Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0 |

| FBPBEV3XX4 | Operate and monitor a beer filtration process |
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| Application | This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a beer filtration process to make bright beer.  This unit applies to individuals who have responsibility for filtering beer in a brewery. It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of a beer filtration process and associated equipment.  All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, and food safety regulations, legislation and standards that apply to the workplace.  No 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. Prepare the filtration process for operation | 1.1 Confirm beer is available to meet production requirements  1.2 Confirm availability of services according to operating requirements  1.3 Wear appropriate personal protective clothing and ensure correct fit  1.4 Conduct pre-start checks of equipment according to operator instructions, including checking that hygiene and sanitation standards are met  1.5 Set the filtration process to meet production requirements |
| 2. Operate and monitor equipment | 2.1 Start up beer filtration equipment according to safe operating procedures  2.2 Monitor equipment and control points, adjusting temperature, pressure and carbon dioxide to confirm performance is maintained within specification  2.3 Undertake blending of beer according to workplace procedures, as part of filtration process  2.4 Confirm system and sub-system outputs meet specifications  2.5 Undertake testing to ensure yeast effectiveness and freedom from bacterial contamination  2.6 Identify, rectify and report out-of-specification product, process and equipment performance  2.7 Record production and other workplace information according to workplace procedures |
| 3. Shut down the filtration system | 3.1 Shut down the system safely according to operating procedures  3.2 Clean and maintain equipment to meet the workplace cleaning schedule and procedural requirements  3.3 Collect, treat and dispose of or recycle waste generated by both the process and cleaning procedures  3.4 Record workplace information according to workplace procedures |

| 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 workplace and standard operating procedures relevant to work task * Interpret production requirements |
| Writing | * Complete processing records using electronic, digital and/or paper-based formats |
| Numeracy | * Monitor and interpret production and process control indicators and data * Use fractions, decimals, proportions and percentages to determine responses to results * Use volumes (ml, L, hL) and weights (mg, g, kg) to describe product quantities |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPBEV3XX4 Operate and monitor a beer filtration process | FBPOPR2013 Operate a bright beer tank process | Unit merged with FBPOPR2015 Operate a beer filtration process  Prerequisite removed  Unit title and sector code updated to better match work task AQF level in code updated to better match complexity of work task  Minor changes to Performance Criteria to clarify intent  Foundation skills refined  Performance Evidence clarified  Minor changes to Knowledge Evidence and Assessment Conditions | Equivalent |
| FBPBEV3XX4 Operate and monitor a beer filtration process | FBPOPR2015 Operate a beer filtration process | Unit merged with FBPOPR2013 Operate a bright beer tank process  Prerequisite removed  Unit title and sector code updated to better match work task AQF level in code updated to better match complexity of work task  Minor changes to Performance Criteria to clarify intent  Foundation skills refined  Performance Evidence clarified  Minor changes to Knowledge Evidence and Assessment Conditions | Equivalent |

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

| TITLE | Assessment requirements for FBPBEV3XX4 Operate and monitor a beer filtration process |
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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 set up, operated, adjusted and shut down beer filtration equipment to process at least one batch of beer to specifications, including:   * applying safe work practices * applying food safety procedures to work practices * using fobbing equipment correctly to control oxygen and beer quality * undertaking required corrective action in the event of variations to specification and procedures. | |

| 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:   * purpose and principles of the filtration process * relationship between the wort production process, the fermentation process and bright beer tanks * stages and changes that occur during filtration * purpose of filter aids, filtration beds and filters in the beer production process * significance and methods of monitoring control points within the filtration process * beer filtration equipment used, including components, purpose and operation * consequences of turbulence and the procedures to avoid it * effect of bacteria, oxygen and temperature on quality * fobbing and its effect on quality * common causes of variation and corrective action required * contamination/cross contamination and food safety risks related to the filtration process and related controls * good manufacturing practices (GMP) relevant to work task * health and safety hazards and controls relevant to the beer filtration process * environmental issues and controls, including waste handling requirements and procedures * shutdowns and cleaning requirements associated with changeovers * recording requirements and procedures for the beer filtration process * cleaning and sanitation procedures for beer filtration equipment * sampling and testing procedures. |

| Assessment Conditions |
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| Assessment of skills in this unit of competency must take place under the following conditions:   * physical conditions: * a workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * personal protective clothing and equipment * relevant hazard control equipment and storage areas for hazardous goods * filtration equipment * filter aids and stabilising agents * beer to be filtered * specifications: * workplace procedures, including safe work practices, food safety, quality, and environmental requirements * specifications, control points and parameters for the beer filtration equipment and process * beer filtration equipment operating and service manuals * recording requirements and procedures.   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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