Modification history

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

| FBPCEL3004 | Perform de-aromatising, de-alcoholising or de-sulphuring operations |
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| Application | This unit of competency describes the skills and knowledge required to prepare and operate de-aromatising, de-alcoholising or de-sulphuring processes to reduce pungency from a range of wine and/or juice products.The unit applies to individuals who work in cellar operations and take responsibility for their own work using discretion and judgement in the selection and use of available resources.No occupational licensing, legislative or certification requirements 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 | 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 the de-aromatising, de-alcoholising or de- sulphuring process for operation | 1.1 Confirm work instructions and identify potential work health and safety (WHS) hazards and controls in accordance with workplace procedures 1.2 Select and use personal protective clothing and equipment (PPE) relevant to the job role 1.3 Identify work health and safety hazards, assess risks and implement control measures 1.4 Confirm availability and prepare materials to meet production requirements1.5 Confirm that services are available and ready for operation1.6 Check equipment and confirm readiness for use according to manufacturer specifications and workplace procedures1.7 Set the process up to meet production requirements |
| 2. Operate and monitor the de-aromatising, de-alcoholising or de-sulphuring process | 2.1 Start up the de-aromatising, de-alcoholising or de-sulphuring process safely according to workplace procedures2.2 Monitor control points to confirm performance is maintained within specification2.3 Confirm that de-aromatised, de-alcoholised or de-sulphured product meets specification2.4 Monitor equipment to confirm operating condition2.5 Identify, rectify and report out-of-specification product, process and equipment performance |
| 3. Shut down the de-aromatising, de-alcoholising or de-sulphuring process | 3.1 Shut the process down 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 guidelines3.5 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 from a variety of workplace documents accurately
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| Writing | * Produce workplace documents 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 | * Comply with policies and procedures
* Take responsibility for decisions made to meet production requirements
* Recognise own work performance and seek assistance where required
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| Interact with others | * Respect diversity and inclusion in the workplace
* Connect and work with others in teams cooperatively
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| Get the work done | * Plan and organise work efficiently
* Identify and solve problems creatively
* Use the main features and functions of digital tools to identify and apply information in wine industry operations
* 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 |
| FBPCEL3004 Perform de-aromatising, de-alcoholising or de-sulphuring operations | FDFCEL3004A Perform de-aromatising, de-alcoholising or de-sulphuring operations | 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 FBPCEL3004 Perform de-aromatising, de-alcoholising or de-sulphuring 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 following at least once:* accessing workplace information to identify production requirements
* selecting, fitting and using personal protective clothing and equipment
* confirming supply of necessary materials and services
* dosing materials
* confirming equipment status and condition
* setting up and starting up the de-aromatising, de-alcoholising or de-sulphuring process
* 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
* shutting down equipment in routine and emergency situations
* preparing equipment for cleaning including draining and dismantling equipment, and removing waste either manually or by rinsing, in preparation for cleaning and sanitation
* conducting work safely following work health and safety procedures.
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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 de-aromatising, de-alcoholising or de-sulphuring operations
* links between de-aromatising, de-alcoholising or de-sulphuring and related processes
* stages and changes which occur during de-aromatising, de-alcoholising or de-sulphuring operation
* effect of process stages on end product
* quality characteristics and uses of de-aromatised, de-alcoholised or de-sulphured product
* preparation requirements of materials and effect of variation on the process
* main methods used in de-aromatising, de-alcoholising or de-sulphuring:
* operating pressure or vacuum
* operating temperatures
* cone rpm
* dosing rates
* strip rate
* neutralising solutions
* relevant product characteristics (e.g. type, alcohol content and sulphur dioxide level)
* process specifications, procedures and operating parameters
* equipment and instrumentation components, purpose and operation
* basic operating principles of process control systems
* 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
* procedures and responsibility for:
* reporting problems
* environmental issues and controls
* waste handling requirements
* recording 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 or an environment that accurately represents workplace conditions
* resources, equipment and materials:
* personal protective clothing and equipment for de-aromatising, de-alcoholising or de-sulphuring operations
* equipment and materials, and product required for process
* cleaning materials, equipment and procedures
* documentation or technology for recording and reporting information
* specifications:
* work instructions, workplace procedures and manufacturer specifications for equipment.

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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