

FBPSSXXX5	Artisan Olive Producer Skill Set
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Modification History

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

Description

This skill set is designed to cover the knowledge and skills required to harvest and produce fermented olives for a retail market.

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 Fermented Food and Beverages
- FBP5XX19 Diploma of Artisan Cheese Making

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

- AHCBAC506 Manage the harvest of crops
- FBPFST4XX2 Apply sensory analysis in fermented food and beverage production
- FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems
- FBPTEC4003 Control food contamination and spoilage
- FBPTEC4XX10 Control and monitor fermentation
- FBPTEC4XXX9 Prepare for fermentation

Target Group

This skill set is for artisan food producers to harvest and ferment olives for a retail market.

Suggested words for Statement of Attainment

These competencies from the *FBP Food, Beverage and Pharmaceutical Training Package* meet the requirements for an artisan olive producer.