Modification history

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

| FBPLAB3004 | Maintain wine testing equipment |
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| Application | This unit of competency describes the skills and knowledge required to perform set-up and pre-use checks on wine testing equipment and support equipment maintenance.  This unit applies to individuals who are responsible for maintenance of wine testing equipment, including identification of faults, minor repairs and maintenance, and notification of requirements for major repairs, according to workplace procedures.  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. Perform pre-use checks of wine testing equipment | 1.1 Select personal protective equipment and clothing and ensure correct fit  1.2 Identify workplace health and safety hazards, assess risks and implement control measures  1.3 Carry out pre-use and safety checks on wine testing equipment checks  1.4 Identify faulty or unsafe components and equipment, and report to appropriate personnel  1.5 Complete instrument log books accurately |
| 2. Perform set-up checks | 2.1 Set-up equipment to meet manufacturers and workplace requirements  2.2 Check equipment performance for accuracy against calibration specification  2.3 Record the results of pre-start checks  2.4 Quarantine out-of-specification equipment |
| 3. Undertake equipment maintenance | 3.1 Clean all equipment work areas during and after equipment use in accordance with workplace procedures  3.2 Carry out work with consideration for workplace environmental guidelines  3.3 Carry out basic maintenance as required to ensure equipment meets specification  3.4 Clean and store equipment in accordance with workplace practice  3.5 Identify damaged or worn equipment and replace, repair or dispose of, to meet workplace procedures |
| 4. Maintain records | 4.1 Maintain equipment logs accurately  4.2 Record information about unsafe or faulty equipment and report as required in accordance with workplace procedures |

| 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 procedures for testing and use of testing equipment |
| Writing | * Maintain equipment records |
| Numeracy | * Check equipment calibration |
| 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 * Provide information about innovative practices, processes and products |
| Get the work done | * Identify current innovative practice and organisational trends * Use a computer, keyboard and software to collect and file equipment maintenance information * Use the main features and functions of digital tools to identify and apply information in wine industry operations * 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 |
| FBPLAB3004 Maintain wine testing equipment | FDFLAB3004A Check and maintain readiness of wine testing equipment | Updated to meet Standards for Training Packages  Renamed to match intent of unit  Removal of prerequisites due to 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>age |

| TITLE | Assessment requirements for FBPLAB3004 Maintain wine testing equipment |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all elements and performance criteria in this unit.  There must be evidence that the individual has checked and maintained wine testing equipment on at least one occasion, including:   * accessing and interpreting technical information * selecting, fitting and using appropriate personal protective clothing and equipment * confirming availability of necessary materials, equipment and services * confirming equipment status and condition: * confirming that test equipment is operating accurately * recognising and rejecting contaminated or faulty glassware and equipment * performing safety checks * replacing consumables * performing instrument setting * monitoring test equipment to identify out-of-standard results or non-compliance * taking corrective action in response to out-of-standard results, anomalies or non-compliance * reporting and recording corrective action according to workplace procedures * sorting, collecting, treating, recycling or disposing of waste * shutting down equipment * maintaining work area to meet housekeeping standards. | |

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| 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:   * operational principles and methods for equipment use * basic sources of error in equipment operation and their control * role and importance of correct equipment checking and testing * basic equipment maintenance procedures * correct workplace health and safety (WHS) procedures * workplace communication and reporting procedures * function of key components of the instrument * effects of environmental conditions and controls on testing * procedures and responsibility for reporting problems * recording requirements and procedures. |

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| 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 * standard laboratory equipped with appropriate spectrometers * standard laboratory equipped with appropriate equipment and reference manuals * specifications: * work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements * SOPs, calibration standards and procedures, maintenance procedures * documentation and recording requirements and procedures.   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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