Modification history

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

| FBPBPG2006 | Operate traditional sparkling wine processes |
| --- | --- |
| Application | This unit of competency describes the skills and knowledge required to set up, operate and shut down a range of manual, semi-automated and automated equipment involved in the traditional sparkling wine processes of shaking, neck freezing, de-crowning, dosing and topping up.It applies to individuals responsible for applying basic operating principles to the operation and monitoring of a traditional sparkling wine process and associated equipment.All work is carried out to comply with workplace procedures, under general supervision with limited autonomy and accountability for their own work.No occupational licensing, legislative or certification requirements are known to 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 | Bottling and Packaging (BPG) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare to operate traditional sparkling wine equipment | 1.1 Confirm work instructions, including identifying potential WHS hazards and controls with supervisor1.2 Select and use appropriate personal protective equipment (PPE)1.3 Ensure that product and materials are available to meet traditional sparkling wine requirements1.4 Prepare product and materials to meet traditional sparkling wine requirements1.5 Ensure that services are available and ready for operation1.6 Prepare traditional sparkling wine equipment and check to confirm readiness for use1.7 Set up equipment to meet traditional sparkling wine requirements |
| 2. Operate and monitor traditional sparkling wine processes | 2.1 Start up traditional sparkling wine equipment according to operating instructions2.2 Monitor control points to confirm performance is maintained within equipment operation specification2.3 Ensure that traditional sparkling wine output meets specification2.4 Monitor traditional sparkling wine equipment to confirm operating condition2.5 Identify, rectify and report out-of-specification end product, process and equipment performance according to workplace procedures |
| 3. Shut down traditional sparkling wine processes | 3.1 Shut down traditional sparkling wine equipment according to operating instructions3.2 Prepare traditional sparkling wine equipment for cleaning according to workplace procedures |
| 4. Conduct housekeeping activities | 4.1 Carry out cleaning procedures4.2 Collect, treat and dispose of or recycle waste generated by both the process and cleaning procedures4.3 Record workplace information according to workplace procedures |

| 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. |
| --- |
| Skill | Description |
| Reading | * Understand textual information in process documentation
 |
| Oral communication | * Converse clearly using industry specific language
 |
| Get the work done | * Respond to routine problems using step-by-step instruction and procedures
* Recognise and act on opportunities for continuous improvement in accordance with workplace practices
 |

|  |
| --- |
| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPBPG2006 Operate traditional sparkling wine processes | FDFBP2006A Operate traditional sparkling wine processes | Updated to meet Standards for Training PackagesMinor changes to Performance Criteria for clarity | Equivalent unit |

|  |  |
| --- | --- |
| 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 FBPBPG2006 Operate traditional sparkling wine processes |
| --- | --- |
| 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 following at least once:* conduct pre-start checks on machinery used for traditional sparkling wine processes
* start, operate, monitor and adjust process equipment to achieve required specified outcomes
* take corrective action in response to typical faults and inconsistencies
* complete workplace records as required
* safety shut down equipment.
 |

| Knowledge Evidence |
| --- |
| 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:* industry methods used in the traditional sparkling wine process
* quality characteristics and specifications of sparkling wine products
* equipment used in the traditional sparkling wine process:
* automatic shaker
* manual shaking tables
* manual or automatic de-binning
* neck freezer
* bottle feeds
* screws and stars
* manual or automatic de-crowner
* manual or automatic dosing equipment
* manual or automatic topping-up equipment
* vacuum
* refrigerant
* line controls and conveyors
* operating equipment in the traditional sparkling wine process:
* setting up and shutting down procedures
* power, compressed air, water, inert gas, refrigerants, steam and vacuum services
* work health and safety (WHS) hazards and controls, particularly in relation to handling refrigerants and wine stored under pressure
* selecting and using personal protective equipment (PPE)
* production requirements:
* gas and compressed air pressures
* vacuum
* wine to be shaken is binned and secured correctly
* automatic bin shaker is operating to program
* smooth flow of automatic or manual de-binning
* all identifying markings are removed from bins once wine is transferred
* continued supply of refrigerants
* temperature of neck freezer
* smooth flow of bottles through neck freezer
* de-crowner is removing all crown seals
* temperature of top-up wine and liqueur
* lees plug is disgorging correctly
* liqueur doser is delivering correct amount
* top-up procedure meets wine level or volume requirements
* all product meets specification
* monitoring of the process:
* stages and changes which occur during the process
* effect of process stages on end product
* emergency and troubleshooting procedures
* significance and methods of monitoring control points
* common causes of variation and corrective action required
* procedures and responsibility for reporting problems
* workplace information:
* workplace procedures
* product specifications
* equipment manufacturers instructions
* safe work site practices
* emergency procedures
* recording information on process
* digital machine controls real-time data display
* environmental and maintenance procedures:
* routine maintenance procedures
* environmental regulations and controls
* cleaning requirements associated with changeovers
* collection, treatment and handling requirement for waste generated by processes and cleaning operation
* cleaning and sanitising equipment according to specified standard
* recording requirements and procedures
* production team relationships:
* maintenance personnel
* materials supply
* cellar
* quality assurance or control personnel
* de-binning personnel.
 |

| Assessment Conditions |
| --- |
| Assessment of skills must take place under the following conditions: * physical conditions:
* skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
* resources, equipment and materials:
* wine operations traditional sparkling wine equipment
* traditional sparkling wine resources and consumables
* tools and equipment for adjusting and maintaining equipment
* personal protective equipment (PPE)
* specifications:
* work procedures and operating instructions or instructions.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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