Modification History

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

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| FBP2xx18 | Certificate II in Wine Industry Operations |
| Qualification DescriptionThis qualification describes the skills and knowledge required for entry level activities and operations within the wine industry.It allows for a generalist stream, as well as sector specific specialisations in:* bottling and packaging
* cellar door
* cellar operations
* laboratory
* viticulture.

No occupational licensing, legislative or certification requirements apply to this qualification at the time of publication. |
| Entry RequirementsThere are no entry requirements for this qualification. |
| Packaging RulesTo achieve this qualification, competency must be demonstrated in:* 15 units of competency:
* 4 core units plus
* 11 elective units.

Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.For the award of the Certificate II in Wine Industry Operations, choose any combination of electives listed below that meets the packaging rules and may include:* up to 1 unit from any currently endorsed Training Package or accredited course, not previously selected.

Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:* At least 5 electives must be selected from Group A Bottling and Packaging for the award of the Certificate II in Wine Industry Operations (Bottling and Packaging) and include this unit:
* FBPBPG2012 Perform basic packaging tests and inspections.
* At least 5 electives must be selected from Group B Cellar Door for the award of the Certificate II in Wine Industry Operations (Cellar Door) and include these units:
* FBPCDS2003 Evaluate wines
* FBPCDS2005 Sell cellar door products and services
* SITHFAB002 Provide responsible service of alcohol.
* At least 5 electives must be selected from Group C Cellar Operations for the award of the Certificate II in Wine Industry Operations (Cellar Operations) and include these units:
* FBPCEL2018 Carry out inert gas handling operations
* FBPCEL2019 Carry out transfer operations.
* At least 5 electives must be selected from Group D Laboratory for the award of the Certificate II in Wine Industry Operations (Laboratory) and include these units:
* FBPLAB2001 Perform basic analytical tests
* FBPLAB2002 Perform basic microbiological tests
* FBPLAB2006 Record laboratory data
* FBPLAB2011 Use basic laboratory equipment.
* At least 5 electives must be selected from Group E Viticulture for the award of the Certificate II in Wine Industry Operations (Viticulture) and include these units:
* AHCCHM201 Apply chemicals under supervision
* AHCMOM202 Operate tractors
* FBPVIT2018 Operate vineyard equipment.
* For all areas of specialisation:
* up to 6 additional units from the electives below, not previously selected.

Where two specialisations are completed, award of the qualification would read (for example), Certificate II in Wine Industry Operations (Viticulture, Cellar Operations). |
| Core Units

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| FBPFSY2001 | Implement the food safety program and procedures |
| FBPOPR2063 | Apply quality systems and procedures |
| FBPWHS2001 | Participate in work health and safety processes |
| FBPWIN2001 | Perform effectively in a wine industry workplace |

Elective UnitsGroup A Bottling and Packaging

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| FBPBPG2001 | Operate the bottle supply process |
| FBPBPG2002 | Operate the carton erection process |
| FBPBPG2003 | Operate the carton packing process |
| FBPBPG2004 | Operate the bottle sealing process |
| FBPBPG2005 | Operate the electronic coding process |
| FBPBPG2006 | Operate traditional sparkling wine processes |
| FBPBPG2007 | Operate the tirage and transfer process |
| FBPBPG2009 | Operate the bottle capsuling process |
| FBPBPG2010 | Operate manual bottling and packaging processes |
| FBPBPG2011 | Operate the palletising process |
| FBPBPG2012 | Perform basic packaging tests and inspections |

Group B Cellar Door

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| FBPCDS2001 | Conduct winery and or site tours |
| FBPCDS2002 | Provide and present wine tourism information |
| FBPCDS2003 | Evaluate wines |
| FBPCDS2004 | Perform cellar door stock control procedure |
| FBPCDS2005 | Sell cellar door products and services |
| FBPCDS2006 | Conduct a standard product tasting |
| SITHFAB002 | Provide responsible service of alcohol |

Group C Cellar Operations

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| FBPCEL2001 | Perform oak handling activities |
| FBPCEL2002 | Perform fermentation operations  |
| FBPCEL2003 | Operate the ion exchange process |
| FBPCEL2005 | Operate the pressing process |
| FBPCEL2007 | Prepare and monitor wine cultures |
| FBPCEL2011 | Perform heat exchange operations |
| FBPCEL2013 | Operate the pressure leaf filtration process |
| FBPCEL2014 | Operate the rotary vacuum filtration process |
| FBPCEL2015 | Perform must draining operations |
| FBPCEL2016 | Operate the crushing process |
| FBPCEL2017 | Prepare and make additions and finings |
| FBPCEL2018 | Carry out inert gas handling operations |
| FBPCEL2019 | Carry out transfer operations |
| FBPCEL2020 | Prepare and wax tanks |
| FBPCEL2xx1 | Operate the crossflow filtration process |
| MSMPER205 | Enter confined space |

Group D Laboratory

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| FBPLAB2001 | Perform basic analytical tests |
| FBPLAB2002 | Perform basic microbiological tests |
| FBPLAB2004 | Prepare laboratory solutions and stains |
| FBPLAB2005 | Prepare and pour culture media |
| FBPLAB2006 | Record laboratory data |
| FBPLAB2011 | Use basic laboratory equipment |
| FBPLAB2012 | Maintain aseptic environment |
| MSL912001 | Work within a laboratory or field workplace (induction) |

Group E Viticulture

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| AHCCHM201 | Apply chemicals under supervision |
| AHCIRG215 | Assist with low volume irrigation operations |
| AHCIRG217 | Assist with pressurised irrigation operations |
| AHCMOM202 | Operate tractors |
| AHCNSY202 | Care for Nursery Plants |
| AHCPHT201 | Plant horticultural crops |
| AHCPHT202 | Carry out canopy maintenance |
| AHCPHT203 | Support horticultural crop harvesting |
| AHCPHT2XXX | Bench graft vines |
| AHCPHT2XXX | Carry out potting operations |
| AHCPHT2XXX | Hand prune vines |
| AHCPHT2XXX | Maintain callusing environment |
| AHCPHT2XXX | Obtain and process rootlings |
| AHCPHT2XXX | Train vines |
| AHCPHT2XXX | Field graft vines |
| AHCPHT2XXX | Support mechanical harvesting operations |
| AHCPHT2XXX | Install and maintain vine trellis |
| AHCPHT2XXX | Operate vineyard equipment |
| AHCPHT2XXX | Perform pest control activities |
| AHCPHT2XXX | Carry out hot water treatment |
| AHCPHT2XXX | Operate nursery cold storage facilities |
| AHCPHT2XXX | Take and process vine cuttings |
| AHCPMG202 | Treat plant pests diseases and disorders |
| AHCPMG202 | Treat plant pests diseases and disorders |
| AHCSOL202 | Assist with soil or growing media sampling and testing |

Group F General

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| AHCWRK209 | Participate in environmentally sustainable work practices |
| FBPOPR1003 | Carry out manual handling tasks |
| FBPOPR2003 | Clean equipment in place |
| FBPOPR2004 | Clean and sanitise equipment |
| FBPOPR2011 | Conduct routine maintenance |
| FBPOPR2013 | Apply sampling procedures |
| FBPOPR2016 | Work in a food handling area for non-food handlers |
| FBPOPR2030 | Operate a process control interface |
| FBPOPR2061 | Use numerical applications in the workplace |
| FBPOPR2064 | Provide and apply workplace information |
| FBPOPR2065 | Work in confined spaces in the food and beverage industries |
| FBPPPL2001 | Participate in work teams and groups |
| FBPWHS2xxx | Identify and control risks in own work |
| FBPWIN2003 | Apply wine industry information to wine operations |
| HLTAID003 | Provide first aid |
| SITXCCS003 | Interact with customers |
| TLID2003 | Handle dangerous goods/hazardous substances |
| TLID2010 | Operate a forklift |
| TLIG2007 | Work in a socially diverse environment |

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| Qualification Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
| --- | --- | --- | --- |
| FBP2xx18 Certificate II in Wine Industry Operations | FDF20411 Certificate II in Wine Industry Operations | Updated to meet Standards for Training PackagesAdditional and deleted unitsNew packaging rules | No equivalent qualification |

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| LinksCompanion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 |