Modification history

|  |  |
| --- | --- |
| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceuticals Training Package version 2.0. |

| FBPCEL3009 | Perform first distillation (pot still brandy) operations |
| --- | --- |
| Application | This unit of competency describes the skills and knowledge required to operate a pot still for the first distillation of the input wine product.  The unit applies to individuals who take responsibility for their own work using discretion and judgement in the selection and use of available resources.  Legislative requirements relating to distilling alcohol apply to this unit. Users are advised to check current requirements with the Australian Tax Office (ATO), and state / territory liquor licensing and health agencies.  All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace. |
| Prerequisite Unit | Nil |
| Unit Sector | Cellar Operations (CEL) - Cellaring |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare the first distillation process | 1.1 Interpret and confirm work instructions and identify potential WHS hazards and controls in accordance with workplace procedures  1.2 Select and use personal protective clothing and equipment relevant to the job role  1.3 Confirm that product and materials are available to meet production requirements  1.4 Prepare product and materials for operation ensuring the distillate or low wine meets pre-set specifications  1.5 Confirm that services are available and ready for operation  1.6 Check equipment and confirm readiness for use according to manufacturer specifications and workplace procedures  1.7 Set the process to meet production requirements |
| 2. Operate and monitor the first distillation process | 2.1 Start up the first distillation process safely according to workplace procedures  2.2 Monitor equipment and control points to confirm performance is maintained within specification  2.3 Confirm that low wine product meets specification  2.4 Identify, rectify and report out-of-specification product, process and equipment performance |
| 3. Shut down the distillation process | 3.1 Shut the process down safely according to workplace procedures  3.2 Dismantle equipment safely and prepare for cleaning  3.3 Collect, treat and dispose of or recycle waste generated by both the distillation process and cleaning procedures  3.4 Conduct work in accordance with workplace environmental guidelines  3.5 Record workplace information according to workplace requirements and format |

| 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. | |
| --- | --- |
| Skill | Description |
| Reading | * Interpret textual information to identify key information in workplace procedures, work instructions and manufacturer specifications |
| Writing | * Complete workplace records relating to first distillation (pot still brandy) operations accurately |
| Numeracy | * Interpret symbols and numbers to calibrate equipment, set process parameters and monitor control points in first distillation (pot still brandy) operations |
| Oral communication | * Ask questions to clarify work instructions and use accurate industry terminology to report issues |
| Navigate the world of work | * Recognise and follow workplace procedures, including safety and legislative requirements, associated with own role and area of responsibility * Take responsibility for decisions made to meet production requirements |
| Interact with others | * Follow accepted workplace practices and protocols for communicating information |
| Get the work done | * Organise and assemble resources and conduct multiple tasks to meet first distillation (pot still brandy) operation requirements, monitoring and adjusting processing parameters to achieve production requirements * Recognise risks, hazards and routine problems related to first distillation operations and initiate workplace procedures to resolve or report * Use key features and functions and follow routine procedures for using digital technology or systems to record and/or report workplace information * Recognise and act on opportunities for continuous improvement in accordance with workplace practices |

|  |  |  |  |
| --- | --- | --- | --- |
| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPCEL3009 Perform first distillation (pot still brandy) operations | FDFCEL2009A Perform first distillation (pot still brandy) operations | Updated to meet Standards for Training Packages  Code change  Minor changes to elements and performance criteria for clarity  Removal of prerequisites due to no longer required by industry | Equivalent unit |

|  |  |
| --- | --- |
| 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 FBPCEL3009 Perform first distillation (pot still brandy) operations |
| --- | --- |
| 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 demonstrated the first distillation process at least once, including:   * accessing and interpreting workplace information to identify first distillation requirements * selecting, fitting and using personal protective clothing and equipment * confirming supply of necessary product, materials and services * checking temperature and alcoholic strength * preparing product and materials for first distillation (pot still brandy) operations * confirming equipment status and condition * setting up and starting up the first distillation process * monitoring the process and equipment operation to identify out-of-specification results or non-compliance * taking corrective action in response to out-of-specification results or non-compliance * taking samples and conducting tests * shutting down equipment in routine and emergency situations * preparing equipment for cleaning including draining and dismantling equipment, and removing waste either manually or by rinsing, in preparation for cleaning and sanitation   conducting work safely following work health and safety procedures. | |

| Knowledge Evidence |
| --- |
| 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 and principles of batch distillation, including definition of the following terms: * pot still * charge * first distillation * low wine * feints * volatile wine components * types and operation of distillation systems for brandy production, including pot stills and continuous stills and the critical differences between their: * structure and operation * effect on characteristics of end product, including flavour, aromas, alcohol content, complexity and smoothness * links to related processes: * yeasts and fermentation techniques used to make distillation wines * storage and handling of low wine * distillation of low wine to brandy * stages and changes which occur during first distillation including changes in alcoholic strength and speed of distillation * effect of process stages on different fractions of the distillate * quality characteristics (specifications) for low wine product * product and materials preparation requirements and effect of variation on the process * process specifications, procedures and operating parameters * distillation equipment and instrumentation components, purpose and operation * basic operating principles of process control systems where relevant * sampling and testing procedures * significance and method of monitoring control points within the process * common causes of variation and corrective action required * shutdown and cleaning requirements associated with changeovers and types of shutdowns * work health and safety hazards and controls: * hazardous properties of ethanol * emergency flooding procedures * emergency evacuation procedures * handling procedures of spirits * ATO requirements relating to own role and area of responsibility * procedures and responsibility for: * reporting problems * environmental issues and controls * recording requirements * waste handling requirements. |

|  |
| --- |
| ASSESSMENT CONDITIONS |
| Assessment of skills must take place under the following conditions:   * physical conditions: * a workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * personal protective clothing and equipment for first distillation (pot still brandy) operations * distillation equipment and materials required for operations * product for distillation * cleaning materials, equipment and procedures * documentation or technology for recording and reporting information * specifications: * ATO requirements relating to own role and area of responsibility * work instructions and workplace procedures for first distillation (pot still brandy) operations.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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