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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| FBP3xx18 | Certificate III in Wine Industry Operations |
| Qualification DescriptionThis qualification describes the skills and knowledge required for vocational job roles, 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:* 19 units of competency:
* 5 core units, plus
* 14 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 III in Wine Industry Operations, choose any combination of electives listed below that meets the packaging rules and may include:* up to 2 units 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 6 electives must be selected from Group A Bottling and Packaging for the award of the Certificate III in Wine Industry Operations (Bottling and Packaging) and include these units:
* FBPBPG2012 Perform basic packaging tests and inspections
* FBPOPR3004 Operate interrelated processes in a packaging system.
* At least 6 electives must be selected from Group B Cellar Door for the award of the Certificate III in Wine Industry Operations (Cellar Door) and include these units:
* FBPCDS2003 Evaluate wines
* FBPCDS3001 Evaluate wines (advanced)
* FBPCDS3xx1 Plan and deliver a wine tasting event.
* At least 6 electives must be selected from Group C Cellar Operations for the award of the Certificate III in Wine Industry Operations (Cellar Operations).
* At least 6 electives must be selcted from Group D Laboratory for the award of the Certificate III in Wine Industry Operations (Laboratory) and include these units:
* FBPLAB3002 Perform non-routine or specialised tests
* FBPLAB3007 Analyse laboratory data.
* At least 6 electives must be selected from Group E Viticulture for the award of the Certificate III in Wine Industry Operations (Viticulture) and include these units:
* AHCCHM303 Prepare and apply chemicals
* AHCCHM304 Transport and store chemicals
* FBPVIT3xx1 Coordinate vineyard operations.
* For all areas of specialisation:
* up to 8 additional units from the electives below, not previously selected.

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

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| AHCWRK309 | Apply environmentally sustainable work practices |
| BSBWHS301 | Maintain workplace safety |
| FBPFSY3001 | Monitor the implementation of quality and food safety programs |
| FBPPPL3001 | Participate in improvement processes |
| FBPPPL3004 | Lead work teams and groups |

Elective UnitsGroup A Bottling and Packaging

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| FBPBPG2012 | Perform basic packaging tests and inspections |
| FBPBPG3001 | Operate the bottle filling process |
| FBPBPG3002 | Operate the labelling process |
| FBPBPG3003 | Operate the softpack filling process |
| FBPBPG3004 | Perform packaging equipment changeover |
| FBPOPR3002 | Set up a production or packaging line for operation |
| FBPOPR3004 | Operate interrelated processes in a packaging system |
| FBPTEC4008 | Apply principles of food packaging |

Group B Cellar DoorAn asterisk (\*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

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| FBPCDS2003 | Evaluate wines |
| FBPCDS2005 | Sell cellar door products and services |
| FBPCDS3001\* | Evaluate wines (advanced) |
| FBPCDS3003 | Coordinate winery hospitality activities |
| FBPCDS3xx1 | Plan and deliver a wine tasting event |
| SIRXCEG004 | Create a customer-centric culture |
| SIRXMKT003 | Manage promotional activities |
| SITHFAB002 | Provide responsible service of alcohol |
| SITHFAB012 | Provide advice on Australian wines |
| SITHFAB013 | Provide advice on imported wines |

Group C Cellar Operations

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| FBPCEL2018 | Carry out inert gas handling operations |
| FBPCEL2019 | Carry out transfer operations |
| FBPCEL3001 | Perform second distillation (pot still brandy) operations |
| FBPCEL3002 | Operate the continuous clarification by separation (flotation) process |
| FBPCEL3003 | Operate the concentration process |
| FBPCEL3004 | Perform de-aromatising, de-alcoholising or de-sulphuring operations |
| FBPCEL3005 | Perform rectification (continuous still) operations |
| FBPCEL3006 | Perform single column lees stripping (continuous still brandy) operations |
| FBPCEL3007 | Operate clarification by separation (centrifugation) process |
| FBPCEL3008 | Perform dual column distillation (continuous still brandy) operations |
| FBPCEL3009 | Perform first distillation (pot still brandy) operations |
| FBPCEL3010 | Operate the fine filtration process |
| FBPCEL3011 | Handle and store spirits |
| FBPCEL3xx1 | Operate the reverse osmosis process |
| FBPCEL3xx2 | Operate the decanter process |

Group D Laboratory

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| FBPLAB2001 | Perform basic analytical tests |
| FBPLAB2002 | Perform basic microbiological tests |
| FBPLAB2006 | Record laboratory data |
| FBPLAB2011 | Use basic laboratory equipment |
| FBPLAB3001 | Use computer technology for laboratory applications |
| FBPLAB3002 | Perform non-routine or specialised tests |
| FBPLAB3003 | Investigate out-of-standard wine equipment and processes |
| FBPLAB3004 | Maintain wine testing equipment |
| FBPLAB3005 | Perform instrumental tests or procedures on wine samples |
| FBPLAB3006 | Standardise laboratory solutions |
| FBPLAB3007 | Analyse laboratory data |
| FBPLAB3008 | Perform packaging quality control procedures |
| FBPLAB3009 | Prepare product or show samples |

Group E Viticulture

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| AHCCHM201 | Apply chemicals under supervision |
| AHCCHM303 | Prepare and apply chemicals |
| AHCCHM304 | Transport and store chemicals |
| AHCIRG325 | Operate irrigation technology |
| AHCIRG326 | Operate irrigation injection equipment |
| AHCIRG327 | Implement an irrigation schedule |
| AHCIRG331 | Install pressurised irrigation systems |
| AHCIRG333 | Maintain pressurised irrigation systems |
| AHCMOM202 | Operate tractors |
| AHCPCM301 | Implement a plant nutrition program |
| AHCPHT2XXX | Operate vineyard equipment |
| AHCPHT3XXX | Operate a mechanical harvester |
| AHCPHT3XXX | Monitor and maintain nursery plants |
| AHCPHT3XXX | Implement a soil management program |
| AHCPHT3XXX | Perform shed nursery activities |
| AHCPHT3XXX | Maintain field nursery activities |
| AHCPHT3XXX | Operate spreading and seeding equipment |
| AHCPHT3XXX | Operate specialised canopy management equipment |
| AHCPHT3XXX | Coordinate vineyard operations |
| AHCPMG302 | Control plant pests, diseases and disorders |
| AHCSOL401 | Sample soils and interpret results |

Group F General

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| BSBINT303 | Organise the importing and exporting of goods |
| FBPOPR3003 | Operate interrelated processes in a production system |
| FBPPPL3002 | Report on workplace performance |
| FBPPPL3005 | Participate in an audit process |
| FBPTEC3002 | Implement the pest prevention program |
| FBPWIN2001 | Perform effectively in a wine industry workplace |
| FBPWIN2003 | Apply wine industry information to wine operations |
| HLTAID003 | Provide first aid |
| MSMPER205 | Enter confined space |
| TAEDEL301 | Provide work skill instruction |

Prerequisite requirements

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| Unit of competency | Prerequisite requirement |
| FBPCDS3001 Evaluate wines (advanced) | FBPCDS2003 Evaluate wines |

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| Qualification Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
| --- | --- | --- | --- |
| FBP3xx18 Certificate III in Wine Industry Operations | FDF30411 Certificate III 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 |