

Modification history

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

FBPCEL3006	Operate the fine filtration process
Application	<p>This unit of competency describes the skills and knowledge required to prepare and operate the fine filtration process and equipment to achieve pre-set specifications for wine or juice products.</p> <p>The unit applies to individuals who work in cellar operations and take responsibility for their own work using discretion and judgement in the selection and use of available resources.</p> <p>All work must be carried out to comply with workplace procedures, according to state/territory health and safety, and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Cellar Operations (CEL)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare the fine filtration process for operation	1.1 Identify and confirm production requirements 1.2 Confirm availability and prepare services, product and materials to meet production requirements 1.3 Confirm environmental guidelines and identify potential health and safety in the workplace hazards and controls according to workplace procedures 1.4 Select, fit and use personal protective equipment relevant to the job role 1.5 Check the integration of flow path according to workplace procedures 1.6 Check equipment and confirm readiness for use according to workplace procedures 1.7 Set the process to meet filtration requirements
2. Operate and monitor the fine filtration process	2.1 Start up the fine filtration process according to workplace procedures 2.2 Monitor filtration process to confirm filtered product meets specifications 2.3 Identify and address non-conformance of product, process and equipment
3. Shut down the fine filtration process	3.1 Identify and implement appropriate shutdown procedures 3.2 Dismantle equipment safely and prepare for cleaning 3.3 Collect, treat and dispose of or recycle waste generated by both the filtration process and cleaning procedures 3.4 Record workplace information according to workplace requirements

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret production and process information from a variety of workplace documents
Writing	<ul style="list-style-type: none"> Record data and present information in required format
Numeracy	<ul style="list-style-type: none"> Calculate numerical information relating to measurements, quantities and operational specifications Interpret symbols and numbers during monitoring of process
Navigate the world of work	<ul style="list-style-type: none"> Apply workplace procedures and legislative responsibilities to own role
Interact with others	<ul style="list-style-type: none"> Use required communication mode to report operational information to relevant personnel
Get the work done	<ul style="list-style-type: none"> Plan, sequence and implement tasks required to achieve production requirements Respond to predictable routine problems, faults and out of specification issues and implements standard or logical solutions

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCEL3006 Operate the fine filtration process, Release 2	FBPCEL3006 Operate the fine filtration process, Release 1	Assessment Conditions updated to include 'beverage production'.	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 FBPCEL3006 Operate the fine filtration process Error! Use the Home tab to apply AFSA Unit Title to the text that you want to appear here. Error! Use the Home tab to apply AFSA Unit Title to the text that you want to appear here.
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has operated the fine filtration process on at least two occasions, including:</p> <ul style="list-style-type: none"> • accessing and interpreting workplace information to identify filtration requirements • selecting, fitting and using personal protective equipment • confirming supply of necessary product and services • preparing product including pre-filtering product to meet turbidity parameters of membrane • confirming filtration equipment status and condition • setting up and starting up the filtration process • monitoring the process and equipment operation to identify non-conformance results • taking corrective action in response to non-conformance results • sorting, collecting, treating, recycling or disposing of waste • following equipment shut down procedures • preparing equipment for cleaning including draining and dismantling equipment • conducting work according to environmental and health and safety requirements. 	

Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • purpose and principles of fine filtration and the links between filtration and related processes • quality characteristics and uses of fine filtration product • types and application of manual and computer controlled processes • product preparation requirements and effect of variation on the process • main methods used in fine filtration • filtration equipment and instrumentation components, purpose and operation • significance and method of monitoring the process • common causes of variation and corrective action required • routine shutdown and cleaning preparation requirements • health and safety hazards and controls relating to filtration operations • workplace procedures relating to filtration operations and responsibility for: <ul style="list-style-type: none"> • reporting problems • waste handling requirements • environmental issues and controls • recording information. 	

Assessment Conditions	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • a wine or beverage production workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • personal protective equipment for filtration operations • filtration equipment and membranes, filters and related materials required for operations • product for filtration • system for recording and reporting information • specifications: 	

Assessment Conditions

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| <ul style="list-style-type: none">• workplace procedures for filtration operations. |
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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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