

Modification History

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

| FBP4XX19 | Certificate IV in Fermented Food and Beverages | | | | | | | | | | | | |
|--|---|------------|---|------------|---------------------------------------|------------|---|------------|---|------------|--|------------|--------------------------------|
| <p>Qualification Description</p> <p>This qualification reflects the role of those producing fermented food and/or beverage products. In this role, makers analyse materials and products, exercising judgement to guide the fermentation process and the work of others.</p> <p>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.</p> | | | | | | | | | | | | | |
| <p>Entry Requirements</p> <p>There are no entry requirements for this qualification.</p> | | | | | | | | | | | | | |
| <p>Packaging Rules</p> <p>To achieve this qualification, competency must be demonstrated in:</p> <ul style="list-style-type: none"> 20 units of competency: <ul style="list-style-type: none"> 11 core units plus 9 elective units <p>Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:</p> <ul style="list-style-type: none"> at least 4 units from Group A, B and/or C up to 4 units from Group D up to 2 units from this or any other endorsed training package or accredited course. <p>Any combination of electives that meets the rules above can be selected for the award of the <i>FBP4XX19 Certificate IV in Fermented Food and Beverages</i>. Where appropriate, electives may be packaged to provide a qualification with a specialisation.</p> <p>Packaging for Specialisations</p> <p>Electives must be packaged to provide a qualification with a specialisation area as follows:</p> <ul style="list-style-type: none"> All Group A electives must be selected for award of <i>FBP4XX19 Certificate IV in Fermented Food and Beverages (Brewing)</i> At least 4 Group B electives must be selected for award of <i>FBP4XX19 Certificate IV in Fermented Food and Beverages (Distilling)</i> All Group C electives must be selected for award of <i>FBP4XX19 Certificate IV in Fermented Food and Beverages (Fermentation)</i>. <p>Core Units</p> <table border="1"> <tbody> <tr> <td>FBPWHS4002</td> <td>Maintain work health and safety processes</td> </tr> <tr> <td>FBPFST4XX1</td> <td>Interpret and respond to test results</td> </tr> <tr> <td>FBPFST4XX2</td> <td>Apply sensory analysis in fermented food and/or beverage production</td> </tr> <tr> <td>FBPFSY4001</td> <td>Supervise and maintain a food safety plan</td> </tr> <tr> <td>FBPPPL4002</td> <td>Plan and coordinate production equipment maintenance</td> </tr> <tr> <td>FBPPPL4003</td> <td>Schedule and manage production</td> </tr> </tbody> </table> | | FBPWHS4002 | Maintain work health and safety processes | FBPFST4XX1 | Interpret and respond to test results | FBPFST4XX2 | Apply sensory analysis in fermented food and/or beverage production | FBPFSY4001 | Supervise and maintain a food safety plan | FBPPPL4002 | Plan and coordinate production equipment maintenance | FBPPPL4003 | Schedule and manage production |
| FBPWHS4002 | Maintain work health and safety processes | | | | | | | | | | | | |
| FBPFST4XX1 | Interpret and respond to test results | | | | | | | | | | | | |
| FBPFST4XX2 | Apply sensory analysis in fermented food and/or beverage production | | | | | | | | | | | | |
| FBPFSY4001 | Supervise and maintain a food safety plan | | | | | | | | | | | | |
| FBPPPL4002 | Plan and coordinate production equipment maintenance | | | | | | | | | | | | |
| FBPPPL4003 | Schedule and manage production | | | | | | | | | | | | |

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| FBPTEC4003 | Control food contamination and spoilage |
| FBPTEC4006 | Apply an understanding of legal requirements of food production |
| FBPTEC4XX1 | Manage raw materials |
| MSL973013 | Perform basic tests |
| MSMENV272 | Participate in environmentally sustainable work practices |

Elective Units

Group A – Brewing

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| FBPTEC4XX2 | Manage wort production |
| FBPTEC4XX3 | Manage cellar operations |
| FBPCEL2009 | Carry out transfer operations |

Group B – Distilling

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| FBPTEC4XX4 | Manage continuous still operations |
| FBPTEC4XX5 | Manage pot still operations |
| FBPTEC4XX6 | Produce wash for distillation |
| FBPTEC4XX7 | Blend spirits |
| FBPTEC3XX8 | Prepare, fill and store barrels for aging spirits |
| FBPCEL2009 | Carry out transfer operations |

Group C – Fermenting

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| FBPTEC4XX9 | Prepare for fermentation |
| FBPTEC4XX10 | Control and monitor fermentation |

Group D – Other electives

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| BSBSMB401 | Establish legal and risk management requirements of small business |
| BSBSMB402 | Plan small business finances |
| FBPCEL3005 | Operate the pressing process |
| FBPCEL3006 | Operate the fine filtration process |
| FBPCEL3007 | Operate clarification by separation (centrifugation) process |
| FBPCEL3008 | Operate the rotary vacuum filtration process |
| FBPCEL3009 | Operate the crossflow filtration process |
| FBPCEL3011 | Operate the reverse osmosis process |
| FBPFST4009 | Label foods according to legislative requirements |
| FBPFST5008 | Develop a new food product |

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| FBPFSY5001 | Develop a HACCP-based food safety plan |
| FBPOPR3004 | Set up a production or packaging line for operation |
| FBPPPL3003 | Participate in improvement processes |
| FBPPPL3004 | Lead work teams and groups |
| FBPPPL4007 | Manage internal audits |
| FBPTEC3001 | Apply raw materials, ingredient and process knowledge to production problems |
| FBPTEC4002 | Apply principles of food packaging |
| FBPTEC4008 | Participate in product recalls |
| FBPTEC5002 | Manage utilities and energy for a production process |
| FBPTEC5XX11 | Design an artisan food production facility |
| MSL922001 | Record and present data |
| SIRRFSA001 | Handle food safely in a retail environment |
| TLIA3016 | Use inventory systems to organise stock control |

| Qualification Mapping Information | | | |
|--|--|-------------------|-----------------------------|
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBP4XX19 Certificate IV in Fermented Food and Beverages | | New qualification | No equivalent qualification |

Links
Companion Volumes, including Implementation Guides, are available at VETNet, at <https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>.