|  |  |
| --- | --- |
| FBPSSXXXX9 | Produce Artisan Fermented Food Skill Set |

Modification History

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

|  |
| --- |
| Description  This skill set is designed to cover the knowledge and skills required to produce fermented food, including fermented meat products. |
| Pathways Information  These units of competency provide credit towards a number of qualifications in the FBP Food, Beverage and Pharmaceutical Training Package, including:   * FBP4XX19 Certificate IV in Artisan Fermented Food and Beverages * FBP5XX19 Diploma of Artisan Cheese Making |
| 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   * FBPTEC4XXX9 Prepare for fermentation * FBPTEC4XX10 Control and monitor fermentation * FBPTEC4XX14 Produce fermented meat products * FBPTEC4XXX16 Manage and propagate yeast * FBPFST4XX2 Apply sensory analysis in food and beverage production * FBPFST4XX2 Apply food microbiological and biochemical techniques and analysis |
| Target Group  This skill set is for artisan food makers to produce fermented food, including fermented meat products for  the retail market. |
| Suggested words for Statement of Attainment  These competencies from the FBP Food, Beverage and Pharmaceutical Training Package, Version 3.0, meet the requirements to produce artisan fermented foods for the retail market. |