Modification history

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

| FBPCEL3011 | Handle and store spirits |
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| Application | This unit of competency describes the skills and knowledge required to handle and store spirits. It covers spirit production, wine de-alcoholising, spirit transfers, spirit maturation, fortification and storage.  The unit applies to individuals who work under broad direction and 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) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare to handle spirits | 1.1 Confirm and clarify work instructions and allocated tasks  1.2 Identify legislative and regulation requirements relating to own role and area of responsibility  1.3 Select and use personal protective clothing and equipment (PPE) relevant to the job role  1.4 Identify work health and safety hazards, assess risks and implement control measures |
| 2. Undertake spirit handling activities | 2.1 Locate and identify spirit accurately according to work instructions  2.2 Identify spirit handling and storage requirements according to workplace procedures, relevant legislation and regulations  2.3 Check equipment to ensure availability, safety and readiness for use  2.4 Set up equipment to meet requirements according to manufacturer specifications and workplace procedures  2.5 Monitor equipment to confirm and maintain optimum operating condition  2.6 Identify, rectify and report out-of-specification product, process and equipment performance  2.7 Conduct work as required according to workplace environmental and safety guidelines |
| 3. Finalise sprit handling activities | 3.1 Shut down equipment safely according to workplace procedures  3.2 Collect, treat, dispose of or recycle drainings according to workplace procedures, relevant legislation and regulations  3.3 Record workplace information in the appropriate format to meet workplace, relevant legislation and regulations |

| 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 | * Comprehend textual information from a variety of workplace documents accurately |
| Writing | * Produce workplace documents using industry-based vocabulary, grammar and conventions |
| Oral Communication | * Converse clearly using industry-specific language |
| Numeracy | * Calculate numerical information relating to measurements, quantities and operational specifications * Interpret symbols and numbers to calibrate equipment and monitor control points |
| Navigate the world of work | * Comply with policies and procedures * Take responsibility for decisions made to meet production requirements * Recognise own work performance and seek assistance where required |
| Interact with others | * Respect diversity and inclusion in the workplace * Connect and work with others in teams cooperatively |
| Get the work done | * Plan and organise work efficiently * Identify and solve problems creatively * 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 |
| FBPCEL3011 Handle and store spirits | FDFCEL2012A Handle spirits | Updated to meet Standards for Training Packages  Code change  Name change for clarity  Minor changes to elements and performance criteria for clarity  Removal of prerequisite as 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 FBPCEL3011 Handle and store spirits |
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| 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 following on at least two separate occasions:   * accessing workplace information to identify spirit handling requirements * identifying legislative and regulations related to handling and storing spirits * selecting, fitting and using personal protective clothing and equipment * identifying and promptly responding to hazardous situations and emergencies * confirming supply of necessary services * selecting, setting up and operating equipment * monitoring spirit handling activities and equipment to identify out-of-specification results or non-compliance * taking corrective action in response to out-of-specification results or non-compliance * sorting, collecting, treating, recycling or disposing of drainings * shutting down equipment in response to an emergency situation and routine situations * applying safe work practices for all spirit handling activities * recording spirit handling and storage information to meet workplace requirements. | |

| 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:   * purpose and principles of spirit use in winemaking * properties of different types of spirit * spirit classifications * role and requirements of legislation and regulation in the control of spirits and the importance of accurate measuring and recording requirements for all spirit handling processes * sampling and testing procedures * spirit storage and security controls * 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 as required * work health and safety hazards and controls including: * properties of ethanol * requirements for handling of flammable liquids * workplace procedures and responsibility for reporting problems * environmental issues and controls relating to handling spirits * drainings handling requirements recording requirements. |

| 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 for handling and storing spirits * equipment for safe handling and production of spirits * spirits for handling, production and/or storage activities * documentation or technology for recording and reporting information * specifications: * work instructions and workplace procedures for handling and storing spirits.   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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