Modification history

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

| FBPTEC4XX12 | Manage wort production for distilling |
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| Application | This unit of competency describes the skills and knowledge required to manage the production of wort that will be used to distil spirits.  This unit applies to those workers who have responsibility for overseeing the production wort for fermented beverages and the quality assurance requirements associated with those products. It may include supervising the work of others.  Legislative requirements relating to producing alcohol apply to this unit. Users are advised to check current requirements with the Australian Tax Office and state / territory liquor licensing and health agencies. |
| Prerequisite Unit | Nil |
| Unit Sector | Technical (TEC) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare to produce wort | 1.1 Identify standards, regulations and guidance materials that cover the requirements of working in hazardous and potentially explosive environments  1.2 Identify hazards and manage risks associated with producing wort, including dust, heat and steam  1.3 Wear appropriate personal protective equipment (PPE) to ensure personal safety  1.4 Identify specification for product  1.5 Check quality of raw materials meets quality specifications |
| 2. Mill grain | 2.1 Set mill to crush malted grain to specification  2.2 Carry out test run to ensure malt is crushed to specification  2.3 Operate mill to crush malt and produce grist |
| 3. Convert mash | 3.1 Transfer grist to mash tun  3.2 Set water level, temperature and time in line with product specification, to convert starches to sugars  3.3 Operate mash tun to produce and convert mash  3.4 Monitor quality of mash using simple tests  3.5 Analyse test results and adjust process as required |
| 4. Separate mash | 4.1 Transfer mash into separation vessel  4.2 Monitor separation process by using simple tests  4.3 Dispose of grain husks in line with environmental requirements  4.4 Complete processing and batch records to ensure traceability |
| 5. Conduct housekeeping activities | 5.1 Clean equipment and work area in line with workplace procedures  5.2 Conduct routine maintenance activities  5.3 Dispose of waste in line with regulatory requirements |

| 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 |
| Numeracy | * Measure and record weight of raw materials and volume of wort (using kg and L) * Accurately read and interpret gauges and test results |
| Get the work done | * Identify changes in quality of product and trace source |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPTEC4XX12 Manage wort production for distilling |  | New unit | No equivalent unit |

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

| TITLE | Assessment requirements for FBPTEC4XX12 Manage wort production for distilling |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has managed the production of one batch of wort, to meet product specification, including:   * taking samples to monitor quality * completing batch records in line with company requirements. | |

| Knowledge Evidence |
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| 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 of milling grain to expose starchy material in the husk * problems created from grain that is too heavily crushed or milled * stage and changes that occur during wort production * quality characteristics and uses of end product and output * typical tests carried out on wort to check pH, bitterness, colour * instruments used for testing and how each is calibrated * procedures and equipment used for transfer operations, including pumps, membranes, hoses, valves, control instruments * process specification, procedures and operating parameters * equipment and instrumentation components, purpose and operation * sanitisation procedures and purpose * significance and method of monitoring control points within the equipment operation * common causes of variation and corrective action required * hazards and controls, including manual handling and working with dust, heat and steam * routine maintenance requirements * waste handling and disposal requirements * Food Standards Code in relation to production of beverages * Australian Standards, legislation, regulations and workplace licence requirements related to the working in hazardous and potentially explosive environments * Australian Taxation Office (ATO) requirements for excise * recording requirements for traceability of product and ATO regulations. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace * resources, equipment and materials: * raw materials for wort production * access to equipment for production of wort * testing equipment * specifications * product specifications.   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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