

**Modification history**

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

FBPTEC4XX6	Produce wash for distillation
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to prepare and ferment a wash for the distillation of spirit.</p> <p>This unit applies to those workers who have responsibility for overseeing the operations of fermented beverages and the quality assurance requirements associated with those products. It may include supervising the work of others.</p> <p>Legislative requirements relating to producing alcohol apply to this unit. Users are advised to check current requirements with the Australian Tax Office, state/territory liquor licensing and health agencies.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Technical (TEC)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare to produce wash	1.1 Identify product to be achieved through distillation 1.2 Identify requirements of wash for specific product 1.3 Identify hazards of producing wash and manage risks
2. Produce wash	2.1 Prepare fruit by crushing, if required for specific product 2.2 Sanitise tank to kill harmful pathogens 2.2 Add crushed fruit and/or water, yeast and adjuncts to sanitised tank
3. Ferment wash	3.1 Set time and temperature for fermentation to allow flavours to develop 3.2 Allow beverage to ferment 3.3 Conduct standard tests to monitor alcohol content, quality and flavour of product 3.4 Analyse test results and adjust process as required 3.5 Complete processing and batch records to ensure traceability
4. Clear wash	4.1 Allow solid particles and flocculated yeast to settle to bottom of fermentation vessel 4.2 Syphon off cleared wash from top of vessel into holding tank 4.3 Conduct standard tests to check quality of product and conditions in tank 4.4 Analyse test results and adjust process as required 4.5 Complete processing and batch records to ensure traceability
5. Conduct housekeeping activities	5.1 Clean equipment and work area in line with workplace procedures 5.2 Conduct routine maintenance activities 5.3 Dispose of waste in line with regulatory requirements

<b>Foundation Skills</b>	
<i>This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.</i>	
Skill	Description
Numeracy	<ul style="list-style-type: none"> <li>Accurately read and interpret gauges and test results</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Identify changes in quality of product and trace source</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPTEC4XX6 Produce wash for distillation		New unit	No equivalent unit
<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>		

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<b>TITLE</b>	<b>Assessment requirements for FBPTEC4XX6 Produce wash for distillation</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has produced a wash for distillation to meet specific and pre-determined product requirements.</p>	
<b>Knowledge Evidence</b>	
<p>An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:</p> <ul style="list-style-type: none"> <li>• purposes of each stage of preparing and producing wash</li> <li>• uses of different types of wash, including fruit wash and sugar wash</li> <li>• stages and changes required for equipment operation, specific to wash</li> <li>• methods used to clear wash, including syphoning off wash without disturbing flocculated yeast at bottom of fermentation vessel, chilling, filtering</li> <li>• quality characteristics and uses of end product and output</li> <li>• materials preparation requirements and effect of variation on the equipment operation</li> <li>• typical tests carried out on wash to check pH, alcohol, bitterness, colour, yeast count</li> <li>• instruments used for testing and how each is calibrated</li> <li>• procedures and equipment used for transfer operations, including pumps, membranes, hoses valves, control instruments</li> <li>• equipment and instrumentation components, purpose and operation</li> <li>• significance and method of monitoring control points within the equipment operation</li> <li>• common causes of variation and corrective action required</li> <li>• sanitisation procedures and purpose</li> <li>• hazards and controls, including manual handling</li> <li>• waste handling requirements</li> <li>• recording requirements for traceability of product and Australian Taxation Office (ATO) regulations.</li> </ul>	
<b>Assessment Conditions</b>	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions: <ul style="list-style-type: none"> <li>• skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace</li> </ul> </li> <li>• resources, equipment and materials: <ul style="list-style-type: none"> <li>• raw materials specific to end product</li> <li>• fermentation vessel</li> </ul> </li> <li>• specifications <ul style="list-style-type: none"> <li>• product specifications.</li> </ul> </li> </ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
<b>Links</b>	<p>Companion Volumes, including Implementation Guides, are available at VETNet:  <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a></p>