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| FBPSS00045 | Artisan Distiller Skill Set |

Modification History

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

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| Description  This skill set is designed to cover the knowledge and skills required to work as an artisan distiller, producing fermented and distilled beverages using a still, for a retail market. It applies to individuals who have demonstrated experience of managing the health, safety and environmental risks and hazards that exist in a distillery. |
| Pathways Information  These units of competency provide credit towards a number of qualifications in the FBP Food, Beverage and Pharmaceutical Training Package, including:   * FBP40619 Certificate IV in Artisan Fermented Products |
| Licensing/Regulatory Information  Legislative and regulatory requirements apply to food safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery. |
| Skill Set Requirements   * FBPFST4013 Interpret and respond to food and/or beverage test results * FBPFST4014 Apply sensory analysis in food and/or beverage production * FBPTEC4003 Control food contamination and spoilage * FBPTEC4012 Manage raw materials * 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 |
| Target Group  This skill set is for individuals working in a small distillery who oversee the production of artisan distilled spirits. |
| Suggested words for Statement of Attainment  These competencies from the FBP Food, Beverage and Pharmaceutical Training Package meet the requirements for an artisan distiller. |