

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

FBPCEL3007	Operate clarification by separation (centrifugation) process
Application	<p>This unit of competency describes the skills and knowledge required to prepare for and operate the clarification by separation (centrifugation) process.</p> <p>The unit applies to individuals who work in cellar operations and who 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 clarification by separation (centrifugation) process for operation	1.1 Identify and confirm production requirements 1.2 Confirm availability of required materials and services 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 required for production 1.5 Prepare materials to meet production requirements 1.6 Check equipment to confirm readiness for use according to workplace procedures 1.7 Set the process to meet production requirements
2. Operate and monitor the clarification by separation (centrifugation) process	2.1 Start up the centrifugation process safely according to workplace procedures 2.2 Monitor production process to confirm clarified product meets specifications 2.3 Identify and address non-conformance product, process and equipment according to workplace procedures
3. Shut down the clarification by separation (centrifugation) 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 centrifugation process and cleaning procedures 3.4 Record workplace information according to workplace procedures

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
FBPCEL3007 Operate clarification by separation (centrifugation) process, Release 2	FBPCEL3007 Operate clarification by separation (centrifugation) 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 FBPCEL3007 Operate clarification by separation (centrifugation) process
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 at least one separation process, including:</p> <ul style="list-style-type: none"> • accessing workplace information to identify clarification requirements • selecting, fitting and using appropriate personal protective equipment • checking supply and status of materials before commencing separation (centrifugation) operation • preparing and confirming status of equipment and services before commencing separation (centrifugation) process • setting up and starting the separation (centrifugation) process • monitoring the separation (centrifugation) process • taking corrective action in response to non-conformance results • shutting down the process after separation (centrifugation) operations are completed • conducting work according to environmental and workplace 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 of the clarification by separation (centrifugation) and the links between clarification by separation and other processes used in wine operations • basic operating principles of separation (centrifugation) equipment • stages and changes which occur during clarification by separation (centrifugation) • materials used in the separation (centrifugation) process • main separation (centrifugation) techniques and how these techniques can affect the characteristics of the wine • methods used to monitor the process • common causes of non-conformance results for product, process and equipment and corrective action required including: <ul style="list-style-type: none"> • issues that can be rectified • issues that must be reported • responsibilities for health and safety in the workplace including: <ul style="list-style-type: none"> • health and safety hazards associated with the centrifugation process • methods for controlling risks associated with work health and safety hazards, including confined space entry • responsibilities for identifying and controlling environmental issues • workplace procedures and responsibility for: <ul style="list-style-type: none"> • reporting problems • shutting down the process • cleaning • handling waste • recording required 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 clarification by separation (centrifugation) operations • equipment and materials for clarification by separation (centrifugation) process • system for recording and reporting information 	

Assessment Conditions

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| <ul style="list-style-type: none">• specifications:<ul style="list-style-type: none">• workplace procedures for clarification by separation (centrifugation) operations. |
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<p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>

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