Modification history

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

| FBPCEL2015 | Perform must draining operations |
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| Application | This unit of competency describes the skills and knowledge required to drain the freshly pressed juice from the must in preparation for fermentation in wine production and may involve work in confined spaces. The unit applies to individuals who work under general supervision, with limited autonomy and accountability for their own work. No occupational licensing, legislative or certification requirements apply to this unit at the time of publicationAll 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) – Must Adjustment |

| 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 for must draining operations | 1.1 Confirm work instructions and identify potential WHS hazards and controls in accordance with workplace procedures 1.2 Select and use personal protective clothing and equipment relevant to the job role 1.3 Confirm availability and prepare product and materials to meet production requirements1.4 Confirm services are available and ready for operation1.5 Check equipment to confirm readiness for use according to workplace procedures1.6 Set the process to meet production requirements and work instructions |
| 2. Operate and monitor must draining operations | 2.1 Start up the must draining process according to workplace procedures2.2 Monitor control points to confirm performance is maintained within specification2.3 Confirm must meets specification2.4 Monitor equipment to confirm operating condition2.5 Identify, rectify and report out-of-specification product, process and equipment performance |
| 3. Complete must processing operations | 3.1 Shut the process down following workplace procedures3.2 Dismantle equipment safely and prepare for cleaning3.3 Collect, treat and dispose of or recycle waste generated by both the must draining process and cleaning procedures3.4 Conduct work according to workplace environmental guidelines3.5 Record workplace information according to workplace procedures and format |

| Foundation SkillsThis 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 to identify key information in workplace procedures and work and operator instructions
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| Writing | * Complete workplace records relating to must draining process accurately
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| Numeracy | * Interpret symbols and numbers to calibrate must draining equipment and set process parameters, and monitor control points
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| Oral communication  | * Ask questions to clarify work instructions and use accurate terminology to report issues
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| Navigate the world of work | * Recognise and follow workplace requirements associated with own role and area of responsibility
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| Interact with others | * Follow accepted workplace practices and protocols for communicating information
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| Get the work done | * Follow clearly defined instructions to identify and assemble resources and sequence tasks to perform must draining operations
* Monitor processes and control points, identify routine problems related to must draining tasks and initiate standard procedures to resolve or report
* Use key features and functions and follow routine procedures for using digital technology or systems to record and/or report workplace information
* 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 |
| FBPCEL2015 Perform must draining operations | FDFCEL2015A Perform must draining operations | Updated to meet Standards for Training PackagesMinor changes to elements and performance criteria for clarityRemoval of prerequisite due to no longer required by industry. | 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 FBPCEL2015 Perform must draining operations |
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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 must draining operations at least once, including:* accessing workplace information to identify must draining requirements
* selecting, fitting and using personal protective clothing and equipment
* confirming supply of services, materials and product required for must draining
* preparing and confirming status of must draining equipment before commencing process
* setting up and starting up the must draining process
* monitoring must draining process control points and equipment
* taking corrective action in response to out-of-specification results or non-compliance
* shutting down equipment in routine and emergency situations
* conducting work safely following work health and safety procedures.
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| 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 must draining operations
* links between must draining and related processes in cellar operations
* stages and changes which occur during draining
* effect of process stages on end product
* quality characteristics and uses of product and materials
* product and materials preparation requirements and effect of variation on the must draining process
* main methods used in must draining
* techniques that may be used to manipulate must draining operations and wine characteristics:
* pressure
* temperature
* carbon dioxide
* skin contact
* process specifications, procedures and operating parameters for must draining
* must draining equipment and instrumentation components, purpose and operation
* basic operating principles of process control systems
* significance and method of monitoring control points within the must draining 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, specifically confined space entry
* workplace procedures and responsibility for:
* reporting problems, corrective actions and non-compliance
* environmental issues and controls
* waste handling requirements
* recording requirements
* routine maintenance.
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| 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 must draining operations
* equipment and materials for must draining process
* products for must draining
* cleaning materials, equipment and procedures
* documentation or technology for recording and reporting information
* specifications:
* work instructions and workplace procedures for must draining operations.

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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