|  |  |
| --- | --- |
| FBPSSXXXX6 | Artisan Distiller 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 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 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* 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 GroupThis skill set is for individuals working in a small distillery who oversee the production of artisan distilled spirits. |
| Suggested words for Statement of AttainmentThese competencies from the FBP Food, Beverage and Pharmaceutical Training Package meet the requirements for an artisan distiller. |