Modification history

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

| FBPLAB3003 | Investigate out-of-standard wine equipment and processes |
| --- | --- |
| Application | This unit of competency describes the skills and knowledge required to troubleshoot routine testing equipment, procedures or processes in the winery laboratory environment in order investigate out-of-standard performance.  This unit applies to individuals who are responsible for applying laboratory principles to identify and rectify testing or production problems.  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 |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Identify out-of-standard test equipment and process performance | 1.1 Select personal protective equipment and clothing and ensure correct fit  1.2 Identify work health and safety hazards, assess risks and implement control measures  1.3 Inspect equipment and process to confirm it is operating according to specification  1.4 Inspect equipment and process outputs to confirm they are consistent with product and process specifications  1.5 Identify signs of equipment wear and potential malfunction  1.6 Identify parameters for out-of-standard performance |
| 2. Identify causes of out-of-standard performance | 2.1 Investigate out-of-standard performance using standard troubleshooting steps  2.2 Review service and calibration records  2.3 Review procedures to ensure correct materials, equipment and protocols were followed  2.4 Conduct appropriate validation or performance checks as required  2.5 Analyse equipment and process variables and prepare a list of possible causes  2.6 Identify most probable causes using appropriate elimination techniques |
| 3. Initiate corrective action | 3.1 Trial corrective action based on outcome of investigation  3.2 Monitor equipment and process to ensure outputs are within specification  3.3 Review trial results and validate corrective action  3.4 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. | |
| --- | --- |
| Skill | Description |
| Reading | * Interpret routine troubleshooting procedures in a winery production laboratory environment * Interpret procedures for testing and use of testing equipment |
| Writing | * Record and report troubleshooting information * Document effectiveness and efficiency of testing procedures at an organisational level * Record corrective action |
| Numeracy | * Record and access troubleshooting data * Determine calibration procedures and schedule for testing equipment |
| Navigate the world of work | * Interpret and follow regulatory requirements and seek clarification or other assistance when required * Identify and describe own skills, knowledge and experience within context of job role * Seek advice and feedback on current work performance |
| Interact with others | * Ask questions to clarify understanding or seek further information * Recognise personal strengths and challenges associated with interacting with others in the workplace * Identify training for operators, where required * Provide information about innovative practices, processes and products |
| Get the work done | * Identify and/or rectify testing or production problems required in a winery production environment * Identify current innovative practice and organisational trends * Use a computer, keyboard and software to collect and file troubleshooting 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 |
| FBPLAB3003 Investigate out-of-standard wine equipment and processes | FDFLAB3003A Perform routine troubleshooting procedures | Updated to meet Standards for Training Packages  Change of unit name for clarity of purpose  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 FBPLAB3003 Investigate out-of-standard wine equipment and processes |
| --- | --- |
| 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 investigated out-of-standard wine equipment and processes on at least one occasion, including:   * accessing, interpreting and applying workplace information to identify equipment and process specifications and operating parameters * liaising with other work areas: * cellar * production line * maintenance * winemakers * selecting, fitting and using personal protective clothing and equipment * confirming supply of necessary product, materials and services * recognising and identifying anomalous equipment and process outcomes * identifying causes of out-of-standard performance * taking corrective action to rectify out-of-standard performance: * calibrating or standardising * checking reagents * dismantling equipment * replacing components * performing routine maintenance, cleaning or sanitising procedures * adjusting parameters * modifying procedures * manipulating data * monitoring results of corrective action * verifying success of corrective action * reporting and recording corrective action required * sorting, collecting, treating, recycling or disposing of waste * maintaining workplace records * maintaining work area to meet housekeeping standards * cleaning and sanitising equipment * conducting routine preventive maintenance. | |

| 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 troubleshooting procedures * principles and procedures relating to test equipment operation * equipment and instrumentation components, purpose and operating parameters * normal range of results for test procedures * how to read, calculate and evaluate results * relevant standards and specifications and basic legislative requirements (e.g. quality, health, safety, labelling and equipment) and their implications * workplace policy and/or procedures with regard to: * reporting out-of-standard performance or non-compliance * calibration and service requirements of test equipment * troubleshooting protocol * problem-solving protocol * making changes to Standard Operating Procedures (SOPs) * services used * significance and method of monitoring control points within a process * causes of variation or inaccuracies and corrective action required * work health and safety hazards and controls * lock-out and tag-out procedures as required * procedures and responsibility for reporting problems * waste handling requirements and procedures * cleaning and sanitising requirements * routine maintenance requirements of equipment * sampling techniques. |

| 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 as required * equipment, services and corresponding information as required * products and materials as required * cleaning procedures, materials and equipment as required * specifications: * work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements * instructions, information, specifications and schedules as required * documentation and recording requirements and procedures * 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. |

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