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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| FBP4XX19 | Certificate IV in Artisan Fermented Products |
| Qualification DescriptionThis qualification reflects the role of those using artisanal methods to produce fermented food and/or beverage products, such as beer, spirits, miso, table olives and fermented meat products. In this role, makers analyse materials and products, exercising judgement to guide the fermentation process and the work of others.This qualification offers specialisations in:* Brewing
* Distilling, and
* Food and non-alcoholic beverages.

No occupational licensing or certification requirements apply to this unit at the time of publication. However, legislative and regulatory requirements for food processing exist, so local requirements must be checked. All work must comply with Australian food safety standards and relevant codes of practice.  |
| Entry RequirementsThere are no entry requirements for this qualification. |

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| Packaging RulesTo achieve this qualification, competency must be demonstrated in: * 22 units of competency:
* 10 core units plus
* 12 elective units

Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:* at least 9 different units from Group A, B, C and/or D
* up to 3 units from this or any other endorsed training package or accredited course.

Any combination of electives that meets the rules above can be selected for the award of the *FBP4XX19 Certificate IV in Artisan Fermented Products.* Where appropriate, electives may be packaged to provide a qualification with a specialisation.Packaging for SpecialisationsElectives must be packaged to provide a qualification with a specialisation area as follows:* All Group A electives must be selected for award of *FBP4XX19 Certificate IV in Artisan Fermented Products (Brewing),* plus at least 4 units from Group B, C and/or D and up to 3 units from this or any other endorsed training package or accredited course
* All Group B electives must be selected for award of *FBP4XX19 Certificate IV in Artisan Fermented Products (Distilling)* plus 3 units from Group A, C and/or D or from this or any other endorsed training package or accredited course
* All Group C electives must be selected for award of *FBP4XX19 Certificate IV in Artisan Fermented Products (Food and non-alcoholic beverages)* plus at least 4 units from Group A, B and/or D and up to 3 or from this or any other endorsed training package or accredited course.

Core Units

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| FBPFST4XX1 | Interpret and respond to test results |
| FBPFST4XX2 | Apply sensory analysis in fermented food and/or beverage production |
| FBPFST4009 | Label foods according to legislative requirements |
| FBPFSY5001 | Develop a HACCP-based food safety plan |
| FBPTEC4003  | Control food contamination and spoilage |
| FBPTEC4006 | Apply an understanding of legal requirements of food production |
| FBPTEC4XX1 | Manage raw materials  |
| FBPTEC4XXX16 | Manage and propagate yeast |
| FBPWHS4002 | Maintain work health and safety processes |
| MSL973013 | Perform basic tests |

Elective Units**Group A – Brewing**

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| FBPBPG4XX2 | Manage filling and packaging of fermented beverages |
| FBPTEC3XX15 | Filter fermented beverages |
| FBPTEC4XX2 | Manage wort production for brewing |
| FBPTEC4XX3 | Manage cellar operations  |
| FBPTEC4XX11 | Apply regulatory requirements to the production of alcoholic beverages |

**Group B – Distilling**

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| FBPTEC3XX15 | Filter fermented beverages |
| FBPTEC4XX6 | Produce wash for distillation |
| FBPTEC4XX12 | Manage wort production for distilling |
| FBPTEC4XX3 | Manage cellar operations  |
| FBPTEC4XX13 | Manage still operations |
| FBPTEC4XX7 | Blend spirits |
| FBPTEC3XX8 | Prepare, fill and store barrels for aging spirits  |
| FBPCEL2009 | Carry out transfer operations |
| FBPTEC4XX11 | Apply regulatory requirements to the production of alcoholic beverages |

**Group C – Food and non-alcoholic beverages**

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| FBPFST5XX1 | Identify the microbiological and chemical properties of fermented food and beverages |
| FBPPPL4XX1 | Prepare and present artisan food and beverages  |
| FBPTEC4002 | Apply principles of food packaging  |
| FBPTEC4XX10 | Control and monitor fermentation  |
| FBPTEC4XX9 | Prepare starter cultures for fermentation  |

**Group D – Other electives**

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| AHCBUS516 | Develop and review a business plan |
| BSBSMB401 | Establish legal and risk management requirements of small business |
| BSBSMB402 | Plan small business finances  |
| FBPCEL2009 | Carry out transfer operations |
| FBPFST5008 | Develop a new food product |
| FBPFSY4001 | Supervise and maintain a food safety plan |
| FBPOPR3004  | Set up a production or packaging line for operation |
| FBPPPL3003 | Participate in improvement processes |
| FBPPPL3004 | Lead work teams and groups |
| FBPPPL4002 | Plan and coordinate production equipment maintenance |
| FBPPPL4003 | Schedule and manage production |
| FBPPPL4007 | Manage internal audits |
| FBPTEC3001 | Apply raw materials, ingredient and process knowledge to production problems |
| FBPTEC4008 | Participate in product recalls |
| FBPTEC4XX14 | Produce fermented and dry-cured meat products  |
| FBPTEC5002 | Manage utilities and energy for a production process |
| FBPTEC5XX11 | Design an artisan food production facility |
| MSL922001  | Record and present data |
| MSMENV272  | Participate in environmentally sustainable work practices |
| SIRRFSA001 | Handle food safely in a retail environment |
| TLIA3016 | Use inventory systems to organise stock control |

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| Qualification Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
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| FBP4XX19 Certificate IV in Fermented Food and Beverages |  | New qualification | No equivalent qualification |

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