Modification history

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

| FBPCEL2001 | Perform oak handling activities |
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| Application | This unit of competency describes the skills and knowledge required to use, treat, repair, store and stack oak barrels and casks. It may involve work in confined spaces.The unit applies to individuals who work under general supervision, with limited autonomy and accountability for their own work.No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. Users are advised to check with the relevant State or Territory workplace health and safety authority for advice on confined space entry.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) |

| 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 for oak handling activities | 1.1 Confirm work instructions and identify potential WHS hazards and controls in accordance with workplace procedures1.2 Select and use personal protective clothing and equipment relevant to the job role1.3 Check equipment and materials to ensure availability and readiness for use according to workplace procedures1.4 Set up equipment according to manufacturer instructions to meet work requirements |
| 2. Use oak materials for production requirements | 2.1 Locate and identify oak product required to meet work instruction2.2 Select and follow workplace procedures for filling, emptying and topping2.3 Use transfer operations to complete production requirements |
| 3. Treat, store and repair oak | 3.1 Identify treatment, storage and repair requirements for oak product3.2 Confirm that oak meets workplace specifications3.3 Treat, store and repair oak to meet workplace requirements3.4 Monitor equipment to confirm operating condition according to manufacturer instructions3.5 Identify, rectify and report out-of-specification product, process and equipment performance |
| 4. Stack oak barrels and casks | 4.1 Identify and plan stacking requirements for oak barrels and casks4.2 Select stacking method and implement according to specification and safe work practices4.3 Confirm stacked oak barrels and casks meet specification4.4 Identify, rectify and report out-of-specification stacking |
| 5. Complete oak handling activities | 5.1 Shut down equipment in response to emergency situation and report problem according to workplace procedures5.2 Complete routine shut down procedures for equipment5.3 Collect, treat and dispose of or recycle waste according to workplace environmental requirements5.4 Record workplace information according to workplace procedures 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 | * Comprehend textual information from a variety of workplace documents accurately
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| Writing | * Record workplace information using industry-based vocabulary, grammar and conventions
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| Oral Communication | * Converse clearly using industry-specific language
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| Numeracy | * Calculate numerical information relating to measurements, quantities and operational specifications
* Interpret symbols and numbers to calibrate equipment and monitor control points
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| Navigate the world of work | * Follow clear instructions within defined level of responsibility
* Recognise own work performance and seek assistance where required
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| Get the work done | * Recognise and act on opportunities for continuous improvement in accordance with workplace practices
* Use the main features and functions of digital tools to identify and apply information in wine industry operations
* Respond to routine problems using step-by-step instructions and procedures
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPCEL2001 Perform oak handling activities | FDFCEL2001A Perform oak handling activities | Updated to meet Standards for Training PackagesMinor changes to elements and performance criteria for clarityRemoval of prerequisites as 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 FBPCEL2001 Perform oak handling activities |
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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 following on at least two separate occasions:* accessing workplace information to identify oak handling requirements
* selecting, fitting and using personal protective clothing and equipment
* selecting, setting up and operating equipment according to instructions
* carrying out oak handling and treatment according to instructions
* monitoring oak handling activities and equipment and taking corrective action in response to out-of-specification results or non-compliance
* carrying out minor repairs
* stacking and securing oak vessels according to instructions
* shutting down equipment in routine and emergency situations
* conducting work safely following work health and safety procedures
* following workplace procedures for:
* maintaining records
* reporting and recording corrective action
* sorting, collecting, treating, recycling or disposing of waste
* maintaining housekeeping.
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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 oak use in winemaking and spirit production
* use of oak barrel alternatives
* links between oak handling and related processes in cellar operations
* effect of oak storage on end product:
* flavour
* body
* complexity
* alcohol content
* types of oak used for storage
* common faults in oak barrels and casks and effect on end product
* possible sources of oak contamination and effect on end product
* minor repair methods and procedures
* main methods used in oak barrel and cask stacking
* 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:
* instructions for use of chemicals in oak treatment
* hazards and controls associated with confined space entry
* workplace procedures and responsibility for:
* recording requirements
* reporting problems
* manual cleaning and sanitising
* waste handling.
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| 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 oak handling activities
* manual handling equipment
* oak products for activities in performance evidence
* cleaning materials, equipment and procedures
* documentation or technology for recording and reporting information
* specifications:
* work instructions and workplace procedures for oak handling activities.

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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