

Artisanal Food & Beverage Project



Summary of Validation Feedback, Responses and Actions

July 2019

This project includes the development of 2 new qualifications, 27 new units of competency, and 9 new skill sets and the review of 7 units of competency within the *FBP Food, Beverage and Pharmaceutical Training Package*. The final draft materials were developed as a result of feedback provided by stakeholders and Subject Matter Experts (SMEs) during the validation period 16th May – 2nd June 2019. During this time feedback was received via email, surveys, and telephone. Validation meetings were held 27th and 28th May 2019 were held with SMEs, with representatives from:

- Cheesemaker meeting attendees
 - Industry & Industry Association – National (based in Vic)
 - RTO – SA
- Distilling meeting attendees
 - Industry – Vic, Tas
 - Industry Association – National
- All Brewing meeting attendees
 - Industry – WA, NSW, Qld
 - RTO - NSW
 - Industry Association - National
- Fermenting meeting attendees
 - Industry – Vic, Tas, SA
 - RTO - SA
 - Industry Association – National (based in SA)

All documents were validated through this process.

As a direct result of feedback received during the validation process, a number of changes were made to the documents under review.

Qualification **FBP4XX19 Certificate IV in Artisan Fermented Products**

- *FBPTEC4XXX16 Manage and propagate yeast* removed from core and included as compulsory for both the 'Brewing' and 'Distilling' specialisations.
- *FBPPPL4XX1 Prepare and present artisan food and beverages* removed from 'Food and non-alcoholic beverages' specialisation and added to general electives

Skill Sets

- Changes to units in:
 - *Artisan Cheese Maker Skill Set*
 - *Artisan Olive Producer Skill Set*
 - *Artisan Distiller Skill Set*
 - *Establish an Artisan Food or Beverage Business Skill Set*
- Additional skill set *Prepare to Set up an Artisan Food or Beverage Production Business Skill Set*

Units of competency

- Minor changes made to most units of competency (refer to tables below)
- Unit *FBPTEC4XX13 Manage still operations* split in to two units:
 - *FBPTEC4XX13 Manage still operations to produce white spirits*
 - *FBPTEC4XX17 Manage still operations to produce brown spirits*
- *FBPTEC4XX12 Manage wort production for distilling* renamed to *Produce grain-based wash for distillation*
- *FBPTEC4XX6 Produce wash for distillation* renamed to *Produce fruit-based wash for distillation*
- *FBPFST5XX1 Identify the microbiological and chemical properties of fermented food and beverages* renamed to *Identify the microbiological and biochemical properties of fermented food and beverages*

[Visit the Skills Impact website](#) to view a full list of the documents that were submitted for validation during this phase.

Below is a summary of the issues raised for the draft qualifications, units of competency and skill sets developed and reviewed for the Artisanal Food and Beverage project, and how these issues have been dealt with. This involves a consideration of the information provided, views of industry stakeholders and from people who are part of the Subject Matter Expert Working Group process. Resolutions are constructed to consider the needs and views of stakeholders to the extent possible, and to comply with the *Standards for Training Package 2012*. The resolutions may represent a compromise on one or more stakeholder views with the aim of a workable outcome for industry, State and Territory Training Authorities (STAs) and training providers.

Acronyms used - PC – performance criteria, PE – performance evidence, KE – knowledge evidence, AC – assessment conditions, SMEs – Subject Matter Experts

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Summary of validation feedback on Qualifications

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
FBP4XX19 Certificate IV in Artisan Fermented Products		
<ul style="list-style-type: none"> Industry Training Advisory Body/Skill Council/Skills Activity Council/Curriculum Maintenance Manager (CMM), Qld 	<i>via validation survey</i> Supported	Thank you
<ul style="list-style-type: none"> All meeting attendees - Industry, RTO, Industry Association 	<i>via validation meeting</i> Supported, pending changes <ul style="list-style-type: none"> Remove <i>FBPTEC4XXX16 Manage and propagate yeast</i> from core and include as compulsory for 'Brewing' and 'Distilling' specialisations. Remove <i>FBPPPL4XX1 Prepare and present artisan food and beverages</i> from 'Food and non-alcoholic beverages' specialisation 	Suggestions adopted and packaging rules amended.
FBP5XX19 Diploma of Artisan Cheesemaking		
<ul style="list-style-type: none"> Industry Training Advisory Body/Skill Council/Skills Activity Council/Curriculum Maintenance Manager (CMM), Qld 	<i>via validation survey</i> Supported	Thank you
<ul style="list-style-type: none"> All Cheesemaker meeting attendees RTO, Industry & Industry Association 	<i>via validation meeting</i> Supported	Thank you

Summary of validation feedback on Skill Sets

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
FBPSSXXX1 Cheesemonger Skill Set		
<ul style="list-style-type: none"> All Cheesemaker meeting attendees RTO, Industry & Industry Association 	<i>via validation meeting</i> Supported	Thank you
FBPSSXXX2 Artisan Cheese Maker Skill Set		
<ul style="list-style-type: none"> All Cheesemaker meeting attendees RTO, Industry & Industry Association 	<i>via validation meeting</i> Supported, pending changes <ul style="list-style-type: none"> Remove FBPCHE5XX3 Produce acid and heat coagulated artisan cheese from list of units Correct title to Artisan cheesemaker skill set 	Suggestions adopted
FBPSSXXX3 Artisan Brewer Skill Set		
<ul style="list-style-type: none"> Industry, WA 	<i>via validation survey</i> Not supported I believe with the option of a short brewing based skill set, the cert is devalued, why would I pay more and study longer for the cert if I can get all the needed knowledge from this skill set?	This skill set is targeted to individuals who have some skills and knowledge around workplace health and safety and quality food production, such as chefs or food productions workers who may be seeking a change of career, or 'makers' who are currently working in a brewery or a distillery.
<ul style="list-style-type: none"> "All Brewing meeting attendees Industry, RTO, Industry Association" 	<i>via validation meeting</i> Supported	Thank you

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
FBPSSXXX4 Artisan Food and Beverage Fermenter Skill Set		
<ul style="list-style-type: none"> All Fermenting meeting attendees Industry, RTO, Industry Association 	via validation meeting Supported	Thank you
FBPSSXXX5 Artisan Olive Producer Skill Set		
<ul style="list-style-type: none"> All Fermenting meeting attendees Industry, RTO, Industry Association 	<i>via validation meeting</i> Supported, pending changes <ul style="list-style-type: none"> Swap <i>FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems</i> with new unit <i>FBPTEC4XX1 Manage raw materials</i> 	Suggestions adopted
FBPSSXXX6 Artisan Distiller Skill Set		
<ul style="list-style-type: none"> All Distilling meeting attendees Industry, Industry Association 	<i>via validation meeting</i> Supported, pending changes <ul style="list-style-type: none"> Replace <i>FBPTEC4XX13 Manage still operations</i> with proposed updated units <i>FBPTEC4XX13 Manage still operations to produce white spirits</i> and <i>FBPTEC4XX17 Manage still operations to produce brown spirits</i> Update titles of units <i>FBPTEC4XX12</i> and <i>FBPTECTEC4XX8</i>. 	Suggestions adopted
FBPSSXXX7 Establish an Artisan Food or Beverage Business Skill Set and FBPSSXXX9 Prepare to Set up an Artisan Food of Beverage Production Business		
<ul style="list-style-type: none"> All Cheesemaker meeting attendees RTO, Industry & Industry Association 	<i>via validation meeting</i> Supported	Thank you
<ul style="list-style-type: none"> All Brewing, Distilling & Fermenting meeting attendees 	<i>via validation meeting</i> Supported, pending changes	Suggestions adopted

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
Industry, Industry Association	<ul style="list-style-type: none"> Remove <i>AHCBUS516 Develop and review a business plan</i> and replace with a micro business unit from BSB Business Services Training package Remove <i>FBPTEC5XX11 Design an artisan food production facility</i> and replace with <i>FBPFST4009 Label foods according to legislative requirements</i>. Also suggest creating new skill set that includes <i>FBPTEC5XX11 Design an artisan food production facility</i>, <i>AHCBUS516 Develop and review a business plan</i>, and an environmental sustainability unit 	
<ul style="list-style-type: none"> RTO, SA 	<p><i>via email (post validation meeting)</i> New version supported It does work but I felt that most small producers have asked for Design an artisan food production facility. It is rare that an artisan dairy producer would use other facilities but in the case of general foods, yes they can co share some facilities so I am ok with the change if it is not focused on Artisan Cheese.</p>	<p>These skill sets are intended to be cross-sector skill sets – they apply to multiple sector areas. Whilst cheesemakers are highly unlikely to share a premises to make their cheeses, it is not unheard of in other artisan facilities. This skill set could even be used by people outside of those addressed in the Artisanal project, such as bakers or even wine makers. Industry SMEs said at the validation meeting that by taking out the <i>Design an artisan food production facility</i> it makes the skill set usable by more people.</p> <p>A pathway to the <i>Diploma of Cheesemaking</i> has been included in the <i>Prepare to Set up an Artisan Food of Beverage Production Business Skill Set</i> to provide a connection between the skill set and the qualification.</p>
<ul style="list-style-type: none"> Industry, Industry Association, National (Vic based) 	<p>I must admit, I was also quite perplexed by the changes made.</p> <p>I share [others'] concern that few artisan cheesemakers - especially if they want to sell their cheese and therefore need to be licensed - would contemplate using other facilities. The dairy food safety regulatory requirements alone would not permit it. And the design and setup of any facility where cheese is to be made is really important. I really don't see how 'food labelling' has anything to do with it!</p> <p>I also don't see developing a business plan to be any more difficult than or really different to 'developing a micro business proposal'.</p> <p>Will the other skill set you attached just now apply to the artisan cheesemaking diploma course? I think it's really important that it does.</p>	

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
FBPSSXXX8 Present Artisan Food and Beverages Skill Set		
<ul style="list-style-type: none"> All Cheesemaking & Fermenting meeting attendees Industry, Industry Association 	<i>via validation meetings</i> Supported	Thank you

Summary of feedback on draft Units of Competency

Acronyms - PC – performance criteria, PE – performance evidence, KE – knowledge evidence, AC – assessment conditions, SMEs – Subject Matter Experts

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
FBPBPG4XX1 Manage bottling and packaging processes		
<ul style="list-style-type: none"> Industry Training Advisory Body/Skill Council/Skills Activity Council/Curriculum Maintenance Manager (CMM), Qld 	<i>via validation survey</i> Supported	Thank you
<ul style="list-style-type: none"> Fermenting meeting attendees Industry & Industry Association 	<i>via validation meeting</i> Supported	Thank you
FBPBPG4XX2 Manage filling and packaging of fermented beverages		
<ul style="list-style-type: none"> Industry Training Advisory Body/Skill Council/Skills Activity Council/Curriculum Maintenance Manager (CMM), Qld 	<i>via validation survey</i> Supported	Thank you
<ul style="list-style-type: none"> All Brewing meeting attendees Industry, RTO, Industry Association 	<i>via validation meeting</i> Supported, pending changes <ul style="list-style-type: none"> Add to Element 2 - 'Add additional ingredients as required and record for traceability' Refer to 'equipment and product' in multiple places throughout unit Change PC 2.2 to 'Carbonate product to specification' 	Suggestions adopted

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
	<ul style="list-style-type: none"> • Add 'as necessary' to PC 2.6 • Remove PC 3.4 • Add new PC after 3.6 - 'Ensure quality parameters are in specification' • Change PC 3.7 to 'Pasteurise product' • Change PC 3.8 to 'Apply labels, batch codes and best before dates to containers' • Change PC 3.10 to 'Identify out-of-specification product, process and equipment performance and address or rectify where applicable' • Add new PC - '3.11 Record batch information for record keeping' <p>Changes to Knowledge Evidence:</p> <ul style="list-style-type: none"> • Add 'safe manual handling practices' • remove 'with sugar' from carbonation methods • remove 'pasteurised' from shelf life of beverages • Add 'trade weights and measures' to requirements list • Add 'calculations of pasteurisation units' • Add 'calculations of CO2 leads in product' 	
FBPCHE4XX1 Prepare and present cheese		
<ul style="list-style-type: none"> • All Cheese meeting attendees RTO, Industry & Industry Association 	<p><i>via validation meeting</i></p> <p>Supported, pending changes</p> <ul style="list-style-type: none"> • In Performance Evidence and Knowledge Evidence, add reference to 'blue cheese' and 'pastafilata cheese' • Add reference to 'animal breed, diet and seasonality' to Knowledge Evidence 	Suggestions adopted
FBPCHE5XX1 Produce lactic acid coagulated artisan cheese		
<ul style="list-style-type: none"> • All Cheese meeting attendees 	<p><i>via validation meeting</i></p> <p>Supported, pending changes</p>	Suggestions adopted

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
RTO, Industry & Industry Association	<ul style="list-style-type: none"> Update PC 1.3 to 'Prepare milk and started using good hygiene practice (GHP) 	
FBPCHE5XX2 Produce rennet coagulated artisan cheese		
<ul style="list-style-type: none"> All Cheese meeting attendees RTO, Industry & Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Update PC 1.3 to 'Prepare milk and started using good hygiene practice (GHP) Update PC 3.2 to remove 'for mould-ripened cheese' and add 'starter cultures' Add PC to Element 4 - '4.11 Prepare curd for stretching if required for specific cheese' Increase number of cheese to produce in Performance Evidence, and added 'mould ripened cheese' to the list of cheese types 	Suggestions adopted
FBPCHE5XX3 Produce acid and heat coagulated artisan cheese		
<ul style="list-style-type: none"> All Cheese meeting attendees RTO, Industry & Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Update PC 1.3 to 'Prepare milk and started using good hygiene practice (GHP) In PC 3.4 change 'fat' to 'protein' Add 'according to cheese type' to PC 3.6 	Suggestions adopted
FBPCHE5XX4 Ripen artisan cheese		
<ul style="list-style-type: none"> All Cheese meeting attendees RTO, Industry & Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Minor updates in Knowledge Evidence 	Suggestions adopted

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
FBPFST4XX1 Interpret and respond to test results		
<ul style="list-style-type: none"> All meeting attendees Industry, RTO, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Move content from Foundation Skills to Knowledge Evidence with reference to what is relevant to sector, and add 'statistical processes' In Performance Evidence: <ul style="list-style-type: none"> add 'most relevant to the job role' change 'yest count' to 'microbiological counts' add 'water activity (Aw)' 	Suggestions adopted
FBPFST4XX2 Apply sensory analysis in food and/or beverage production		
<ul style="list-style-type: none"> Industry, WA 	<p><i>via validation survey</i> Supported</p>	Thank you
<ul style="list-style-type: none"> All meeting attendees Industry, RTO, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes In Application, replace 'evaluation' with 'analysis' (and make consistent throughout document) In Knowledge Evidence: - add 'industry codes of practice relevant to industry sector' - add 'used for sensory analysis' to 'typical samples' reference - add '(savoury)' after umami</p>	Suggestions adopted
FBPFST5XX1 Identify the microbiological and chemical properties of fermented food and beverages		
<ul style="list-style-type: none"> All Fermenting meeting attendees 	<p><i>via validation meeting</i> Supported, pending changes</p>	Suggestions adopted (and massaged to fit unit template/Standards)

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
Industry, RTO, Industry Association	<ul style="list-style-type: none"> Update title to include 'biochemical' (and update references throughout) In Application, changes to statement In Element 2, change 'bacteria' to 'microorganisms' Updates to PC 3.3 Add 'salinity & alcohol' to PC5.1 Add a new Element after 1: (new) 'Element 2 Identify the microorganisms in the fermentation process' + suggested Performance Criteria Multiple suggestions for additions and removals from Knowledge Evidence Update of Assessment Conditions 	
<ul style="list-style-type: none"> All Cheese meeting attendees Industry, RTO, Industry Association 	<i>via validation meeting</i> Supported, pending changes <ul style="list-style-type: none"> Correct '(Aw)' in PC 5.1 	Suggestions adopted
FBPPPL4XX1 Prepare and present artisanal food and beverages		
<ul style="list-style-type: none"> All meeting attendees Industry, RTO, Industry Association 	<i>via validation meeting</i> Supported, pending changes <ul style="list-style-type: none"> In Application add requirements for Responsible Service of Alcohol (RSA) for serving alcoholic beverages, and food service licence for serving food. In Elements 3 add reference to safe durations food can be left out Edit to PC 3.5 Add 'best before dates' to Knowledge Evidence Corrections in Assessment Conditions 	Suggestions adopted
FBPTEC3XX15 Filter fermented beverages		

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
<ul style="list-style-type: none"> All Brewing meeting attendees Industry, RTO, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Change PC 2.2 to 'sanitise' Add PC to Element 2 - 'Record quality parameters throughout process' Add 'diatomaceous earth (DE)' to Performance Evidence 	Suggestions adopted
FBPTEC3XX8 Prepare, fill and store barrels for aging spirits		
<ul style="list-style-type: none"> All Distilling meeting attendees Industry, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Updates to Element 1 Remove PC 1.7 In Knowledge Evidence, add 'purpose of barrelling', 'the effects of aging oak' and 'hydration methods' 	Suggestions adopted
FBPTEC4XX1 Manage raw materials		
<ul style="list-style-type: none"> All Brewing, Distilling & Fermenting meeting attendees Industry, RTO, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Updates to element 1, including addition of two PCs and reference to quality Add PC about responding to out-of-specification materials to Element 3 Change PC 4.1 to refer to 'handling raw materials' In Performance Evidence, add 'develop product specification' and 'respond to out of specification materials' Addition to Knowledge Evidence 	Suggestions adopted
FBPTEC4XX2 Manage wort production for brewing		

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
<ul style="list-style-type: none"> Industry Training Advisory Body/Skill Council/Skills Activity Council/Curriculum Maintenance Manager (CMM), Qld 	<p><i>via validation survey</i> Supported</p>	Thank you
<ul style="list-style-type: none"> All Brewing meeting attendees Industry, RTO, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Combine PC 1.1 and 1.2, and add 'Apply effective clean in place (CIP) and sanitation procedures' Add recording to PC 1.5 Add new PC to Element 1 - 'Ensure adequate quantities and specifications of raw materials' In PC 4.3 change 'grain hysts' to 'spent grist' Remove 'to ensure traceability' to PC 4.4 Rename Element 5 to 'Boil wort' Change PC 5.1 from 'pump' to 'transfer' Rename Element 6 to 'Cast wort' Changes to PC 6.1 and 6.4 In Knowledge Evidence, add: <ul style="list-style-type: none"> formulas and calculations used in recipe design in order to adjust process as required isomerization of hops role of enzymes in mash process, particularly alpha and beta amylase, cleaning, sanitisation and sterilisation procedures and purpose 	Suggestions adopted
FBPTEC4XX3 Manage cellar operations		
<ul style="list-style-type: none"> Industry, WA 	<p><i>via validation survey</i> Supported</p>	

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
<ul style="list-style-type: none"> All Brewing & Distilling meeting attendees Industry, RTO, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Combine PC 1.1 and 1.2, and add 'confined spaces, CO2 and working at heights' Add PC to Element 1 'monitor and record fermentation process' Add 'if required' to PC 2.1 and 2.2 PC 2.4 was missing, but add in this place new PC 'Dry hop as required to product specification' In Element 2 add PC about 'adding processing aids as per specification' In Knowledge Evidence add 'confined spaces and pressure vessels', and 'knowledge of 'dry hop' techniques' 	Suggestions adopted
FBPTEC4XX16 Manage and propagate yeast		
<ul style="list-style-type: none"> Industry, WA 	<p><i>via validation survey</i> Supported</p>	Thank you
<ul style="list-style-type: none"> All Brewing & Distilling meeting attendees Industry, RTO, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Minor changes to PCs throughout Add 'pitch' references in Performance Evidence and Knowledge Evidence 	Suggestions adopted
FBPTEC4XX6 Produce wash for distillation (renamed to <i>Produce fruit-based wash for distillation</i>)		
<ul style="list-style-type: none"> All Distilling meeting attendees Industry, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Rename unit to 'Produce fruit-based wash for distillation' Refer to 'fruit and vegetable' in Application 	Suggestions adopted
FBPTEC4XX12 Manage wort production for distilling (renamed to <i>Produce grain-based wash for distillation</i>)		

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
<ul style="list-style-type: none"> All Distilling meeting attendees Industry, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <p>Rename unit to 'Manage grain-based wash for distilling'</p>	Suggestion adopted - unit renamed to be 'Produce grain-based wash for distillation'
FBPTEC4XX13 Manage still operations (now split in to two units - <i>FBPTEC4XX13 Manage still operations to produce white spirits and FBPTEC4XX17 Manage still operations to produce brown spirits</i>)		
<ul style="list-style-type: none"> All Distilling meeting attendees Industry, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Split this unit in to two units (with minor changes in each) - one for producing white spirits, the other for producing brown spirits. In unit for brown spirits, add PCs 'distil into low wine, collect low wine in receival vessel, transfer low wine into spirit still" Add reference to local council in Application 	Suggestions adopted - now FBPTEC4XX13 Manage still operations to produce white spirits and FBPTEC4XX17 Manage still operations to produce brown spirits
<ul style="list-style-type: none"> All Distilling meeting attendees Industry, Industry Association 	<p><i>Via email (post validation meeting)</i></p> <ul style="list-style-type: none"> Supported both new units <ul style="list-style-type: none"> FBPTEC4XX13 Manage still operations to produce white spirits FBPTEC4XX17 Manage still operations to produce brown spirits 	Thank you
FBPTEC4XX7 Blend spirits		
<ul style="list-style-type: none"> All Distilling meeting attendees Industry, Industry Association 	<p><i>via validation meeting</i> Supported</p>	Thank you
FBPTEC4XX11 Apply regulatory requirements to the production of alcoholic beverages		

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
<ul style="list-style-type: none"> All Brewing & Distilling meeting attendees Industry, RTO, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Add PC to Element 1- 1.6 'Determine appropriate method of establishing dutiable quantity' Add PC to Element 2 covering 'recording dilution details' Add 'dilution' to Performance Evidence Update in Knowledge Evidence - 'determine' alcohol content instead of 'measure' 	Suggestions adopted
FBPTEC4XX9 Prepare starter cultures for fermentation		
<ul style="list-style-type: none"> All Fermenting meeting attendees Industry, RTO, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Throughout unit, change 'fermentation product/end product' to 'starter culture' Remove PC 2.5, then minor updates to PCs in Element 2 In Performance Evidence and Knowledge Evidence, update product lists to 'yeast, bacteria, fungi, and, yeast and bacteria SCOBY' Other minor updates in Knowledge Evidence, including adding reference to 'mothering process' 	Suggestions adopted
FBPTEC4023 Control and monitor fermentation		
<ul style="list-style-type: none"> All Fermenting meeting attendees Industry, RTO, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> Change PC2.4 to 'control fermentation process parameters' Change PC 2.5 to refer to 'progress of fermentation' Change PC 2.9 to 'prepare product for packaging' Change PC 3.1 to refer to collecting samples for tests 	Suggestions adopted

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
	<ul style="list-style-type: none"> • Add new PC 3.5 'take appropriate action based on test results' • In Foundation Skills, add 'Aw' to salinity • In Performance Evidence and Knowledge Evidence, update product lists to 'yest, bacteria, fungi, and, yeast and bacteria SCOBY' • Other minor updates in Knowledge Evidence, including adding 'how to handle and transport samples for lab testing' 	
FBPTEC4XX14 Produce fermented and dry cured meat products		
<ul style="list-style-type: none"> • Fermenting meeting attendees Industry, RTO, Industry Association 	<p><i>via validation meeting</i> Supported, pending changes</p> <ul style="list-style-type: none"> • Change 'bacterial' references to 'microbiological / microorganisms' • Add 'hazard' to PC 1.4 • Elements 3 & 4, change 'in line with' to 'according to' • Add to Elements 4 and 5, 'Identify appropriate actions based on test results' • Suggested content to be removed from Knowledge Evidence 	Suggestions adopted
FBPTEC5003 Design an artisan food production facility		
<ul style="list-style-type: none"> • Meeting attendees Industry, RTO, Industry Association 	<p><i>via validation meetings</i> Supported, pending changes</p> <ul style="list-style-type: none"> • Swap Elements 1 and 2 • Add reference to identifying regulatory requirements for industry, choosing suitable locations based on zoning, access to utilities, safe ingress and egress • Other minor updates in PCs, including adding parking and staff amenities 	Suggestions adopted

Revised units of competency

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
FBPCEL2009 Carry out transfer operations (Release 2)		
<ul style="list-style-type: none"> Industry, Tas 	<i>Via email</i> Supported	Thank you
FBPCHE5001 Carry out sampling and interpret tests for cheese production (Release 2)		
<ul style="list-style-type: none"> All Cheese meeting attendees RTO, Industry & Industry Association 	<i>via validation meeting</i> Supported	Thank you
FBPFST4009 Label food and/or beverages according to legislative requirements (Release 2)		
<ul style="list-style-type: none"> Industry Training Advisory Body/Skill Council/Skills Activity Council/Curriculum Maintenance Manager (CMM), Qld 	<i>via validation survey</i> Supported	Thank you
<ul style="list-style-type: none"> All meeting attendees Industry, RTO, Industry Association 	<i>via validation meeting</i> Supported, pending changes <ul style="list-style-type: none"> Change PC 1.1 to refer to 'legal requirements' instead of 'components' In Knowledge Evidence, add 'industry' to second bullet point 	Suggestion adopted
FBPFST5010 Implement and review the preparation of milk for processing (Release 2)		

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
<ul style="list-style-type: none"> All Cheese meeting attendees Industry, RTO, Industry Association 	<i>via validation meeting</i> Supported	Thank you
FBPFSY4001 Supervise and maintain a food safety plan (Release 2)		
<ul style="list-style-type: none"> All meeting attendees Industry, RTO, Industry Association 	<i>via validation meeting</i> Supported, pending changes <ul style="list-style-type: none"> Updates in Knowledge Evidence to check reference to 'food safety plan/system' 	Suggestions adopted
FBPTEC4003 Control food and/or beverage contamination and spoilage (Release 2)		
<ul style="list-style-type: none"> All meeting attendees Industry, RTO, Industry Association 	<i>via validation meeting</i> Supported, pending changes <ul style="list-style-type: none"> In Knowledge Evidence add reference to 'sanitation' as well as 'definitions of and techniques for cleaning and sanitation' Remove reference to 'ethics' in the unit 	Suggestions adopted in Knowledge Evidence. Suggestions about removing references to 'ethics' referred to IRC and were rejected. However the topic of ethics will be added to a future Skills Forecast to address this concern in detail
FBPTEC4009 Identify the physical and chemical properties of materials, food and related products (Release 2)		
<ul style="list-style-type: none"> All Cheese and Fermenting meeting attendees Industry, RTO, Industry Association 	<i>via validation meeting</i> Supported	Thank you