

Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceuticals Training Package version 3.0.

FBPBP3XX8	Prepare, fill and store barrels for aging spirits
Application	<p>This unit of competency describes the skills and knowledge required to prepare barrels for aging spirits such as whisky.</p> <p>This unit applies to those workers who work in operational roles in a distillery.</p> <p>No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.</p> <p>Note: This unit does not cover working with forklifts, which requires a forklift licence.</p>
Prerequisite Unit	Nil
Unit Sector	Bottling and Packaging (BPG)

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. Assemble and cure barrel	1.1 Identify hazards associated with preparing, filling and storing barrels of spirits and manage risks 1.2 Assemble or reassemble barrel parts and insert spigot 1.3 Place barrel in location where leakage will not cause hazards 1.4 Fill barrel with hot water 1.5 Allow to sit for approximately 48 hours to absorb water 1.6 Monitor water level and top up to replace any leakages
2. Drain and clean barrel	2.1 Once barrel stops leaking, remove bung and drain 2.2 Refill barrel with hot water until half full and swirl water to clean 2.3 Repeat process until water drains clear
3. Fill barrel	3.1 Pump spirit into barrel 3.2 Replace bug and seal 3.3 Move barrel to storage area, using lifting equipment 3.4 Complete records of barrel content and storage conditions, as required by organisational procedures and regulations
4. Store barrel	4.1 Monitor storage conditions 4.2 Turn barrels in line with specifications 4.3 Monitor barrels for any leakages 4.4 Repair and leakages by tightening hoops or moistening staves 4.5 Complete barrels records, as required by organisational procedures and regulations

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
Numeracy	<ul style="list-style-type: none"> Accurately read and interpret readings from thermometer and hygrometer
Get the work done	<ul style="list-style-type: none"> Problem solve issues as they arise

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC3XX8 Prepare, fill and store barrels for aging spirits		New unit	No 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		

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TITLE	Assessment requirements for FBPTEC3XX8 Prepare, fill and store barrels for aging spirits
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 appropriately prepared, filled and stored at least two barrels with spirit for aging.</p>	
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"> • types of barrels required for designated spirit • types of wood used for barrels, including oak, and its characteristics • parts of barrel, including staves, hoop, bung, spigot • pre-uses of barrels and their qualities • the effect that temperature and humidity can have of the health of a barrel • ideal conditions for barrel storage • the expanding and contracting nature of barrels • instruments used to monitor storage of barrels, including thermometer and hygrometer • problems created by dry conditions or too much sunlight • procedures and equipment used for transfer operations, including pumps, membranes, hoses, valves • equipment and instrumentation components, purpose and operation • significance and method of monitoring control points within the equipment operation • common causes of variation and corrective action required • hazards and controls, including manual handling and working with ethanol • legislation, regulation and workplace licence requirements related to the production of alcohol, Australian Taxation Office (ATO) in relation to excise tax • recording requirements for traceability of product and Australian Taxation Office (ATO) regulations. 	
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"> • skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace • resources, equipment and materials: <ul style="list-style-type: none"> • barrels • spirit for aging • pump • lifting equipment • humidity and temperature gauges. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	<p>Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</p>