Modification history

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

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| Application | This unit of competency describes the skills and knowledge required to perform a range of analytical tests and measurements in a wine operations laboratory environment using standard methods.  The unit applies to individuals who apply basic laboratory principles to standard testing applications for the wine industry. All work is carried out to comply with workplace procedures and the principles of good laboratory practice (GLP) under general supervision, with limited autonomy and accountability for their own work.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.  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 | Laboratory (LAB) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for testing | 1.1 Confirm work instructions and identify potential WHS hazards and controls  1.2 Select and use appropriate personal protective equipment and clothing  1.3 Register samples and prepare for testing  1.4 Prepare materials to meet requirements  1.5 Confirm that services are available and ready for use  1.6 Select, prepare and check equipment  1.7 Identify and report defects in samples, test materials and equipment |
| 2. Perform testing | 2.1 Carry out test method as directed  2.2 Use equipment and materials as directed  2.3 Read and interpret results  2.4 Identify out-of-standard results and take appropriate action |
| 3. Complete testing | 3.1 Monitor and clear waste generated by the testing  3.2 Clean and store equipment after use  3.3 Ensure work surfaces and work area are clean and tidy  3.4 Carry out work in accordance with workplace environmental guidelines  3.5 Record workplace information in the appropriate 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. | |
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| Skill | Description |
| Reading | * Interpret information relating to testing methods, test results and correct disposal of waste |
| Writing | * Record test information on paper-based and electronic media |
| Numeracy | * Perform mathematical calculations in the process of analysis and recording of test results for wine production |
| Navigate the world of work | * Apply workplace procedures relevant to own responsibilities * Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, personal hygiene and housekeeping standards and procedures, and quality requirements |
| Interact with others | * Communicate and report operational and safety information to relevant persons * Use active listening, observational and questioning techniques to confirm information about the testing program * Select and use appropriate terminology when communicating with and explaining information to personnel |
| Get the work done | * Maintain a clean and hazard-free work area * Maintain hygiene standards and wear required PPE * Manage and prioritise tasks and timelines * Use the main features and functions of digital tools to complete computational analysis and recording of results * Recognise and act on opportunities for continuous improvement in accordance with workplace practices |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPLAB2001 Perform basic analytical tests | FDFLAB2001A Perform basic analytical tests | Updated to meet Standards for Training Packages.  Removal of prerequisite - FDFLAB2011A Use basic laboratory equipment - no longer required by industry. | Equivalent unit |

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| 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 FBPLAB2001 Perform basic analytical tests |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.   * accessing workplace information to identify testing requirements * selecting, fitting and using appropriate personal protective clothing and equipment * liaising with other work areas as required * confirming supply of necessary materials, equipment and services * preparing samples for testing * preparing materials as required * confirming equipment status and condition as required: * confirmation that test equipment is operating accurately * recognising and rejecting contaminated or faulty glassware and/or equipment * safety checks * replacing consumables * instrument setting and calibration * operating equipment according to workplace procedures * carrying out tests * reading and interpreting results * recording results and completing workplace information * monitoring the process and test equipment to identify out-of-standard results or non-compliance * reporting and/or recording corrective action according to workplace procedures * following procedures to repeat or validate results * sorting, collecting, treating, recycling or disposing of waste * maintaining work area to meet housekeeping standards * cleaning, rinsing or dismantling equipment * identifying, rectifying or reporting environmental non-compliance. | |

| Knowledge Evidence |
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| 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:   * principles of the test method * purpose of the tests * relevant standards, specifications and basic legislative requirements (quality, health, food safety, labelling and equipment) and their implications on testing requirements * procedure specifications and operating parameters * effect of process stages on results * start-up and set-up procedures as required * common causes and effects of inaccuracies or contamination, and preventive or corrective action required * normal range of results for products tested * work health and safety (WHS) hazards and controls * procedures and responsibility for reporting problems * environmental issues and controls. |

| Assessment Conditions |
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| 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 as required * equipment, services and corresponding information as required * products and materials as required * cleaning procedures, materials and equipment as required * documentation and recording requirements and procedure * specifications: * work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements * instructions, information, specifications and schedules as required * relationships (internal and/or external): * internal and external customers and suppliers as required.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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