Modification history

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

| FBPCEL3004 | Perform de-aromatising, de-alcoholising or de-sulphuring operations |
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| Application | This unit of competency describes the skills and knowledge required to prepare and operate de-aromatising, de-alcoholising or de-sulphuring processes to reduce pungency from a range of wine and/or juice products.  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.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.  All 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) - Clarification |

| 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 the de-aromatising, de-alcoholising or de- sulphuring process for operation | 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 Identify work health and safety hazards, assess risks and implement control measures  1.4 Confirm availability and prepare materials to meet production requirements  1.5 Confirm that services are available and ready for operation  1.6 Check equipment and confirm readiness for use according to manufacturer specifications and workplace procedures  1.7 Set the process up to meet production requirements |
| 2. Operate and monitor the de-aromatising, de-alcoholising or de-sulphuring process | 2.1 Start up the de-aromatising, de-alcoholising or de-sulphuring process safely according to workplace procedures  2.2 Monitor control points to confirm performance is maintained within specification  2.3 Confirm that de-aromatised, de-alcoholised or de-sulphured product meets specification  2.4 Monitor equipment to confirm operating condition  2.5 Identify, rectify and report out-of-specification product, process and equipment performance |
| 3. Shut down the de-aromatising, de-alcoholising or de-sulphuring process | 3.1 Shut the process down according to workplace procedures  3.2 Dismantle equipment safely and prepare for cleaning  3.3 Collect, treat and dispose of or recycle waste generated by both the process and cleaning procedures  3.4 Conduct work in accordance with workplace environmental guidelines  3.5 Record workplace information according to workplace requirements and format |

| Foundation Skills  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. | |
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| Skill | Description |
| Reading | * Interpret textual information to identify key information in workplace procedures, work instructions and manufacturer specifications |
| Writing | * Complete workplace records relating to de-aromatising, de-alcoholising or de-sulphuring process accurately |
| Numeracy | * Interpret symbols and numbers to calibrate equipment, set process parameters and monitor control points in de-aromatising, de-alcoholising or de-sulphuring process |
| Oral communication | * Ask questions to clarify work instructions and use accurate industry terminology to report issues |
| Navigate the world of work | * Recognise and follow workplace procedures and safety requirements associated with own role and area of responsibility * Take responsibility for decisions made to meet process requirements |
| Interact with others | * Follow accepted workplace practices and protocols for communicating information |
| Get the work done | * Organise and assemble resources and conduct multiple tasks to meet de-aromatising, de-alcoholising or de-sulphuring process requirements; monitoring and adjusting processing parameters to achieve production specifications * Recognise risks, hazards and routine problems related to de-aromatising, de-alcoholising or de-sulphuring process and initiate workplace 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 |
| FBPCEL3004 Perform de-aromatising, de-alcoholising or de-sulphuring operations | FDFCEL3004A Perform de-aromatising, de-alcoholising or de-sulphuring operations | Updated to meet Standards for Training Packages  Minor changes to elements and performance criteria for clarity  Removal of prerequisites 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 FBPCEL3004 Perform de-aromatising, de-alcoholising or de-sulphuring 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 operations to achieve de-aromatising, de-alcoholising or de-sulphuring at least once, including:   * accessing workplace information to identify production requirements * selecting, fitting and using personal protective clothing and equipment * confirming supply of necessary materials and services * dosing materials * confirming equipment status and condition * setting up and starting up the de-aromatising, de-alcoholising or de-sulphuring process * monitoring the process and equipment operation to identify out-of-specification results or non-compliance * taking corrective action in response to out-of-specification results or non-compliance * shutting down equipment in routine and emergency situations * preparing equipment for cleaning including draining and dismantling equipment, and removing waste either manually or by rinsing, in preparation for cleaning and sanitation * conducting work safely following work health and safety procedures. | |

| 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 de-aromatising, de-alcoholising or de-sulphuring operations * links between de-aromatising, de-alcoholising or de-sulphuring and related processes * stages and changes which occur during de-aromatising, de-alcoholising or de-sulphuring operation * effect of process stages on end product * quality characteristics and uses of de-aromatised, de-alcoholised or de-sulphured product * preparation requirements of materials and effect of variation on the process * main methods used in de-aromatising, de-alcoholising or de-sulphuring: * operating pressure or vacuum * operating temperatures * cone rpm * dosing rates * strip rate * neutralising solutions * relevant product characteristics (e.g. type, alcohol content and sulphur dioxide level) * process specifications, procedures and operating parameters * equipment and instrumentation components, purpose and operation * basic operating principles of process control systems * significance and method of monitoring control points within the 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 * procedures and responsibility for: * reporting problems * environmental issues and controls * waste handling requirements * recording requirements. |

| 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 de-aromatising, de-alcoholising or de-sulphuring operations * equipment and materials, and product required for process * cleaning materials, equipment and procedures * documentation or technology for recording and reporting information * specifications: * work instructions, workplace procedures and manufacturer specifications for equipment.   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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