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| FBPSSxxxx | Spirit Operations Skill Set |

Modification History

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

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| Description  This skill set addresses the skills required by individuals working in cellar operations (wine making) involved with distilling and handling spirts within wine industry operations. |
| Pathways Information  These units provide credit towards FBP2XXX18 Certificate II in Wine Industry Operations and FBP3XX18 Certificate III in Wine Industry Operations. |
| Licensing/Regulatory Information  Legislative requirements relating to distilling alcohol apply to this skill set. Users are advised to check current requirements with the Australian Tax Office (ATO), and state/territory liquor licencing and health agencies. |
| Skill Set Requirements   * FBPCEL2XXXCarry out transfer operations * FBPCEL3001 Perform second distillation (pot still brandy) operations * FBPCEL3006 Perform single column lees stripping (continuous still brandy) operations * FBPCEL3008 Perform dual column distillation (continuous still brandy) operations * FBPCEL3009 Perform first distillation (pot still brandy) operations * FBPCEL3XXX Handle and store spirits |
| Target Group  This skill set is for individuals who distill and handle spirts as part of cellar operations within wine industry operations. |
| Suggested words for Statement of Attainment  These competencies from the Food, Beverage and Pharmaceuticals Training Package meet the industry requirements for operatives who distill and handle spirits for cellar operations within the wine operations industry. |