Modification history

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

| FBPCEL3006 | Perform single column lees stripping (continuous still brandy) operations |
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| Application | This unit of competency describes the skills and knowledge required to perform lees stripping using a single column. The unit applies to individuals who take responsibility for their own work using discretion and judgement in the selection and use of available resources.Legislative requirements relating to distilling alcohol apply to this unit. Users are advised to check current requirements with the Australian Tax Office (ATO), and state / territory liquor licensing and health agencies. 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) - Cellaring |

| 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 lees stripping process for operation | 1.1 Interpret and 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 of product and materials to meet production requirements and prepare for operation1.4 Confirm that services are available and ready for operation1.5 Check equipment and confirm readiness for use according to manufacturer specifications and workplace procedures1.6 Set the process to meet lees stripping requirements |
| 2. Operate and monitor the lees stripping process | 2.1 Start up the stripping process safely according to workplace procedures2.2 Monitor control points to confirm equipment and performance is maintained within specification2.3 Confirm that low wine product meets specification2.4 Identify, rectify and report out-of-specification product, process and equipment performance |
| 3. Shut down the lees stripping process | 3.1 Shut the process down safely according to workplace procedures3.2 Dismantle equipment safely and prepare for cleaning3.3 Collect, treat and dispose of or recycle waste generated by both the process and cleaning procedures3.4 Conduct work in accordance with workplace environmental guidelines 3.5 Record workplace information according to workplace requirements 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, work instructions and manufacturer specifications
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| Writing | * Complete workplace records relating to stripping (continuous still brandy) operations accurately
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| Numeracy | * Interpret symbols and numbers to calibrate equipment, set process parameters and monitor control points in stripping (continuous still brandy) operations
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| Oral communication  | * Ask questions to clarify work instructions and use accurate industry terminology to report issues
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| Navigate the world of work | * Recognise and follow workplace procedures, including safety and legislative requirements, associated with own role and area of responsibility
* Take responsibility for decisions made to meet production requirements
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| Interact with others | * Follow accepted workplace practices and protocols for communicating information
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| Get the work done | * Organise and assemble resources and conduct multiple tasks to meet stripping (continuous still brandy) operation requirements, monitoring and adjusting processing parameters to achieve production requirements
* Recognise risks, hazards and routine problems related to stripping operations 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 |
| FBPCEL3006 Perform single column lees stripping (continuous still brandy) operations | FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations | Updated to meet Standards for Training PackagesCode changeMinor changes to elements and performance criteria for clarityRemoval 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 FBPCEL3006 Perform single column lees stripping (continuous still brandy) 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 the lees stripping process at least once, including: * accessing workplace information to identify distillation requirements
* selecting, fitting and using personal protective clothing and equipment
* confirming supply of necessary product, materials and services
* preparing product and materials, including heating the incoming product
* confirm equipment status and condition
* setting up and starting up the process
* undertaking tests or procedures required to meet Australian Taxation Office (ATO) regulations

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
* conducting work safely following work health and safety procedures
* shutting down equipment in routine and emergency situations
* preparing equipment for cleaning such as draining and dismantling equipment, and removing waste either manually or by rinsing, in preparation for cleaning and sanitation.
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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 distillation, including definition of the following terms:
* liquid
* vapour
* vapour pressure
* boiling point
* dew point
* bubble-point
* using single column lees stripping to:
* remove alcohol from fermented grape products prior to rectification
* apply the first stage of alcohol recovery for brandy production
* operating principles of stripping (analyser) columns
* source of the product to be distilled and any further processing requirements of the low wine distillate
* critical temperatures and specific components affected during stripping operations
* effect of process stages on low wine production
* quality characteristics and uses of low wine
* product and materials preparation requirements and effect of variation on the process
* process specifications, procedures and operating parameters
* equipment and instrumentation components, purpose and operation
* basic operating principles of process control systems where relevant
* sampling and testing procedures
* 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:
* hazardous properties of ethanol
* emergency flooding procedures
* emergency evacuation procedures
* handling procedures of spirits
* ATO requirements relating to own role and area of responsibility
* procedures and responsibility for:
* reporting problems
* environmental issues and controls relevant to single column lees stripping (continuous still brandy) operations
* recording requirements
* waste handling requirements.
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| Assessment Conditions |
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| Assessment of skills must take place under the following conditions: * physical conditions:
* a workplace an environment that accurately represents workplace conditions
* resources, equipment and materials:
* personal protective clothing and equipment for single column lees stripping (continuous still brandy) operations
* lees stripping equipment and materials, and product required for operations
* cleaning materials, equipment and procedures
* documentation or technology for recording and reporting information
* specifications:
* work instructions and workplace procedures for single column lees stripping (continuous still brandy) operations
* ATO requirements relating to own role and area of responsibility.

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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