2019
- Bite Size [Australian Institute of Food Science and Technology Newsletter] – ‘New qualifications for artisanal food and beverage producers’ – February 2019
- Brews News – ‘Consultation invited on new brewing qualifications’ – February 2019
- VETinfoNews – ‘Have your say – Artisanal food and beverage project’ – April 2019
- Skills@Work Newsletter – ‘Artisanal Food and Beverage qualifications and units available for validation’ – May 2019

Initial survey

Distributed out 30 October – 11 December 2018

125 responses were received from brewers, distillers, cheesemakers and other fermenters, representing businesses from all states and territories in Australia. Please refer to list of stakeholders engaged in the project below.

Subject Matter Expert Working Group and functional analysis workshops

A group of Subject Matter Experts was formed at the beginning of the project to provide in depth information about the sectors they covered through a series of Workforce Functional Analysis workshops, and to give input throughout the duration of the project. In addition to regular emails,

phone calls and meetings, a Yammer group was set up to provide ongoing updates to the group and give SMEs an opportunity to provide feedback and input on drafts.

Subject Matter Experts

Name	Organisation	Sector coverage	Location
Alison Lansley	Australian Specialist Cheesemakers' Association	Cheese	Vic
Anne Gigney	Institute of Brewing and Distilling / Tasmanian Whiskey Academy	Distilling	TAS
Brad Wilson	Little Lon Distillery	Distilling	Vic
Cameron MacKenzie	Four Pillars Distillery	Distilling	Vic
Carla Meurs	Holy Goat Cheese	Cheese	Vic
Chris de Bono	Merumiso	Fermenting	Tas
Corinna Steeb	Prancing Pony Brewery	Brewing	SA
Donna Leslie	Federation University Australia	Brewing	Vic
Donovan Sparks	LionCo	Brewing	Qld
Doug Brooke	Brookes Beer	Brewing	Vic
Gina dal Santo	Artisan Cheese Making Academy Australia (Tafe SA)	Cheese	SA
Ian Haberfield	NFI Consulting	Cheese	Vic
Kelly Donati	William Angliss Institute	Fermenting	Vic
Melissa Jacka	Tolpuddle Goat Cheese & Farm Foods	Cheese	Vic
Richard Adamson	Young Henry's / TAFE NSW	Brewing	NSW
Rob Greenaway	Institute of Brewing & Distilling	Distilling	Vic
Robin S Barnes	University of Tasmania	Fermenting	Tas
Sam Slaney	Starward Whisky	Distilling	Vic
Sharon Flynn	The Fermentary	Fermenting	Vic
Stephen Nelsen	TAFE SA	Brewing	SA
Tom Lewis	FermenTasmania	Fermenting	TAS
Vera Szopen	TAFE NSW	Brewing	NSW

Subject Matter Expert workshops and functional analysis

Workshop	Participants
Subject Matter Expert introduction workshop 24 September 2018 Skills Impact Office and via webinar (Apologies were given recording of webinar)	Alison Lansley - Australian Specialist Cheesemakers' Association Anne Gigney - Institute of Brewing and Distilling / Tasmanian Whiskey Academy Brad Wilson - Little Lon Distillery Cameron MacKenzie - Four Pillars Distillery Carla Meurs - Holy Goat Cheese Corinna Steeb - Prancing Pony Brewery Donna Leslie - Federation University Australia Donovan Sparks - LionCo Doug Brooke - Brookes Beer Gina dal Santo - Artisan Cheese Making Academy Australia (TAFE SA)

Workshop	Participants
	Ian Haberfield - NFI Consulting Josh & Wei'er Higgs - Gutsy Ferments Kelly Donati - William Angliss Institute Melissa Jacka - Tolpuddle Goat Cheese & Farm Foods Richard Adamson - Young Henry's / TAFE NSW Rob Greenaway- Institute of Brewing & Distilling Sam Slaney - Starward Whisky Sharon Flynn - The Fermentary Stephen Nelsen- TAFE SA Tom Lewis - Ferment Tasmania Vera Szopen - TAFE NSW
Subject Matter Expert workshop – Cheese Melbourne airport 7 November 2018	Alison Lansley - Australian Specialist Cheesemakers' Association Carla Meurs - Holy Goat Cheese Ian Haberfield - NFI Consulting Melissa Jacka - Tolpuddle Goat Cheese & Farm Foods <i>Apology</i> Gina dal Santo - Artisan Cheese Making Academy Australia (Tafe SA)
Subject Matter Expert workshop – Brewing Sydney airport 21 November 2018	Donna Leslie - Federation University Australia Donovan Sparks - LionCo Doug Brooke - Brookes Beer Richard Adamson - Young Henry's / TAFE NSW Stephen Nelsen - TAFE SA Vera Szopen - TAFE NSW <i>Apology</i> Corinna Steeb - Prancing Pony Brewery Richard Watkins - Bent Spoke Brewing
Subject Matter Expert workshop – Fermenting Melbourne airport 29 November 2018	Chris de Bono - Merumiso Kelly Donati - William Angliss Institute Robin S Barnes - University of Tasmania Sharon Flynn - The Fermentary Tom Lewis - Ferment Tasmania
Subject Matter Expert workshop – Distilling Starward Distillery – Port Melbourne 10 December 2018	Brad Wilson - Little Lon Distillery Patrick Maguire - Sullivan's Cove Distillery Rob Greenaway - Institute of Brewing & Distilling Sam Slaney - Starward Whisky Tim Jones - Willie Smiths Cidery <i>Apology</i> Anne Gigney - Institute of Brewing and Distilling / Tasmanian Whiskey Academy

Site visits and face-to-face meetings

In addition to regular email and telephone contact with relevant stakeholders and Subject Matter Experts, the following site visits and face-to-face consultation activities have taken place with project team members as part of this project.

Activity	Details
Face-to-face meeting 1 February 2018	Meeting at Tolpuddle Goat Cheese & Farm Foods, Tarrawingie to invite Melissa to participate in project consultations as an artisanal cheese maker SME. In attendance: Melissa Jacka
Face-to-face meeting 1 March 2018	Meeting at Bruny Island Cheese and Beer, Bruny Island, Tasmania, to invite Nick to participate in project consultations as an artisanal cheese maker SME or even as a brewing expert. In attendance: Nick Haddow, Evan Hunter
Face-to-face meeting 1 March 2018	Meeting at Grandveve Cheese, Birches Bay, Tasmania, to invite Emma to participate in project consultations as an artisanal cheese maker SME or a colleague as a distilling expert. In attendance: Emma De Souza
Face-to-face meeting 1 March 2018	Meeting with Anne Gigney, Tasmanian Whiskey Academy, to explain the artisanal project and invite Anne to participate as both a representative of the Institute of Brewing and Distilling, and the TWA, as a Subject Matter Expert about skills for distillers. In attendance: Anne Gigney
Face-to-face meeting 1 March 2018	Meeting at Moo Brew, Hobart to invite Dave to participate in project consultations as brewing SME. In attendance: Dave Macgill
Face-to-face meeting 13 March 2018	Meeting at Warrnambool Cheese and Butter Factory, Warrnambool, Victoria to explain the cheesemaking part of this project and invite this organisation to participate. They stated they preferred to refer us to work with the two main TAFE colleges that they deal with – South West TAFE and Goulbourn Ovens TAFE. In attendance: Bob Biggin
Face-to-face meeting 13 March 2018	Meeting at Shaw River Buffalo Cheese, Port Fairy, Victoria to discuss the skills involved in cheesemaking, the need for a VET qualification and invite Thea to participate in qualification development. In attendance: Thea Royal
Face-to-face meeting 23 March 2018	Meeting at Federation University, Ballarat, to discuss the need for training package components to address the skills needed in this industry. The TAFE teachers delivering training for Asahi Brewing are keen to advise as Subject Matter Experts. In attendance: Dr Peter Aldred, Sharon Cini, Donna Leslie
Face-to-face meeting 22 May 2018	Meeting with Australian Specialist Cheesemaking Association, to discuss the need for training package components to address the skills needed in this industry. In attendance:

Activity	Details
	Alison Lansley
Face-to-face meeting 31 May 2018	Meeting at Young Henry's Brewery, Newtown, to discuss the Artisanal food & beverage project and invite Alexis and Richard to participate in project consultations and to promote the project within the IBA and TAFE NSW networks to find other stakeholders interested in participating. In attendance: Alexis Roitman, Richard Adamson
Face-to-face meeting 8 August 2018	Meeting at Two Birds Brewery, Spotswood, to discuss the Artisanal food & beverage project and invite Jayne or another representative to participate in project consultations. Jayne was very interested in being kept informed but did not have time to participate in workshops or to review units of competency. In attendance: Jayne Lewis
Face-to-face meeting 8 August 2018	Meeting with Sharon Flynn from The Fermentary at WorkSmith, Fitzroy, to discuss the Artisanal food & beverage project and to invite Sharon to participate in consultations as a Subject Matter Expert for fermenting skills. In attendance: Sharon Flynn
Face-to-face meeting 15 August 2018	Meeting at Four Pillars Distillery, Healesville to discuss Artisanal food & beverage project. Described the role of a Subject Matter Expert and invited Cameron to participate and advise on skills required for distillers. In attendance: Cameron MacKenzie
Face-to-face meeting 17 August 2018	Meeting at William Angliss Institute to discuss Artisanal food & beverage project, explain how the development of training package components In attendance: Kelly Donati
Face-to-face meeting 25 October 2018	Meeting with members of the Institute of Brewing and Distilling (IBD) to discuss the Artisanal food and beverage project, and how IBD can be involved. In attendance: Anne Gigney – Board Member IBD (also Tasmanian Whisky Academy) Rob Greenaway – Secretary IBD
Face-to-face meeting 28 August 2018	Meeting at Bent Spoke Brewing to discuss Artisanal food & beverage project and invite Richard to participate as a representative from ACT of the brewing industry. In attendance: Richard Watkins
Face-to-face meeting 28 August 2018	Meeting at Starward Distillery to discuss Artisanal food & beverage project, invite Sam or a colleague to participate as an SME about the skills required for distilling. In attendance: Sam Slaney
Face-to-face meeting 29 August 2018	Meeting at LionCo to discuss Artisanal food & beverage project to discuss both the role that Institute of Brewing and Distilling could play in advising on brewing and distilling skills

Activity	Details
	<p>and also whether Lion Brewing was interested in participating. Ian was not only CEO of Lion Brewing, but also the Chair of the Board of Directors of the IBD. Ian referred a key brewer from the XXXX plant to participate in SME workshops.</p> <p>In attendance: Ian Roberts</p>
<p>Face-to-face meeting 3 September 2018</p>	<p>Meeting at Brookes Beer to discuss Artisanal food & beverage project and to invite Doug to participate in SME workshops to discuss the training and skills development needs for brewers in small and regional breweries.</p> <p>In attendance: Doug Brookes</p>
<p>Site visit 5 October 2018</p>	<p>Site visit to Starward Distillery (Port Melbourne, Vic) to see equipment used in artisan distilling production environment and processes used.</p> <p>Tour hosted by Sam Slaney</p>
<p>Site visit 28 November 2018</p>	<p>Meeting at TAFE SA (Adelaide, SA) to discuss the Artisanal food and beverage project, followed by a site visit of their cheesemaking training facilities (Artisan Cheese Making Academy) and their brewing training facilities.</p> <p>Tours hosted by: Gina Dal Santo – cheese lecturer Stephen Nelsen – brewing lecturer</p>
<p>Face-to-face meeting 28 November 2018</p>	<p>Meeting to discuss how table olives could be incorporated into the project. Both attendees were very generous with providing resources and information related to olives.</p> <p>In attendance: Peter McFarlane - OliveCare Code of Best Practice Peter Reaich - The Australian Olive Company</p>
<p>Site visit 8 January 2019</p>	<p>Site visit to Holy Goat farm and cheese production facility (Sutton Grange, Vic). Also had discussions about the “behind-the-scenes” aspects to running an artisan cheesemaking facility, such as WHS and auditing.</p> <p>Tour hosted by: Carla Meurs - Holy Goat Cheese Anne-Marie Monda - Holy Goat Cheese Alison Lansley - Australian Specialist Cheesemakers' Association</p>
<p>Site visit 8 January 2019</p>	<p>Site visit to Brookes Brewery (Bendigo, Vic). Doug took us through all operations and processes.</p> <p>Tour hosted by: Doug Brookes – Brookes Brewery</p>
<p>Site visit 4 February 2019</p>	<p>Site visit to Merumiso (Launceston, Tas) to see the all of the fermentation steps to produce miso.</p> <p>Tour hosted by: Jacob Macreadie</p>
<p>Site visit 21 March 2019</p>	<p>Site visit to The Gin Joint (Mordialloc, Vic) where we were taken through the entire distilling process, including sensory analysis testing.</p> <p>Tour hosted by: Liz Beech – The gin Joint</p>

Consultation draft phase

Draft materials were hosted on the Skills Impact website from 29 January – 4 March 2019, with stakeholders invited to provide feedback via the Skills Impact Feedback Hub, email, or at face-to-face consultation workshops and webinars.

Face-to-face consultation workshops were held around the country throughout February 2019 in the following locations:

Workshop	Participants	State
Launceston Consultation Workshop 5 February 2019 10:00am – 1:00pm 4 attendees (+4 apologies)	Karina Dambergs - Van Diemen Project Matthew Cooper - Fannys Bay Distillery Paul Herron - Tamar Valley Distillery Peter Hearthcote - personal	Tas
Hobart Consultation Workshop 6 February 2019 10:00am – 1:00pm 5 attendees (+ 2 apologies)	Anne Gigney - Institute of Brewing and Distilling / Tasmanian Whiskey Academy Fiona Makowski - Fresh Field Grove Kristy Booth-Lark - Killara Distillery Patrick Maguire - Sullivan's Cove Distillery Tom Lewis - Ferment Tasmania	Tas
Sydney Consultation Workshop 12 February 2019 10:00am – 1:00pm 8 attendees (+2 apologies)	Daniel McCulloch - Lallemand Brewing Diarmaid O'Mordha - Endeavour Drinks Group Melissa Wortman - NSW Agrifood ITAB Nigel Barrett - personal Richard Adamson - Young Henry's / TAFE NSW Shane Casey - Brix Distillers Trent Morson - Isan Distilling Vera Szopen - TAFE NSW	NSW
Melbourne Consultation Workshop 13 February 2019 10:00am – 1:00pm 13 attendees (+ 5 apologies)	Chris Chrystiuk - FB*PROPAK Chris Pratt - Kilderkin Distillery Dave Irwin - Patient Wolf Distilling Geoff Rowles - personal Handayani Dewi - Handayani Dewi Ian Thorn - Distilling consultant Liz Beech - The Gin Joint Lynda Green - Australian Apprenticeships and Traineeships Information Service (AATIS) Nick Hope - Dusty Barrel Distillery Paul Saunders - Chisholm Institute Russ Watson - Bellarine Distillery Stuart Ritchie - Palling Bros Brewery Wayne Bourke - Bathtub Gin Co	Vic
Fremantle Consultation Workshop 19 February 2019 10:00am – 1:00pm 8 attendees (+ 3 apologies)	Andrew Scade - Lion Co Brett Newman - WA Brewer's Association Frances Parnell - Department of Training and Workforce Development Western Australia Hugh Dunn - Edith Cowan University James Penny - Gage Roads Brewing Co Josh Mokaraka - Coral Sea Brewing	WA

Workshop	Participants	State
	Matthew Morisey - Gage Roads Brewing Co Paul Etheredge - Food, Fibre & Timber Industries Training Council (WA)	
Adelaide Consultation Workshop 20 February 2019 10:00am – 1:00pm 6 attendees (+ 4 apologies)	Caraline Hill - Australian Taxation Office Denise Riches - TAFE SA Jon Durdin - Seppeltsfield Road Distillers Peter McFarlane - OliveCare Code of Best Practice Shantell Cox - TAFE SA Stephen Nelsen - TAFE SA	SA
Brisbane Consultation Workshop 26 February 2019 10:00am – 1:00pm 3 attendees (+ 9 apologies)	Katie MacDonald - Department of Employment, Small Business and Training Ruaridh Atkins - Stone and Wood Sam Nicolosi - QMI Solutions	Qld
Canberra Consultation Workshop 27 February 2019 10:00am – 1:00pm 5 attendees (+ 1 apology)	Caroline O'Clery - Homeleigh Grove Olives Peter O'Clery - Homeleigh Grove Olives Rachel Mansfield - Bent Spoke Brewing Simon Stratton - Department of Education and Training Soumi Paul Mukhopadhyay - Department of Primary Industries	ACT

**note based on advice from Northern Territory Industry Skills Advisory Council, no face-to-face workshops were held in Northern Territory as there is no delivery of food-related qualifications in NT. In addition, there are no known members of artisan brewing/distilling/cheesemaking/fermenting associations in NT.*

Three webinars were held in February for those who could not attend face-to-face workshops:

Workshop	Participants
Webinar 1 7 February 2019 10am – 12pm	3 registrations, but no attendees.
Webinar 2 7 February 2019 1pm – 3pm	4 registrations, but no attendees (1 apology via email)
Webinar 3 14 February 2019 2pm – 4pm 2 attendees (+ 4 apologies)	Meg Parkinson - personal Sebastian Druerge - Wildbrumby Schnapps Distillery

Additional consultation draft phase

An additional consultation draft phase was held 8 – 30 April 2019 to seek stakeholder input on a series of newly developed units of competency and skill sets, and a heavily revised draft of the proposed *Certificate IV* qualification. A summary of feedback provided on the *Certificate IV* to date was also provided to show what changes had been made so far, and why.

Stakeholders were invited to provide their feedback via the Skills Impact Feedback Hub, by email, or by attending a webinar.

Workshop	Participants
Webinar 4 15 April 2019 1pm – 3pm	Frances Parnell - Department of Training and Workforce Development Western Australia Sharon Cini - Federation University Australia

Validation – survey, validation meetings

A public validation phase was held from 16 May – 2 June 2019. During this time stakeholders were invited to view final drafts and provide their support and final comments via email or online survey. A summary of all feedback received on all components was provided to stakeholders during this period.

Validation meetings were also held to ensure all documents were validated.

Workshop	Participants
Validation meeting 1 – cheese Melbourne airport 27 May 2019 11am – 5pm 2 attendees (+ 1 apology)	Alison Lansley - Australian Specialist Cheesemakers' Association Gina dal Santo - Artisan Cheese Making Academy Australia (Tafe SA) Apology Carla Meurs - Holy Goat Cheese
Validation meeting 2 – brewing / distilling / fermenting Adelaide airport 28 May 2019 10am – 5pm 11 attendees (+1 apology)	Andrew Sydes - Pitch Consulting Chris de Bono - Merumiso David Kitchen - Ballistic Beer Co Denise Riches - TAFE SA Liz Beech – The Gin Joint Matthew Morisey - Gage Roads Brewing Co Patrick Maguire - Sullivan's Cove Distillery Peter McFarlane - OliveCare Code of Best Practice Richard Adamson - Young Henry's / TAFE NSW Shantell Cox - TAFE SA Sharon Flynn - The Fermentary Apology Tim Gniel - Tarac Technologies

**Note: State and Training Authorities, Industry Training Advisory Boards and Councils, Victorian Curriculum Maintenance Managers were invited to listen in to both validation meetings.*

All stakeholders engaged in project

This list includes all stakeholders who attended workshops and/or meetings with Skills Impact, and those who provided feedback during consultation phases via email, telephone, Feedback Hub or survey. It also lists those who were unable to be directly involved in the project, but provided additional information regarding who would be involved, or forwarded project information on to colleagues and other relevant stakeholders. *Note this list does not include those who were contacted to be involved, but who did not respond or engage.*

Name	Organisation
Adrian Cubit	4 Brothers Brewing
Agnes Gajic	Sparkke Brewery
Alasdair Malloch	Whipper Snapper Distillery
Alec McDowall	teachAM
Alex Jarman	Slow Lane Brewing
Alexis Roitman	Independent Brewers Association

Name	Organisation
Alija Fiebiger	Marananga Cheese Barossa Valley
Alison Lansley	Australian Specialist Cheesemakers' Association
Andrew Forrest	Department of Agriculture and Fisheries, Qld
Andrew Gowdie	Hemingways Brewing Company
Andrew Mills	The River Farm Products
Andrew Scade	Lion Co
Andrew Sherrington	Department of State Development, Manufacturing, Infrastructure & Planning
Andrew Smith	Willie Smiths Cidery
Andrew Sydes	Pitch Consulting
Andy Giddy	LaTrobe University
Angela Tsimiklis	William Angliss Institute
Angeline Achariya	Food Innovation Centre
Anna	Margaret River Dairy Co
Anna Knight	City of Greater Bendigo
Anna Reid	Asahi Beverages
Anne Astin	Food, Beverage and Pharmaceutical IRC
Anne Gigney	Tasmanian Whiskey Academy
Anne-Marie Monda	Holy Goat Cheese
Anthea Derrington	Economic Development, Jobs, Transport & Resources
Anthony Skara	skara smallgoods
Anton Szpitalak	Tribe Breweries
Ashley Huntington	The Two Metre Tall Company Pty Ltd
Barry Charlton & Cheryl Hulls	Berry's Creek Cheese
Barry McGookin	Food Innovation Australia Ltd
Belinda Bowman	Queensland Distillers Association
Ben Walkley	Frucor Suntory
Benn Britton	Brendale Brewing Co.
Bill Foley	Fortitude Brewing Co
Bill Walker	Department of State Development, Manufacturing, Infrastructure & Planning
Bob Biggin	Warrnambool Cheese & Butter Factory
Brad Wilson	Little Lon Distillery
Bradley Wilson	Little Lon Distilling Co
Brendan Carter	Ochre Nation
Brett Newman	WA Brewer's Association
Brett Noy	Uncle Bobs Bakery
Briony Liebich	Lion
Bruce	Flowerpot Cheese
Cameron MacKenzie	Four Pillars Distillery
Caraline Hill	Australian Taxation Office
Carla Meurs	Holy Goat Cheese

Name	Organisation
Caroline Brown	Bradys's Lookout Cider
Caroline O'Clery	Homeleigh Grove Olives
Charles Pagel	University of Melbourne
Chris Chrystiuk	FB*PROPAK
Chris Day	Carlton & United Breweries
Chris de Bono	Merumiso
Chris Field	United Voice
Chris OSullivan	Coopers Brewery
Chris Pratt	Kilderkin Distillery
Chris Vogel	Dellendale Creamery
Chris Willcock	Four Pines Brewery
Clive Russell	Australian Institute of Food Science and Technology
Clyde Morton	Big River Distilling Co.
Corinna Steeb	Prancing Pony Brewery
Dan Robson	United Voice
Dan Schofield	Southern Bay Brewery
Daniel McCulloch	Lallemand Brewing
Darren	GOTAFE
Darren Payne	Goulburn Ovens TAFE
Dave Irwin	Patient Wolf Distilling
Dave Macgill	Moo Brew
David Cusack	NSW Food Authority
David Kitchen	Ballistic Beer Co
David Pinnock	National Food Institute
David Whittaker	Australian Distillers Association
Dean Jackson	Spring Bay Distillery
Denise Riches	TAFE SA
Diana Ryan	Palliago Estate Academy
Diane Rae	Grandvewe Cheese & Distillery
Diarmaid OMordha	Endeavour Drinks Group
Dirk Penny	Gage Roads Brewing Co
Don Sandman	TDIA
Donna Jack	Dairy Food Safety Victoria
Donna Leslie	Federation University Australia TAFE
Donovan Sparks	LionCo
Doug Brooke	Brookes Beer
Emma de Souza	Grandvewe Cheese & Distillery
Eva Ivanovic	Agrifood Laboratory
Evan Evans	The Tassie Beer Dr
Fiona Makowski	Fresh Field Grove
Food Safety Standards & Regulation	Queensland Health

Name	Organisation
Frances Parnell	Department of Training and Workforce Development Western Australia
Geoff Rowles	personal
Geoffrey Annison	Australian Food and Grocery Council
Gina dal Santo	Artisan Cheese Making Academy Australia (Tafe SA)
Glen Fox	University of Queensland
Griffin Blumer	Poor Tom's Gin
Handayani Dewi	Handayani Dewi
Hayden Mokaraka	Lallemand Brewing
Hugh Dunn	Edith Cowan University
Ian Curry	Australian Manufacturing Workers Union
Ian Haberfield	NFI Consulting
Ian Henderson	Lirah Vinegar
Ian Roberts	LionCo
Ian Schmidt	Tin Shed Distilling Co
Ian Thorn	Distilling consultant
Ian Watson	Slipstream brewing co
Imogen Benyon	National Union of Workers
Irina Ferouleva	Department for Industry and Skills SA
J Rens	Lion Dairy and drinks
Jackson Beavis	Woolshed Brewery
Jacob Macreadie	Merumiso
Jacob Wesson	Six String Brewing Company
James Penny	Gage Roads Brewing Co
James Smith	The Crafty Pint
Jane Arnold	Second Valley Cheese
Jane Bennett	TasFoods Ltd
Jasmine Lacin-Lee	DTS Food Assurance
Jay Neven	Revel Brewing Co. Bulimba
Jayne Lewis	Two Birds Brewery
Jeanette Ramos	TAFE NSW
Jeff Konstantinou	Fedra Olive Grove
Jeremy Cox	Curious Craft Ales
Jess Walsh	United Voice
Joe Dinsmoor	Lawrenny Estate Distillery
Johanna Baker-Dowdell	The Examiner - Launceston
Jon Durdin	Seppeltsfield Road Distillers
Josh & Wei'er Higgs	Gutsy Ferments
Josh Mokaraka	Coral Sea Brewing
Joshua Bingham	Noosa Beer Co/ Land & Sea
Judi Brooks	TAFESA
Julian Sanders	Spark Breweries & Distilleries
Julie Warren	National Union of Workers

Name	Organisation
Karen Weitnauer	Home Economics Institute of Australia (TAS) Inc.
Karina Dambergs	Van Diemen Project / Red Brick Road Cider
Kate Carey	Boundary Bend Olives
Kate Henning	Smiling Samoyed Brewery
Katherine White	Goulburn Ovens TAFE
Katie MacDonald	Department of Employment, Small Business and Training
Keegan Steinbacher	Eagle Bay Brewing Company
Kelly Donati	William Angliss Institute
Kenneth Friend	4 Hearts Brewing
Kerstin Wahlqvist	Institute of Brewing & Distilling
Kevin Webb	Spring Gully Foods Pty Ltd
Kristy Booth-Lark	Killara Distillery
Liz Barbour	CRC for Honey Bee Products
Liz Beech	Any other gin joint
Lynda Green	Australian Apprenticeships and Traineeships Information Service (AATIS)
Lynn Green	Geraldton Hill Artisan Toffees & Sweet Creations
Marco Codato	Lord Nelson Brewery
Mardi Tress	Economic Development, Jobs, Transport & Resources
Marina Chambers	Australian Workers Union
Mark A Love	Bootstrap Enterprises
Mark Ryan	La Trobe University
Martin MacLennan	Laucke Flour Mills
Matt Hogan	Hope Estate Brewery
Matt Kirkegaard	Brews News
Matthew Cooper	Fannys Bay Distillery
Matthew Glanville	Fritzenberger / Harajuku Gyoza
Matthew Morisey	Gage Roads Brewing Co
Matthew Williamson	Workplace Training Strategies
Meg Parkinson	personal
Megan Sheehy	Barley Australia
Melanie	Imbue Distillery
Melanie Pauga	Australian Beverages Council
Melissa Jacka	Tolpuddle Goat Cheese & Farm Foods
Melissa Wortman	NSW Agrifood ITAB
Michael Conrad	Newstead Brewing Co
Michael Guy	Semi Pro Brewing Co
Michael Robinson	Dairy Industry Association of Australia (DIAA)
Michelle Nourse	Australian Taxation Office
Miin	University of Melbourne
Mimma White	Australian Distillers Association Inc (ADA)
Minka Park	Kimchi Club
Nathan Munt	King River Brewing

Name	Organisation
Nathan Semmens	Gabreulia Pty Ltd
Nick Haddow	Bruny Island Cheese & Beer
Nick Hope	Dusty Barrel Distillery
Nigel Barrett	Retired
Nikki Poulish	University of Western Australia
Oleapak Olive Oil Sales & Packaging	Oleapak
Pat Dennis	TAFE Queensland
Patrick Maguire	Sullivan's Cove Distillery
Paul Etheredge	Food, Fibre & Timber Industries Training Council (WA)
Paul Herron	Tamar Valley Distillery
Paul Saunders	Chisholm Institute
Peta Fielding	Burleigh Brewing Company
Peter	Bright
Peter Aldred	Federation University Australia
Peter Hearthcote	Retired
Peter McFarlane	OliveCare Code of Best Practice / Australian Olive Association Ltd
Peter O'Clery	Homeleigh Grove Olives
Peter Reaich	The Australian Olive Company
Pip Dawson	FermenTasmania
Rachael Bartlett	Starward Whisky
Rachel Mansfield	Bent Spoke Brewing
Richard Adamson	Young Henry's
Richard Crowe	Stone & Wood Brewing Co
Richard Watkins	Bent Spoke Brewing
Rob Greenaway	Institute of Brewing & Distilling
Rob Livingstone	Rookwood Brewing and Distilling
Robert McGavin	Boundary Bend Olives
Robin S Barnes	University of Tasmania
Robin Sherlock	Sherlock Food Allergen Risk Management
Roger Stanley	Centre for Food Innovation University of Tasmania
Ronan Kavanagh	Charles Oates
Ross Freeman	National Food Institute
Ruaridh Atkins	Stone and Wood
Russ Watson	Bellarine Distillery
Sam Nicolosi	QMI Solutions
Sam Slaney	Starward Whisky
Sarah Gunn	Summerleas Distillery
Sarah Hills	South Australian Wine Industry Association
Scott Hayward	Lovedale Brewery
Scotty Morgan	PTI Pacific
Sebastian Druege	Wildbrumby Schnapps Distillery

Name	Organisation
Shane Casey	Brix Distillers
Shantell Cox	TAFE SA
Sharon Cini	Federation University Australia
Sharon Flynn	The Fermentary Pty Ltd
Shawn Sherlock	FogHorn Brewhouse
Simeon Bonetti	Newstead Brewing Co.
Simon	Lauds Plant Based Foods
Simon Brooke-Taylor	Hurdle Creek Still
Simon Schubert	Timboon Cheesery
Simon Stratton	Department of Education and Training
Sonia Anthony	Masons of Bendigo
Soumi Paul Mukhopadhyay	Department of Primary Industries
Stan Kailis	University of Western Australia
Stephen Nelsen	TAFE SA Regency Campus Brewery
Steve Brooks	Captain Bligh's Brewery
Steve Drissell	Staves Brewery
Steve Erlank	Deep South Distillery (South Africa)
Stuart Ritchie	Palling Bros Brewery
Tash Goldsmith	Steinys Traditional Mettwurst P/L
The Drinks Association	The Drinks Association
Thea Royal	Shaw River Buffalo Cheese
Tim Gadischke	Coal river farm
Tim Gniel	Tarac Technologies
Tim Jones	William Smith and Sons
Tom Debney	FAPIC Pty Ltd
Tom Lewis	FermenTasmania
Trent Morson	Isan Distilling
Trevor Budge	Bendigo City Council
Vera Szopen	TAFE NSW
Victoria McClurg	Barossa Cheese
Wayne Bourke	Bathtub Gin Co
Wendy Jarvis	William Angliss Institute
Will Tatchell	Van Dieman Brewing
Yvonne Webb	Industry Skills Advisory Council, NT

Letters of Support

Dear Danni,

Fermentation Tasmania Ltd (Fermentas), an industry-led, not-for-profit industry cluster was established in 2016 to accelerate innovation, growth and collaboration for fermentation-based enterprises. The Fermentas aspiration is to be **an internationally-recognised centre for excellence in the design, production and marketing of fine fermented food, beverages and other products.**

I am writing to confirm Fermentas' support for the Certificate IV in Artisan Fermented Products and Diploma of Artisan Cheese Making that will soon be submitted to become part of the Australian education system.

Skills Impact is to be commended for the attention to the consultation and refinement process that went into the drafting of these qualifications. Stakeholders within Australia's fermenting sector were consulted extensively during this process, and Fermentas considers the end result is a good outcome from these consultations. The consultation process and subsequent adoption of suggested changes was thorough and professional and our feedback was listened to and addressed.

The new qualifications will, we consider, be very useful to our industry, building skills and knowledge across the food and beverage fermentation sector. The release of these qualifications and subsequent delivery through appropriate training providers will be a vital element in the continued growth of the artisan fermentation sector and will be a key enabler for new employees, especially young people in regional Australia, to meaningfully engage with and contribute this exciting industry.

Kind regards

Pip Dawson

CEO



+ 61 419 558 153

ceo@[fermentasmania.com](mailto:ceo@fermentasmania.com)

fermentasmania.com



Level 3/306 Smith Street
Collingwood VIC
3036 Australia
ACN 154 036 307
iba.org.au

Danni McDonald
Skills Impact

Dear Danni,

I am writing in support of the new Certificate IV in Artisan Fermented Products that will soon be submitted to become part of the Australian education system.

During the development of this qualification our industry attended workshops and discussions and provided feedback about the work performed in breweries.

Our feedback and suggestions were considered and modifications were made until now we have a qualification that will be very useful to our industry, building skills and knowledge for brewers of the future.

I am looking forward to the release of this qualification and expect to see growth in my industry with young people gaining solid qualifications to manufacture high quality beer.

Yours sincerely

A handwritten signature in black ink, appearing to be "Jamie Cook". The signature is stylized with a large loop at the end.

Jamie Cook
Chair of the Independent Brewers Association



12/6/2019

To Danni McDonald,
Skills Impact

Dear Danni,

This letter is to support the application for the Certificate IV in Artisan Fermented Products (Distilling) that I believe is necessary for the overall development of the new Australian Distilling Industry.

Over the past several months I have been a part of the discussion headed by Skills Impact in consultation with various members of the distilling industry and other industries working with fermented products in Australia. I have been involved with providing the information necessary to describe the work performed by distillers in distilleries around the country. I am confident that the consultation process used was extensive and has captured the essence of what is required by potential educators to provide what the industry requires.

As someone that started distilling here in Australia without industry based educational support, I believe that this new qualification is one of the things the distilling industry needs to continue to grow and prosper. I look forward to seeing this qualification available within the TAFE system. I also look forward to the positive outcomes I believe this will provide to the generations coming through, to creating high quality spirits and to the shaping of a more professional industry.

Yours faithfully

A handwritten signature in black ink that reads 'Patrick Maguire'.

Patrick Maguire
Head Distiller

SULLIVANS COVE DISTILLERY
1 /10 Lamb Place, Cambridge 7170, Tasmania
Ph: 03 6248 5399 Website: <http://www.sullivanscove.com> Email: info@sullivanscove.com



07/06/2019

Julie Stratford

Skills Impact

559A Queensberry Street

North Melbourne VIC 3051

Dear Julie,

Thankyou for the opportunity to consult with the qualification structure for distilling and fermentation. Being able to address industry concerns with training availability and ensuring that the course structure meets requirements of the job.

After reviewing the final draft of the proposed qualification, I am satisfied that this will improve pathways for people to move into the distilling industry with the appropriate skills, and see more qualified and experienced employees in a rapidly growing industry.

Yours sincerely,

Sam Slaney

Distillery Manager

New World Whisky Distillery

50 Bertie Street,

Port Melbourne

VIC 3207 Australia

From: Vera Szopen <Vera.Szopen@tafensw.edu.au>
Sent: Friday, 14 June 2019 2:30 PM
To: Julie Stratford <jstratford@skillsimpact.com.au>
Cc: Jeanette Ramos <jeanette.ramos@tafensw.edu.au>
Subject: Letter re new cert 4 in Artisan Fermented products

To whom it may concern,

I believe the new Certificate IV in Artisan Fermented Products will be useful to the craft/microbrewing industry, building the skills and knowledge of people working in the field and also those wanting to gain employment in this ever-growing industry.

Skills Impact held several consultation activities to which teachers from our organisation, along with members of the industry, participated, working together to develop a qualification structure that reflects the work performed in craft brewing across the country.

The consultation process and subsequent adoption of suggested changes was thorough and professional and all of our feedback was considered and addressed.

We at TAFE NSW Laboratory and Life Sciences (Food Technology- Microbrewing) are looking forward to the release of this qualification and expect to be using it in years to come, building a stronger craft brewing industry and strengthening our place as a key RTO within this field.

Kind regards,

Vera Szopen

Teacher, Laboratory and Life Sciences (Laboratory Science and Food Technology)

T +61 2 92173113|

E vera.szopen@tafensw.edu.au

TAFE NSW

F3.14, Ultimo Campus, Thomas Street, Ultimo 2007

tafensw.edu.au



We respectfully acknowledge the traditional custodians of the Country on which we learn and work together, and commit to building relationships, respect and opportunities with Aboriginal Peoples.



**Government of
South Australia**

6th June 2019

Skills Impact
Julie Stratford
Industry Engagement Manager
559A Queensberry St
North Melbourne VIC 3051

Dear Julie,

On behalf of TAFE SA, please accept this letter of support for the Diploma in Cheese addressing skills in Artisan cheese making.

TAFE SA and particularly the Artisan Cheese Making Academy Australia (ACMAA), are in full support for this new qualification, that is a Diploma in Cheese. Currently the industry does not have a formal qualification. It was a privilege to be consulted and listened to as to form a qualification that is relevant to the Artisan Cheese industry which is growing. TAFE SA and the Academy are very pleased to be involved, especially with the outcome.

TAFE SA offers support for the Diploma in Cheese so that this area can be comparable to other food qualifications, such as in the butchery or bakery area. A first for Australia.

If you require more information, please contact me via email gina.dalsanto@tafesa.edu.au

Sincerely

Gina Dal Santo
Lecturer - TAFE SA
137 Days Rd
Regency Park SA 5010

From: Richard Adamson <richard@younghenrys.com>

Sent: Wednesday, 19 June 2019 2:46 PM

To: Lani Houston (Lani Houston) <lani.houston3@tafensw.edu.au>; Julie Stratford <jstratford@skillsimpact.com.au>

Subject: Re: Cert IV Artisan Fermented Products

I support the final form of the new Certificate IV Artisan Fermented Products (Brewing) qualification. The addition of business skills is welcome in an industry where operators fulfil multiple roles in their company.

At present we teach FDF30111 Food Processing (Micro Brewing). We are now in our 3rd year and it my understanding that all students have found work within the industry. Demand is high and we are oversubscribed with interested students each year. The level at which we teach Certificate III is above the qualification as this is what the industry demands. We would look to adapt existing materials and fill in the gaps for the new qualification and simplify the material for Certificate III

We have requested in the NSW Department of Industry's Independent Brewers Strategy Paper that the NSW Government -

- Adequately fund the development of training materials in line with the release of the new FBP4XX19 Certificate IV in Artisan Fermented Products (Brewing skillset) qualification.
- Ensure Smart & Skilled Funding is available for subsidised training at the Certificate IV level for the new qualification.
- Provide assistance to independent brewers in assessing the payroll tax rebate scheme for trainees/apprentices.

Regards,

Richard Adamson | Young Henrys Brewing Company Pty Ltd

Units D&E, 76 Wilford Street, Newtown, NSW 2042, Australia

Mobile: 0408 275 783

Email: richard@younghenrys.com | **Web:** <http://www.younghenrys.com>

To Danni McDonald,

Skills Impact

Dear Danni,

I am writing to lend support for the Certificate IV in Artisan Fermented Products (Distilling) that will soon be submitted to become part of the Australian education system.

During the development of this project, Skills Impact held several consultation activities for members of the distilling industry participated, working together to describe the work performed in distilleries across the country. The consultation process and subsequent adoption of suggested changes was thorough and professional and my feedback was listened to and addressed.

I believe the new qualification will be very useful to our industry, building skills and knowledge for distillers for years to come. I am looking forward to the release of this qualification and expect to see growth in my industry with young people gaining solid qualifications to manufacture high quality spirits.

I thoroughly enjoyed participating in the development project.

Kind Regards

Liz Beech

liz@theginjoint.com.au

0418569058.

Appendix 3: Components not for endorsement

Skill Sets

The following skill sets were developed as part of the Artisanal Food and Beverage project. These are a non-endorsable component, however have been included here to give a full picture of components developed during this project.

List of skill set titles and codes

(Not for endorsement but developed during this project.)

Skill sets in the FBP Food, beverage and Pharmaceutical Training Package Version 3.0	
Code	Title
FBPSS00039	Prepare to Set up an Artisan Food or Beverage Production Business Skill Set
FBPSS00040	Cheesemonger Skill Set
FBPSS00041	Artisan Cheesemaker Skill Set
FBPSS00042	Artisan Brewer Skill Set
FBPSS00043	Artisan Food and Beverage Fermenter Skill Set
FBPSS00044	Artisan Olive Producer Skill Set
FBPSS00045	Artisan Distiller Skill Set
FBPSS00046	Present Artisan Food or Beverages Skill Set
FBPSS00047	Establish an Artisan Food or Beverage Business Skill Set

Mapping of skill sets

FBP Food, Beverage and Pharmaceutical Training Package Version 3.0 mapping of skill sets			
Code and title (previous version)	Code and title (current version)	Comments	Equivalence statement
Not applicable	FBPSS00039 Prepare to Set up an Artisan Food or Beverage Production Business Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00040 Cheesemonger Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00041 Artisan Cheesemaker Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00042 Artisan Brewer Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00043 Artisan Food and Beverage Fermenter Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00044 Artisan Olive Producer Skill Set	New skill set	No equivalent skill set

FBP Food, Beverage and Pharmaceutical Training Package Version 3.0 mapping of skill sets			
Code and title (previous version)	Code and title (current version)	Comments	Equivalence statement
Not applicable	FBPSS00039 Prepare to Set up an Artisan Food or Beverage Production Business Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00045 Artisan Distiller Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00046 Present Artisan Food or Beverages Skill Set	New skill set	No equivalent skill set
Not applicable	FBPSS00047 Establish an Artisan Food or Beverage Business Skill Set	New skill set	No equivalent skill set

Units of competency

The following units of competency received minor updates as a result of the Artisanal Food and Beverage project. These updates are minor in nature so do not require endorsement, however have been included here to give a full picture of all components changed during the project.

Revised units of competency with minor updates

(Not for endorsement but developed during this project)

Revised units of competency in the FBP Food, Beverage and Pharmaceutical Training Package Version 3.0	
Code	Title
FBPCEL2009	Carry out transfer operations (Release 2)
FBPFST4009	Label foods according to legislative requirements (Release 2)
FBPFST5010	Implement and review the preparation of milk for processing (Release 2)
FBPFSY4001	Supervise and maintain a food safety plan (Release 2)
FBPTEC4003	Control food contamination and spoilage (Release 2)

Mapping of revised units of competency with minor updates

FBP Food, Beverage and Pharmaceutical Training Package Version 3.0 mapping of			
Code and title (previous version)	Code and title (current version)	Comments	Equivalence statement
FBPCEL2009 Carry out transfer operations Release 1	FBPCEL2009 Carry out transfer operations Release 2	Minor update in assessment conditions to refer to wine or beverage	Equivalent

FBP Food, Beverage and Pharmaceutical Training Package Version 3.0 mapping of			
Code and title (previous version)	Code and title (current version)	Comments	Equivalence statement
		production workplace	
FBPFST4009 Label foods according to legislative requirements Release 1	FBPFST4009 Label foods according to legislative requirements Release 2	Minor clarifications throughout to note content addresses both food and beverages	Equivalent
FBPFST5010 Implement and review the preparation of milk for processing Release 1	FBPFST5010 Implement and review the preparation of milk for processing Release 2	'Homogenisation' removed from elements and PCs so that the unit can be applied to artisan cheesemaking settings	Equivalent
FBPFSY4001 Supervise and maintain a food safety plan Release 1	FBPFSY4001 Supervise and maintain a food safety plan Release 2	Minor changes to Knowledge Evidence	Equivalent
FBPTEC4003 Control food contamination and spoilage Release 1	FBPTEC4003 Control food contamination and spoilage Release 2	Minor clarifications throughout to note content addresses both food and beverages	Equivalent

Appendix 4: AQF alignment of Qualifications

Evidence that FBP40619 Certificate IV in Artisan Fermented Products meets AISC Standard 8

FBP40619 Certificate IV in Artisan Fermented Products was developed to meet the current job outcomes of those using artisanal methods to produce fermented food and/or beverage products, such as beer, spirits, miso, table olives and fermented meat products, as well as achieving accurate alignment with Australian Qualifications Framework (AQF) level 4. The processes used to develop the qualification involved extensive consultation with industry stakeholders, as well as input from wider VET stakeholders before final approval by the Industry Reference Committee.

The table below outlines how this qualification aligns to the AQF Type descriptors for level 4.

The Australian Qualifications Framework (AQF) provides a comprehensive, nationally consistent framework for qualifications in post-compulsory education and training in Australia. The framework helps to provide consistency in the vocational education and training sector for all learners, employers and providers by enabling recognition of qualifications and Statements of Attainment. The framework enables learners to have flexible pathways than can cover more than one provider, pathways that are horizontal (across AQF qualifications at the same level) and vertical (between qualifications at different levels), and eliminates unnecessary and unfair barriers to AQF qualifications.

FBP40619 Certificate IV in Artisan Fermented Products is also consistent with the purpose of the AQF Qualifications Pathways Policy in that:

- There are no entrance requirements.
- There is a natural progression from a number of skills sets also included in this project, including: FBPSS00039 Prepare to Set up an Artisan Food or Beverage Production Business Skill Set, FBPSS00042 Artisan Brewer Skill Set, FBPSS00043 Artisan Food and Beverage Fermenter Skill Set, FBPSS00044 Artisan Olive Producer Skill Set, FBPSS00045 Artisan Distiller Skill Set, FBPSS00046 Present Artisan Food and Beverages Skill Set, FBPSS00047 Establish an Artisan Food or Beverage Business Skill Set.
- Assessment leading to an AQF qualification or Statement of Attainment may follow a learning and assessment pathway, or a recognition pathway, or a combination of the two.

Graduates of the FBP40619 Certificate IV in Artisan Fermented Products may progress to either the FBP50118 Diploma of Food Science and Technology, FBP50319 Diploma of Artisan Cheesemaking or higher education qualifications.

AQF Level 4 Type Descriptors		Evidence from FBP40619 Certificate IV in Artisan Fermented Products
Purpose	The Certificate IV qualifies individuals who apply a broad range of specialised knowledge and skills in varied contexts to undertake skilled work in a small artisanal business or microbusiness.	<p>This qualification reflects the role of workers who contribute a broad range of specialist technical skills and knowledge to solve artisan food production or development problems and supervise the work of others.</p> <p>This qualification offers specialisations in:</p> <ul style="list-style-type: none"> • Brewing

AQF Level 4 Type Descriptors		Evidence from FBP40619 Certificate IV in Artisan Fermented Products
		<ul style="list-style-type: none"> • Distilling, and • Food and non-alcoholic beverages. <p>Individuals with this qualification apply a broad range of specialised skills and knowledge in varied contexts that involve selecting and operating equipment, coordinating resources and finding solutions to routine and non-routine problems as they arise. They may also have limited responsibility for the organisation of others.</p> <p>Job roles covered by this qualification include:</p> <ul style="list-style-type: none"> • Lead brewer • Lead distiller • Fermented food/beverage producer
Knowledge	<p>Graduates of a Certificate IV will have broad factual, technical and theoretical knowledge in a specialised field of work and learning</p>	<p>All units of competency in this qualification include technical and theoretical knowledge evidence requirements relevant for work in artisanal food or beverage food processing, and the core units require contextual knowledge of:</p> <ul style="list-style-type: none"> • legal requirements of food production, including labelling requirements • sensory analysis • food safety and quality principles • food contamination and spoilage • raw materials management • basic tests, interpreting and responding to the results of those tests • work, health and safety.
Skills	<p>Graduates of a Certificate IV will have:</p> <ul style="list-style-type: none"> • cognitive skills to identify, analyse, compare and act on information from a range of sources • cognitive, technical and communication skills to apply and communicate technical solutions of a non-routine or contingency nature to a defined range of predictable and unpredictable problems • specialist technical skills to complete routine and non-routine tasks and functions • communication skills to guide activities and provide technical advice in the area of work and learning 	<p>Most of the core and elective units included in the FBP40619 Certificate IV in Artisan Fermented Products are at AQF 4 level, and cover:</p> <ul style="list-style-type: none"> • cognitive skills to identify, analyse, compare and act on information from collected from different sources within an artisan food and/or beverage production environment • cognitive, technical and communication skills to apply and communicate technical solutions of a non-routine or contingency nature to a defined range of predictable and unpredictable problems, particularly utilising a critical control point (CCP) approach • specialist technical skills to complete routine and non-routine tasks and functions

AQF Level 4 Type Descriptors		Evidence from FBP40619 Certificate IV in Artisan Fermented Products
		<ul style="list-style-type: none"> communication skills to guide work and provide technical advice in artisan food and/or beverage production environment. Some AQF level 3 and 5 units are also included as electives.
Application of knowledge and skills	Graduates of a Certificate IV will demonstrate the application of knowledge and skills: <ul style="list-style-type: none"> to specialised tasks or functions in known or changing contexts with responsibility for own functions and outputs, and may have limited responsibility for organisation of others with limited responsibility for the quantity and quality of the output of others in a team within limited parameters 	The job roles require specialist technical skills and knowledge in artisan food and/or beverage production to complete routine and non-routine tasks and functions, and workers have responsibility for their own functions and outputs, along with limited responsibility for the output of others.
Volume of learning	The volume of learning of a Certificate IV is typically .5 to 2 years. There may be variations between short learning duration specialist qualifications that build on knowledge and skills already acquired and longer duration qualifications that are designed as entry level requirements for work	Consultation with industry stakeholders throughout this project indicates that the typical volume of learning for this qualification is between 0.5 to 2 years.

Evidence that FBP50319 Diploma of Artisan Cheesemaking meets AISC Standard 8

FBP50319 Diploma of Artisan Cheesemaking was developed to meet the current job outcomes of those making premium, high-value cheeses on a small scale, where the provenance of the milk is known, and where specialised techniques that are controlled and monitored by the cheesemaker are used, as well as achieving accurate alignment with Australian Qualifications Framework (AQF) level 5. The processes used to develop the qualification involved extensive consultation with industry stakeholders, as well as input from wider VET stakeholders before final approval by the Industry Reference Committee.

In this role, makers analyse materials and products exercising judgement to guide the cheesemaking process and the work of others.

The table below outlines how this qualification aligns to the AQF Type descriptors for level 5.

The AQF provides a comprehensive, nationally consistent framework for qualifications in post- compulsory education and training in Australia. The framework helps to provide consistency in the vocational education and training sector for all learners, employers and providers by enabling recognition of qualifications and Statements of Attainment. The framework enables learners to have flexible pathways than can cover more than one provider, pathways that are horizontal (across AQF qualifications at the same level) and vertical (between qualifications at different levels), and eliminates unnecessary and unfair barriers to AQF qualifications.

FBP50319 Diploma of Artisan Cheesemaking is also consistent with the purpose of the AQF Qualifications Pathways Policy in that:

- There are no entrance requirements.
- There is a natural progression from the FBPSS00039 Prepare to Set up an Artisan Food or Beverage Production Business Skill Set, FBPSS00040 Cheesemonger Skill Set, the FBPSS00041 Artisan Cheesemaker Skill Set, FBPSS00047 Establish an Artisan Food or Beverage Business Skill Set or the FBP40619 Certificate IV in Artisan Fermented Products.
- Assessment leading to an AQF qualification or Statement of Attainment may follow a learning and assessment pathway, or a recognition pathway, or a combination of the two.

Graduates of the FBP50319 Diploma of Artisan Cheesemaking may progress to higher education qualifications, but the most likely outcome is for graduates to establish their own small business.

AQF Level 5 Type Descriptors		Evidence from FBP50319 Diploma of Artisan Cheesemaking
Purpose	The Diploma qualifies individuals who apply integrated technical and theoretical concepts in a broad range of contexts to undertake advanced skilled or 'master craftsman' work to lead the field of artisan cheesemaking.	Individuals with this qualification apply integrated technical and theoretical concepts in varied contexts, to analyse situations, synthesize information, and design and evaluate approaches to sometimes unpredictable problems. They use initiative and judgement to organise the work of self and others,

AQF Level 5 Type Descriptors		Evidence from FBP50319 Diploma of Artisan Cheesemaking
		and plan and coordinate the work of teams. They may run a cheesemaking business.
Knowledge	<p>Graduates of a Diploma will have technical and theoretical knowledge and concepts, with depth in some areas within a field of work and learning</p>	<p>All units of competency in this qualification include technical and theoretical knowledge evidence requirements, including in-depth knowledge of:</p> <ul style="list-style-type: none"> • quality principles for food technology • microbiological principles • food contamination and spoilage • sensory analysis • taking samples, interpreting and responding to the results of tests • legal requirements of food production, including the Food Standards Code • work, health and safety • producing lactic acid and rennet coagulated types of artisan cheese • ripening different styles of cheese.
Skills	<p>Graduates of a Diploma will have:</p> <ul style="list-style-type: none"> • cognitive and communication skills to identify, analyse, synthesise and act on information from a range of sources • cognitive, technical and communication skills to analyse, plan, design and evaluate approaches to unpredictable problems and/or management requirements • specialist technical and creative skills to express ideas and perspectives • communication skills to transfer knowledge and specialised skills to others and demonstrate understanding of knowledge 	<p>Most of the core and elective units included in the FBP50319 Diploma of Artisan Cheesemaking are at AQF 5 level, and cover:</p> <ul style="list-style-type: none"> • cognitive and communication skills to identify, analyse, synthesise and act on information from a range of sources within the legal and operational artisan cheese production environment • cognitive, technical and communication skills to analyse, plan, design and evaluate approaches to unpredictable food processing or handling problems and/or management requirements • specialist technical and creative skills to express ideas and perspectives • communication skills to transfer knowledge and specialised skills to others and demonstrate understanding of deep knowledge relevant to artisan cheese production • establishing and operating a small cheese production business. <p>Some AQF 4 and AQF 3 units are also included as electives and should be chosen if relevant to job role.</p>
Application of	Graduates of a Diploma will demonstrate the application of knowledge and skills:	Cheesemakers require specialist technical skills and theoretical knowledge in artisan cheese production to complete routine and non-routine tasks and

AQF Level 5 Type Descriptors		Evidence from FBP50319 Diploma of Artisan Cheesemaking
knowledge and skills	<ul style="list-style-type: none"> • with depth in some areas of specialisation, in known or changing contexts • to transfer and apply theoretical concepts and/or technical and/or creative skills in a range of situations • with personal responsibility and autonomy in performing complex technical operations with responsibility for own outputs in relation to broad parameters for quantity and quality • with initiative and judgement to organise the work of self and others and plan, coordinate and evaluate the work of teams within broad but generally well-defined parameter 	functions in a range of situations. Cheesemakers have responsibility for their products, including food safety requirements, and use initiative and judgement to organise the work of self and others.
Volume of learning	The volume of learning of a Diploma is typically 1 to 2 years	Consultation with industry stakeholders throughout this project indicates that the typical volume of learning for this qualification would be between 1 to 2 years.

Appendix 5: Quality assurance report

Quality Report Template

Section 1 – Cover page

Information required	Detail
Training Package title and code	
Number of new qualifications and their titles ¹	2 FBP40619 Certificate IV in Artisan Fermented Products FBP50319 Diploma of Artisan Cheesemaking
Number of revised qualifications and their titles	0
Number of new units of competency and their titles	27 (See Attachment 1)
Number of revised units of competency and their titles	1 FBPCHE5009 Carry out sampling and interpret tests for cheese production
Confirmation that the panel member is independent of: <ul style="list-style-type: none"> the Training Package or Training Package components review ('Yes' or 'No') development and/or validation activities associated with the Case for Endorsement ('Yes' or 'No') undertaking the Equity and/or Editorial Reports for the training package products that are the subject of this quality report ('Yes' or 'No') 	I confirm that I, Maree Thorne, am independent of: <ul style="list-style-type: none"> the Training Package or Training Package components review (YES) development and/or validation activities associated with the Case for Endorsement (YES) undertaking the Equity and/or Editorial Reports for the training package products that are the subject of this quality report (YES)
Confirmation of the Training Packages or components thereof being compliant with the <i>Standards for Training Packages 2012</i>	The Training Package components in the Case for Endorsement comprising two (new) qualifications, 27 new and 1 revised unit of competency and associated assessment requirements as part of the <i>FBP Food, Beverage and Pharmaceutical Training Package V3.0</i> are compliant with the <i>Standards for Training Packages 2012</i> .
Confirmation of the Training Packages or components thereof being compliant with the <i>Training Package Products Policy</i>	The Training Package components in the Case for Endorsement comprising two (new) qualifications, 27 new and 1 revised unit of competency and associated assessment requirements as part of the <i>FBP Food, Beverage and Pharmaceutical Training Package V3.0</i> are compliant with the <i>Training Package Development and Endorsement Process Policy</i>

¹ When the number of training products is high the titles can be presented as an attached list.

Information required	Detail
Confirmation of the Training Packages or components thereof being compliant with the <i>Training Package Development and Endorsement Process Policy</i>	The Training Package components in the Case for Endorsement comprising two (new) qualifications, 27 new and 1 revised unit of competency and associated assessment requirements as part of the <i>FBP Food, Beverage and Pharmaceutical Training Package V3.0</i> are compliant with the <i>Training Package Development and Endorsement Process Policy</i>
Panel member's view about whether: <ul style="list-style-type: none"> • the evidence of consultation and validation process being fit for purpose and commensurate with the scope • estimated impact of the proposed changes is sufficient and convincing 	It is the panel member's view that evidence of the consultation and validation processes undertaken by the developer are fit for purpose and commensurate with the scope of the Case for Endorsement (CfE). The estimated impact of the proposed changes is sufficiently outlined in the CfE and supported by implementation information.
Name of panel member completing Quality Report	Maree Thorne
Date of completion of the Quality Report	24 July 2019

Section 2 – Compliance with the Standards for Training Packages 2012

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 1</p> <p>Training Packages consist of the following:</p> <ol style="list-style-type: none"> 1. AISC endorsed components: <ul style="list-style-type: none"> • qualifications • units of competency • assessment requirements (associated with each unit of competency) • credit arrangements 2. One or more quality assured companion volumes 	<p>Yes</p>	<p>The proposed components of the <i>FBP Food, Beverage and Pharmaceutical Training Package Version 3.0</i> meet the requirements of Standard 1.</p> <p>The Training Package components in the Case for Endorsement (CfE) include:</p> <p>two new qualifications</p> <p>27 new and one revised unit of competency, each with associated assessment requirements.</p> <p>The CfE specifies that no credit arrangements exist for the new FBP qualifications at the time of development.</p> <p>The FBP Food, Beverage and Pharmaceutical Training Package V3.0 Companion Volume Implementation Guide (CVIG) in two parts (<i>Overview and Implementation</i> and <i>Component Details</i>) provides implementation advice and has been quality assured in this process.</p> <p>One additional companion volume provides additional implementation advice and guidance and has been quality assured in this process:</p> <ul style="list-style-type: none"> • <i>User Guide: Artisanal Food and Beverages</i>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 2</p> <p>Training Package developers comply with the <i>Training Package Products Policy</i></p>	<p>Yes</p>	<p>Skills Impact has complied with the requirements of the <i>Standards for Training Packages 2012</i> for the two new qualifications, as well as the 27 new and one revised units of competency.</p> <p>Supporting evidence includes:</p> <ul style="list-style-type: none"> • Compliance with coding and titling of qualifications and units of competency. Where the unit of competency (FBPCHE5001) has undergone review with changes to elements and performance criteria the code has been changed to reflect; minor changes to five units have been reflected in Release versions (not for endorsement, although Skills Impact advises have undergone consultation and validation of the changes) • Neither qualification has an entry requirement. Only one unit of competency (revised unit FBPCHE5009) specifies a prerequisite which is also included as a core unit • The FBP Companion Volume Implementation Guide Version 3.0 includes guidance to ensure that learners are not discriminated against and guidance around reasonable adjustment to accommodate learners with disabilities or particular needs. Reference has been made to Disability Standards for Education, 2005 • The Companion Volume also outlines how Foundation Skills have been addressed in units of competency and emphasises that RTOs must consider them as part of the training and assessment for each unit • Pathway advice is included in the Companion Volume Implementation Guide (CVIG), as is clear information about qualification and unit mapping to inform users of new components, and changes to both equivalent revised units • The availability of nine skill sets provides additional flexibility and pathway options for individuals and learners • The qualifications are clearly written with clear, achievable packaging rules, and a range of elective options to cover a broad range of outcomes, including option to import units

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 3</p> <p>Training Package developers comply with the AISC <i>Training Package Development and Endorsement Process Policy</i></p>	<p>Yes</p>	<p>The CfE provides detailed information about Skills Impact's development and endorsement processes of the draft components, including alignment to and compliance with ASIC's Activity Order.</p> <p>The CfE outlines details of consultation undertaken and communication strategies with evidence of contributing personnel listed in Appendices and supports evidence of consultation undertaken and opportunities provided for engagement throughout the development process with stakeholders, including surveys and online feedback hub, the conduct of site visits, face to face workshops, engagement with Subject Matter Experts (SME), webinars, as well as provision of access to draft materials on the website for the duration of the project to enable feedback opportunities. News articles and stories in 12 internal and 33 external VET and industry publications promoted the project and invited participation/input (sampled in the quality assurance process to confirm).</p> <p>Summaries of feedback, responses and actions for the project were available on the Skills Impact website and were examined in the quality assurance process to validate stakeholder agreement.</p>
<p>Standard 4</p> <p>Units of competency specify the standards of performance required in the workplace</p>	<p>Yes</p>	<p>All units of competency have been reviewed to ensure they specify the standards of performance required in the workplace</p>
<p>Standard 5</p> <p>The structure of units of competency complies with the unit of competency template</p>	<p>Yes</p>	<p>The structure of 27 new and one revised unit reviewed complies with the unit of competency template.</p>
<p>Standard 6</p> <p>Assessment requirements specify the evidence and required conditions for assessment</p>	<p>Yes</p>	<p>All Assessment requirements associated with the units of competency specify the performance evidence and knowledge evidence to be demonstrated for assessment, along with required conditions for assessment.</p> <p>The CfE indicates final drafts were provided for public validation for two weeks, as well as two face to face validation sessions conducted.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 7</p> <p>Every unit of competency has associated assessment requirements. The structure of assessment requirements complies with the assessment requirements template</p>	<p>Yes</p>	<p>All units of competency have associated assessment requirements, the structure of which comply with the assessment requirements template.</p>
<p>Standard 8</p> <p>Qualifications comply with the Australian Qualifications Framework specification for that qualification type</p>	<p>Yes</p>	<p>The CfE outlines that <i>'The level of each qualification was determined through a process of analysing the job tasks and roles (and the associated skills and knowledge needed to undertake these tasks) identified during the [workforce functional analysis] WFA and mapping them against the Australian Qualifications Framework (AQF). The skills and knowledge required for brewing, distilling and general fermentation most closely aligned to an AQF 4 level (Certificate IV), with the cheesemaking aligning to an AQF 5 level (Diploma)'</i></p> <p>The QA process confirmed qualification packaging rules specify requirements to ensure AQF outcomes for qualifications are met with the wording: <i>Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.</i></p>
<p>Standard 9</p> <p>The structure of the information for the Australian Qualifications Framework qualification complies with the qualification template</p>	<p>Yes</p>	<p>The structure of the information for the qualifications complies with the qualification template.</p> <p>Each qualification specifies a total number of core and elective units to achieve the qualification and packaging rules are clear, including enabling flexibility of importing units for varying contexts.</p> <p>Only one unit of competency has a prerequisite, which is clearly identified in the qualification.</p>
<p>Standard 10</p> <p>Credit arrangements existing between Training Package qualifications and Higher Education qualifications are listed in a format that complies with the credit arrangements template</p>	<p>Yes</p>	<p>The CfE and CVIG indicate that no national credit arrangements exist at this time for either of the proposed qualifications.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 11</p> <p>A quality assured companion volume implementation guide produced by the Training Package developer is available at the time of endorsement and complies with the companion volume implementation guide template.</p>	<p>Yes</p>	<p>The training package components in this submission are accompanied by the FBP Food, Beverage and Pharmaceutical Training Package Companion Volume Implementation Guide Version 3.0 (Parts 1 and 2).</p> <p>The FBP CVIG complies with the companion volume implementation guide template included in the 2012 Standards and was reviewed in this QA process, including for alignment to the CfE and with the proposed endorsed components</p>
<p>Standard 12</p> <p>Training Package developers produce other quality assured companion volumes to meet the needs of their stakeholders as required.</p>	<p>Yes</p>	<p>The components are also supported by an additional companion volume:</p> <ul style="list-style-type: none"> • <i>User Guide: Artisanal Food and Beverages</i>

Section 3 – Compliance with the training package quality principles

Note: not all training package quality principles might be applicable to every training package or its components. Please provide a supporting statement/evidence of compliance or non-compliance against each principle.

Quality principle 1. Reflect identified workforce outcomes

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance/non compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Driven by industry's needs	Yes	<p>The CfE provides information about industry drivers for this project, including receipt of 125 responses to an initial survey, indicating support for VET training specifically in relation to the emergence and</p> <p><i>'recognition of many new business start-ups in this sector. Artisanal cheeses, beers, spirits and fermented foods and beverages are growing in popularity, and small entrepreneurial businesses are flourishing and employing staff. Small breweries, cideries, distilleries, food processors and farmhouse cheeseries across Australia have experienced substantial growth in production and continued growth in employee numbers is expected. The numbers of new independent enterprises and the trend to partner with larger producers will enable further growth and market penetration'</i></p>
<p>Compliant and responds to government policy initiatives</p> <p>Training package component responds to the COAG Industry and Skills Council's (CISC) training package-related initiatives or directions, in particular the 2015 training package reforms. Please specify which of the following CISC reforms are relevant to the training product and identify supporting evidence:</p> <ul style="list-style-type: none"> • ensure obsolete and superfluous qualifications are removed from the system • ensure that more information about industry's expectations of training delivery is available to training providers to 	Yes	<p>The endorsed components respond to the COAG Industry and Skills Council's (CISC) training package reforms, specifically:</p> <ul style="list-style-type: none"> • foster greater recognition of skill sets <p>The endorsed components will be supported by nine new skill sets.</p> <ul style="list-style-type: none"> • ensure that the training system better supports individuals to move easily from one related occupation to another • improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors <p>Development identified that:</p> <p><i>'Each of the key sectors identified in the Case for Change are unique in the products they develop, and the methods used to develop them. It should be noted that they all include a fermentation phase as part of their production process. Despite these variances, in an artisan production environment there are many key skills common to all sectors, including managing and understanding the</i></p>

<p>improve their delivery and to consumers to enable more informed course choices</p> <ul style="list-style-type: none"> • ensure that the training system better supports individuals to move easily from one related occupation to another • improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors • foster greater recognition of skill sets 		<p><i>provenance of raw materials, and undertaking sensory analysis during production to monitor and adjust recipes and processes, in addition to general food production skills around understanding and managing food safety, and health and safety in the workplace'</i></p> <p>and as such units of competency covering multiple FBP sectors were developed to support common skill areas within the individual sectors, which would enable movement from one occupational area to another.</p> <ul style="list-style-type: none"> • ensure that more information about industry's expectations of training delivery is available to training providers to improve their delivery and to consumers to enable more informed course choices <p><i>The endorsed components are supported by an additional Companion Volume: User Guide for Artisanal Food and Beverages to support industry expectations of training delivery, including suggested sequencing of training, and selection of appropriate units.</i></p>
<p>Reflect contemporary work organisation and job profiles incorporating a future orientation</p>	<p>Yes</p>	<p>As indicated in 'Driven by Industry's Needs' above, artisanal organisations and job profiles are increasing, and expected to continue to increase. The conduct of workforce functional analyses with subject matter experts and the consultation processes outlined during consultation and validation confirm components meet contemporary requirements.</p>

Quality principle 2: Support portability of skills and competencies including reflecting licensing and regulatory requirements

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support movement of skills within and across organisations and sectors	Yes	<p>The draft Units of Competency and associated Assessment Requirements are written in a manner that allows adaptability and flexibility in relation to a range of industry variables (see above re common skill areas across food and/or beverage operations). This enables the units to be contextualised to meet the various needs of a range of contexts.</p> <p>All qualifications include a number of elective options, including options to import units from other training packages, to enable movement within organisations, within each sector, and through inclusion of import units, to other sectors.</p> <p>Endorsed components will be supported by nine new skill sets to provide entry and skill movements within and across the diversity of the artisanal and wider food and beverage processing industry sectors.</p>
Promote national and international portability	Yes	Proposed endorsed components and the accompanying companion volumes promote and reference national standards and codes of practice where applicable (GHP & GMP, Food Standards Code and Food Safety Standards)
Reflect regulatory requirements and licensing	Yes	<p>The CfE identifies that the production of alcoholic beverages in particular is subject to Australian Taxation Office (ATO) excise requirements and reporting, and is noted in relevant units of competency, as well as being the imperative for a new unit specifically addressing regulatory requirements of producing alcoholic beverages.</p> <p>To cover a significant number of national, state/territory and local government variations users are advised in units of competency to check local requirements for food and/or beverage production.</p>

Quality principle 3: Reflect national agreement about the core transferable skills and core job-specific skills required for job roles as identified by industry

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle
Reflect national consensus	Yes	<p>The CfE evidences a national consultation process providing stakeholders with opportunities to participate via a number of communication channels (SME, email and online, direct engagement via site visits, etc) to capture feedback on the endorsed components throughout the duration of the review.</p> <p>Reference is made in the CfE to components being published for a period of validation to confirm draft components.</p> <p>The CfE Appendix 2 reflects a range of respondent stakeholders.</p>
Recognise convergence and connectivity of skills	Yes	<p>Units listed in the qualifications include imported units from FBP and other nationally endorsed training packages.</p> <p>Also, as noted in Quality Principle 1 above, units of competency covering multiple FBP sectors were developed to support common skill areas within the individual sectors.</p>

Quality principle 4: Be flexible to meet the diversity of individual and employer needs including the capacity to adapt to changing job roles and workplaces

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle
Meet the diversity of individual and employer needs	Yes	<p>Both new qualifications enable application in different contexts through the selection of electives, as well as flexibility within the units themselves (with applications to food and/or beverage production).</p> <p>The assessment requirements specify that assessment must take place in a workplace, or in a setting that accurately reflects a real workplace. This allows for assessment to occur in a range of different contexts including a simulated environment if required.</p>
Support equitable access and progression of learners	Yes	<p>Neither proposed qualification prescribes entry requirements, and nine new skill sets allow for different entry and exist points.</p> <p>Only one unit of competency has a prerequisite requirement.</p>

Quality principle 5: Facilitate recognition of an individual’s skills and knowledge and support movement between the school, vocational education and higher education sectors

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support learner transition between education sectors	Yes	The endorsed components are supported by nine skill sets to support learner transition into and from work. Both qualifications are identified as suitable for apprenticeships. There are currently no formal, national credit arrangements for FBP qualifications and higher education qualifications.

Quality principle 6: Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support implementation across a range of settings	Yes	Industry advice about delivery is provided via the FBP Food, Beverage and Pharmaceutical Training Package Version 3.0 Companion Volume Implementation Guide (CVIG) Parts 1 and 2, which have been quality assured and are ready for publication at the same time as the Training Package, as well as an additional companion volume: <ul style="list-style-type: none"> • <i>User Guide: Artisanal Food and Beverages</i> The companion volumes provide comprehensive advice about delivery requirements including reasonable adjustments, foundation skills, and progressions and pathways between qualifications, as well as safety and industry specific terminology and definitions.
Support sound assessment practice	Yes	The draft Units of Competency and associated Assessment Requirements have consistent depth and breadth, including references to volume and frequency of Performance Evidence. Units are written in a manner that allows adaptability and flexibility which enables the units to be contextualised to meet the varied and broad needs of the artisanal food and /or beverage industries.
Support implementation	Yes	The Editorial Report and quality assurance process confirms the components are compliant with the TGA/National Register requirements for publication. Implementation advice is ready for publication at the same time as the training package release in companion volumes.

Attachment 1

New units of competency in the FBP Food, Beverage and Pharmaceutical Training Package Version 3.0	
Code	Title
FBPBPG4001	Manage bottling and packaging processes
FBPBPG4002	Manage filling and packaging of fermented beverages
FBPCHE4001	Prepare and present cheese
FBPCHE5005	Produce lactic acid coagulated artisan cheese
FBPCHE5006	Produce rennet coagulated artisan cheese
FBPCHE5007	Produce acid and heat coagulated artisan cheese
FBPCHE5008	Ripen artisan cheese
FBPFST4013	Interpret and respond to food and/or beverage test results
FBPFST4014	Apply sensory analysis in food and/or beverage production
FBPFST5031	Identify the microbiological and biochemical properties of fermented food and/or beverages
FBPPPL4008	Prepare and present artisanal food and/or beverages
FBPTEC3003	Filter fermented beverages
FBPTEC3004	Prepare, fill and store barrels for aging spirits
FBPTEC4012	Manage raw materials
FBPTEC4013	Manage wort production for brewing
FBPTEC4014	Manage cellar operations
FBPTEC4015	Manage and propagate yeast
FBPTEC4016	Produce fruit-based wash for distillation
FBPTEC4017	Produce grain-based wash for distillation
FBPTEC4018	Manage still operations to produce white spirits
FBPTEC4019	Manage still operations to produce brown spirits
FBPTEC4020	Blend spirits
FBPTEC4021	Apply regulatory requirements to the production of alcoholic beverages
FBPTEC4022	Prepare starter cultures for fermentation
FBPTEC4023	Control and monitor fermentation
FBPTEC4024	Produce fermented and dry-cured meat products
FBPTEC5003	Design an artisan food production facility