Modification history

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

| FBPCEL3xx2 | Operate the decanter process |
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| Application | This unit of competency describes the skills and knowledge required to operate and monitor the decanter process in wine cellar operations.  The unit applies to individuals who take responsibility for their own work using discretion and judgement in the selection and use of available resources.  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 | Cellar Operations (CEL) |

| 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 the decanter process for operation | 1.1 Confirm work instructions and identify potential work health and safety (WHS) hazards and controls in accordance with workplace procedures  1.2 Select and use personal protective clothing and equipment (PPE) relevant to the job role  1.3 Confirm product is available to meet decanter requirements  1.4 Confirm services are available and ready for operation  1.5 Check equipment and confirm readiness for use according to manufacturer specifications and workplace procedures  1.6 Set the process to meet decanter requirements |
| 2. Operate and monitor the decanter process | 2.1 Start up the decanter process safely according to workplace procedures  2.2 Monitor control points to confirm performance is maintained within specification  2.3 Confirm decanter product meets specification  2.4 Monitor equipment to confirm operating condition  2.5 Identify, rectify and report out-of-specification product, process and equipment performance |
| 3. Shut down the decanter process | 3.1 Shut the process down 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 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. | |
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| Skill | Description |
| Reading | * Interpret 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 |
| FBPCEL3xx2 Operate the decanter process |  | New unit to meet industry requirements | No 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 FBPCEL3xx2 Operate the decanter process |
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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 at least once:   * accessing workplace information to identify decanter requirements * selecting, fitting and using personal protective clothing and equipment * confirming supply of necessary product and services * confirming equipment status and condition * setting up and starting up the decanter 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 * 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 |
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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 decanter operation * links between decanter and related processes * stages and changes which occur during decanter operation * effect of process stages on end product * quality characteristics and uses of decanter product * product preparation requirements and effect of variation on the process * main methods used in decanter process: * continuous processing * destemmer/crusher * decanter bowl * decanter pomace * multiple applications * process specifications, procedures and operating parameters * decanter equipment and instrumentation components, purpose and operation * basic operating principles of process control systems * 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 * procedures and responsibility for: * reporting problems * environmental issues and controls * waste 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 decanter processing * decanter equipment and materials required for process * cleaning materials, equipment and procedures * documentation or technology for recording and reporting information * specifications: * work instructions and workplace procedures for decanter process.   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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