|  |  |
| --- | --- |
| FBPSSXXXX5 | Artisan Olive Producer Skill Set |

Modification History

| Release | Comments |
| --- | --- |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 3.0. |

|  |
| --- |
| DescriptionThis skill set is designed to cover the knowledge and skills required to harvest and produce fermented olives for a retail market. |
| Pathways InformationThese 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 InformationLegislative 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 GroupThis skill set is for artisan food producers to harvest and ferment olives for a retail market. |
| Suggested words for Statement of AttainmentThese competencies from the FBP Food, Beverage and Pharmaceutical Training Package meet the requirements for an artisan olive producer. |