Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0 |

| FBPOPR2011 | Identify key stages and beer production equipment in a brewery |
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| Application | This unit of competency describes the skills and knowledge required to identify key stages and beer production equipment in a brewery.  This unit applies to individuals who work under general supervision and exercise limited autonomy in a food processing environment.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Operational (OPR) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Recognise locations and equipment in the brewery for each stage of the brewing process | 1.1 Identify location for each beer production stage  1.2 Identify major equipment and equipment function for each beer production stage |
| 2. Identify key information for each beer production stage | 2.1 Locate workplace information for each production stage  2.2 Confirm work health and safety policy and procedures appropriate for the workplace and each production stage  2.3 Confirm supervisor or key resource person for each location |
| 3. Identify workplace objectives, products and procedures | 3.1 Identify workplace objectives and procedures  3.2 Identify products produced and other services provided by the workplace  3.3 Locate key support functions and explain their contribution to product range and quality  3.4 Recognise key responsibilities of own section or function  3.5 Distinguish work team roles and responsibilities |

| Foundation Skills  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. | |
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| Skill | Description |
| Reading | * Interpret and comprehend workplace information relevant to job role |
| Navigate the world of work | * Identify responsibilities associated with own role |
| Interact with others | * Use modes of communication suitable to purpose to confirm understanding |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPOPR2011 Identify key stages and beer production equipment in a brewery | FDFOP2071A Identify key stages and beer production equipment in a brewery | Updated to meet Standards for Training Packages | Equivalent unit |

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

| TITLE | Assessment requirements for FBPOPR2011 Identify key stages and beer production equipment in a brewery |
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| Performance Evidence | |
| An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.  There must be evidence that the individual has identified key stages and beer production equipment in at least one brewery, including:   * identifying the stages in the brewing process and matching these to different locations within the brewery or company * locating and explaining key functions of the work site, including: * key people * specific work areas and their functions * how functions relate to each other * identifying how each function or process contributes to workplace objectives and product quality * identifying own workplace, key equipment and site layout, roles and responsibilities * identifying workplace information sources, and updating and accessing requirements and procedures. | |

| Knowledge Evidence |
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| 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:   * workplace objectives as they relate to beer production * workplace product and services range * key production sites of the brewery * key functions and processes within the workplace * how each function or process contributes to product and services quality * own workplace and site layout, roles and responsibilities * features and purpose of key equipment and work areas * key people s roles and responsibilities within the brewery * reporting procedures and processes for key stages and beer production equipment in a brewery * workplace information sources, and updating and accessing of requirements and procedures. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * a workplace or an environment that accurately represents workplace conditions * specifications: * work procedures, instructions and general workplace information   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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