



Australian Government

FBPSS00045 Artisan Distiller Skill Set

Release 1

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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 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 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

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

- FBPFST4013 Interpret and respond to food and/or beverage test results
- FBPFST4014 Apply sensory analysis in food and/or beverage production
- FBPTEC4003 Control food contamination and spoilage
- FBPTEC4012 Manage raw materials
- FBPTEC4016 Produce fruit-based wash for distillation
- FBPTEC4017 Produce grain-based wash for distillation
- FBPTEC4018 Manage still operations to produce white spirits
- FBPTEC4019 Manage still operations to produce brown spirits
- FBPTEC4020 Blend spirits

Target Group

This skill set is for individuals working in a small distillery who oversee the production of artisan distilled spirits.

Suggested words for Statement of Attainment

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