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| FBPSSXXXX5 | Artisan Olive Producer 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 harvest and produce fermented olives for a retail market. |
| 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 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   * FBPFST4XX2 Apply sensory analysis in fermented food and/or beverage production * FBPFSY5001 Develop a HACCP-based food safety plan * FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems * FBPTEC4003 Control food contamination and spoilage * FBPTEC4002 Apply principles of food packaging * FBPTEC4XX10 Control and monitor fermentation |
| Target Group  This skill set is for artisan food producers to harvest and ferment olives for a retail market. |
| Suggested words for Statement of Attainment  These competencies from the FBP Food, Beverage and Pharmaceutical Training Package meet the requirements for an artisan olive producer. |