Modification history

|  |  |
| --- | --- |
| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 5.0 |

| FBPBEV2XX1 | Identify key stages and beer production equipment in a brewery |
| --- | --- |
| Application | This unit of competency describes the skills and knowledge required to identify key functions of a brewery and the key stages of beer production.  This unit applies to individuals who are preparing to work in a brewery, usually in an operational role where under general supervision.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Beverages (BEV) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Recognise stages and equipment for brewing beer | 1.1 Identify key stages in beer production  1.2 Identify major equipment and equipment function for each beer production stage |
| 2. Identify key information to support beer production | 2.1 Identify workplace information for each production stage, including information about safety and standard operating procedures  2.2 Identify the key health and safety risks in a brewery and how each is controlled  2.3 Confirm supervisor or key resource person for each location or stage |
| 3. Identify workplace products and procedures | 3.1 Identify products produced and other services provided by the brewery  3.2 Identify key responsibilities of different teams or functions within the workplace  3.3 Identify what makes a quality product at the brewery  3.4 Identify the regulatory requirements that need to be met  3.5 Recognise key responsibilities of operator role |

| 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. | |
| --- | --- |
| Skill | Description |
| Reading | * Interpret workplace information relevant to operator role, including SOPs and safety information |

|  |  |  |  |
| --- | --- | --- | --- |
| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPOPR2011X Identify key stages and beer production equipment in a brewery | FBPOPR2011 Identify key stages and beer production equipment in a brewery | Changes to Elements and Performance Criteria to clarity task  Foundation skills refined  Performance Evidence clarified  Minor changes to Knowledge Evidence and Assessment Conditions | Equivalent unit |

|  |  |
| --- | --- |
| 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 |
| --- | --- |
| 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 how the stages relate to each other * identifying at least four health and safety risks within the brewery and how each is controlled. | |

| Knowledge Evidence |
| --- |
| 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:   * product and services range of the brewery * key production sites of the brewery * key functions and processes within the workplace, including storage of raw materials, preparation of grain, yeast management, wort production, cellar operations, bottling and packaging * key legal requirements of beer production * how each function or process contributes to product and services quality * key health and safety risks in a brewery and how they are controlled * own workplace and site layout, roles and responsibilities * features and purpose of key equipment and work areas * roles of key staff members 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 |
| --- |
| Assessment of skills must take place under the following conditions:   * physical conditions: * a brewery 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. |

|  |  |
| --- | --- |
| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  [https://vetnet.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) |