

<b>FBPSSXXX6</b>	<b>Artisan Distiller Skill Set</b>
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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 work as an artisan distiller, producing fermented and distilled beverages using a pot still, 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

- 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
- FBPTEC4XX5 Manage pot still operations
- FBPTEC4XX6 Produce wash for distillation
- FBPTEC4XX7 Blend spirits

### Target Group

This skill set is for distillers to produce artisan distilled spirits, using a pot still.

### Suggested words for Statement of Attainment

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