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| FBPSS00043 | Artisan Food and Beverage Fermenter 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 in a fermented food and/or beverage business.  It applies to those who have experience in working in a food related setting and who have skills and knowledge of food safety requirements. |
| Pathways Information  These units of competency provide credit towards a number of qualifications in the FBP Food, Beverage and Pharmaceutical Training Package, including:   * FBP40619 Certificate IV in Artisan Fermented Products * FBP50319 Diploma of Artisan Cheesemaking |
| 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   * FBPFST4014 Apply sensory analysis in food and/or beverage production * FBPFST5031 Identify the microbiological and biochemical properties of fermented food and/or beverages * FBPTEC4003 Control food contamination and spoilage * FBPTEC4022 Prepare starter cultures for fermentation * FBPTEC4023 Control and monitor fermentation |
| Target Group  This skill set is for artisan food makers to produce fermented foods and/or beverages for the retail market. It applies to those who have experience in working in a food related setting and who have some skills and knowledge of food safety requirements. |
| Suggested words for Statement of Attainment  These competencies from the FBP Food, Beverage and Pharmaceutical Training Package, Version 3.0, meet the requirements for an artisan fermented food and/or beverage producer. |