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| FBPSSXXXX6 | Artisan Distiller Skill Set |

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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| Description  This skill set is designed to cover the knowledge and skills required to work as an artisan distiller, producing fermented and distilled beverages using a still, for a retail market. It applies to individuals who have demonstrated experience of managing the health, safety and environmental risks and hazards that exist in a distillery. |
| Pathways Information  These 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 Information  Legislative 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   * FBPFST4XX1 Interpret and respond to test results * FBPFST4XX2 Apply sensory analysis in fermented food and/or beverage production * FBPTEC4003 Control food contamination and spoilage * FBPTEC4XX1 Manage raw materials * FBPTEC4XX12 Manage wort production for distilling * FBPTEC4XX13 Manage still operations * FBPTEC4XX6 Produce wash for distillation * FBPTEC4XX7 Blend spirits |
| Target Group  This skill set is for individuals working in a small distillery who oversee the production of artisan distilled spirits. |
| Suggested words for Statement of Attainment  These competencies from the FBP Food, Beverage and Pharmaceutical Training Package meet the requirements for an artisan distiller. |