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 Description  This qualification describes the skills and knowledge required for operational job roles 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.   All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace.  No occupational licensing, legislative or certification requirements apply to this qualification at the time of publication. | |
| Entry Requirements  There are no entry requirements for this qualification. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 19 units of competency: * 4 core units, plus * 15 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, the electives are to be chosen as follows:   * up to 15 from the elective units listed below, with no more than 5 FBP units coded with an AQF level 2 indicator selected * up to 4 units may be selected from any currently endorsed Training Package or accredited course packaged to reflect Certificate III level or above.   Where appropriate, electives may be packaged to provide a qualification with a specialisation area.  For the award of the Certificate III in Wine Industry Operations (Bottling and Packaging) the electives are to be chosen as follows   * at least 6 units from Group A Bottling and Packaging * up to 9 units from the remaining elective units listed below, with no more than 5 FBP units coded with an AQF level 2 indicator selected * up to 4 units may be selected from any currently endorsed Training Package or accredited course packaged to reflect Certificate III level or above.   For the award of the Certificate III in Wine Industry Operations (Cellar Door) the electives are to be chosen as follows:   * at least 6 units from Group B Cellar Door * up to 9 units from the remaining elective units listed below, with no more than 5 FBP units coded with an AQF level 2 indicator selected * up to 4 units may be selected from any currently endorsed Training Package or accredited course packaged to reflect Certificate III level or above.   For the award of the Certificate III in Wine Industry Operations (Cellar Operations) the electives are to be chosen as follows:   * at least 6 units from Group C Cellar Operations * up to 9 units from the remaining elective units listed below, with no more than 5 FBP units coded with an AQF level 2 indicator selected * up to 4 units may be selected from any currently endorsed Training Package or accredited course packaged to reflect Certificate III level or above.   For the award of the Certificate III in Wine Industry Operations (Laboratory) the electives are to be chosen as follows:   * at least 6 units from Group D Laboratory * up to 9 units from the remaining elective units listed below, with no more than 5 FBP units coded with an AQF level 2 indicator selected * up to 4 units may be selected from any currently endorsed Training Package or accredited course packaged to reflect Certificate III level or above.   For the award of the Certificate III in Wine Industry Operations (Viticulture) the electives are to be chosen as follows:   * at least 6 units from Group E Viticulture * up to 9 units from the remaining elective units listed below, with no more than 5 FBP units coded with an AQF level 2 indicator selected * up to 4 units may be selected from any currently endorsed Training Package or accredited course packaged to reflect Certificate III level or above.   Note: If two specialisations are completed, award of the qualification would read (for example), Certificate III in Wine Industry Operations (Viticulture, Cellar Operations). | |
| Core Units   |  |  | | --- | --- | | BSBWHS301 | Maintain workplace safety | | FBPFSY2001 | Implement the food safety program and procedures (FDFFS2001A) | | FBPPPL3003 | Participate in improvement processes (FDFPPL3001A) | | FBPPPL3006 | Report on workplace performance (FDFPPL3002A) |   Elective Units  Group A Bottling and Packaging   |  |  | | --- | --- | | FBPBPG2XXX | Operate the bottle supply process (FDFBP2001A) | | FBPBPG2XXX | Operate the carton erection process (FDFBP2002A) | | FBPBPG2XXX | Perform basic packaging tests and inspections (FDFLAB2003A) | | FBPBPG2XXX | Operate the palletising process (FDFBP2011A) | | FBPBPG2XXX | Operate the bottle capsuling process (FDFBP2009A) | | FBPBPG2XXX | Operate the electronic coding process (FDFBP2005A) | | FBPBPG2XXX | Operate the carton packing process (FDFBP2003A) | | FBPBPG3XXX | Operate the bottle filling process (FDFBP3001A) | | FBPBPG3XXX | Operate the labelling process (FDFBP3002A) | | FBPBPG3XXX | Operate the softpack filling process (FDFBP3003A) | | FBPBPG3XXX | Perform packaging equipment changeover (FDFBP2008A) | | FBPBPG3XXX | Operate the tirage and transfer process (FDFBP2007A) | | FBPBPG3XXX | Operate traditional sparkling wine processes (FDFBP2006A) | | FBPBPG3XXX | Operate the bottle sealing process (FDFBP2004A) | | FBPOPR3004 | Set up a production or packaging line for operation (FDFOP3002A) | | FBPOPR3XXX | Operate interrelated processes in a packaging system (FDFOP3004A) |   Group B Cellar Door  An 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.   |  |  | | --- | --- | | FBPCDS2XXX | Conduct sensory evaluation of wine (FDFCDS2003A) | | FBPCDS2XXX | Conduct a standard product tasting (FDFCD2006A) | | FBPCDS2XXX | Provide and present wine tourism information (FDFCD2002A) | | FBPCDS3XXX | Coordinate winery hospitality activities (FDFCDS3003A) | | FBPCDS3xxX | Plan and deliver a wine tasting event (FDFCD3002A) | | FBPCDS3XXX | Conduct winery and or site tours (FDFC2001A) | | FBPCDS3XXX\* | Evaluate wines (advanced) (FDFCDS3001A) | | 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   |  |  | | --- | --- | | FBPCEL2 XXX | Operate the ion exchange process (FDFCEL2003A) | | FBPCEL2 XXX | Prepare and make additions and finings (FDFCEL2017A) | | FBPCEL2XXX | Carry out inert gas handling operations (FDFCEL2018A) | | FBPCEL2XXX | Carry out transfer operations (FDFCEL2019A) | | FBPCEL2XXX | Perform heat exchange operations (FDFCEL2011A) | | FBPCEL2XXX | Perform fermentation operations (FDFCEL2002A) | | FBPCEL3 XXX | Operate the pressing process (FDFCEL2005A) | | FBPCEL3 XXX | Prepare and monitor wine cultures (FDFCEL2007A) | | FBPCEL3 XXX | Operate an earth filtration process (FDFCEL2013A) | | FBPCEL3 XXX | Operate the rotary vacuum filtration process (FDFCEL2014A) | | FBPCEL3XXX | Perform second distillation (pot still brandy) operations (FDFCEL3001A) | | FBPCEL3XXX | Operate the continuous clarification by separation (flotation) process (FDFCEL3002A) | | FBPCEL3XXX | Operate the concentration process (FDFCEL3003A) | | FBPCEL3XXX | Perform de-aromatising, de-alcoholising or de-sulphuring operations (FDFCEL3004A) | | FBPCEL3XXX | Perform rectification (continuous still) operations (FDFCEL3005A) | | FBPCEL3XXX | Perform single column lees stripping (continuous still brandy) operations (FDFCEL2004A) | | FBPCEL3XXX | Operate clarification by separation (centrifugation) process (FDFCEL2006A) | | FBPCEL3XXX | Perform dual column distillation (continuous still brandy) operations (FDFCEL2008A) | | FBPCEL3XXX | Perform first distillation (pot still brandy) operations (FDFCEL2009A) | | FBPCEL3XXX | Operate the fine filtration process (FDFCEL2010A) | | FBPCEL3XXX | Handle and store spirits (FDFCEL2012A) | | FBPCEL3XXX | Operate the reverse osmosis process | | FBPCEL3XXX | Operate the decanter process | | FBPCEL3XXX | Operate the crossflow filtration process (NEW) |   Group D Laboratory   |  |  | | --- | --- | | MSL904001 | Perform standard calibrations | | MSL924001 | Process and interpret data | | MSL924002 | Use laboratory application software (FDFLAB3002A) | | MSL933004 | Perform calibration checks on equipment and assist with its maintenance (FDFLAB3004A) | | MSL973001 | Perform basic tests (FDFLAB2001A) | | MSL973002 | Prepare working solutions | | MSL973003 | Prepare culture media | | MSL973004 | Perform aseptic techniques | | MSL973007 | Perform microscopic examination (FDFLAB2002A) | | MSL974001 | Prepare, standardise and use solutions (FDFLAB2007A) |   Group E Viticulture   |  |  | | --- | --- | | 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 | | AHCSOL401 | Sample soils and interpret results | | FBPVIT2XXX | Hand prune vines (FDFWGG2003A) | | FBPVIT2XXX | Carry out basic canopy maitenance | | FBPVIT2XXX | Identify and treat nursery plant disorders | | FBPVIT2XXX | Recognise disorders and identify pests and diseases (FDFWGG2017A) | | FBPVIT3XXX | Operate a mechanical harvester (FDFWGG3008A) | | FBPVIT3XXX | Monitor and maintain nursery plants (FDFWGG3009A) | | FBPVIT3XXX | Implement a soil management program (FDFWGG3010A) | | FBPVIT3XXX | Perform shed nursery activities (FDFWGG3011A) | | FBPVIT3XXX | Monitor and control vine disorders and damage (FDFWGG3012A) | | FBPVIT3XXX | Operate vineyard equipment (FDFWGG2018A) | | FBPVIT3XXX | Maintain field nursery activities (FDFWGG3005A) | | FBPVIT3XXX | Operate spreading and seeding equipment (FDFWGG3013A) | | FBPVIT3XXX | Coordinate vineyard operations (NEW) | | FBPVIT3XXX | Field graft vines (FDFWGG2010AA) | | FBPVIT3XXX | Install and maintain vine trellis (FDFWGG2016A) | | FBPWGG3XXX | Operate specialised canopy management equipment (FDFWGG2009A) |   Group F General   |  |  | | --- | --- | | AHCARB205 | Operate and maintain chainsaw | | AHCWRK309 | Apply environmentally sustainable work practices | | BSBINT303 | Organise the importing and exporting of goods | | BSBLDR403 | Lead team effectiveness | | BSBSMB407 | Manage a small team | | FBPFSY3001 | Monitor the implementation of quality and food safety programs (FDFFS3001A) | | FBPOPR2063 | Clean equipment in place | | FBPOPR2064 | Clean and sanitise equipment | | FBPOPR3XXX | Operate interrelated processes in a production system (FDFOP3003A) | | FBPPPL3005 | Participate in an audit process (FDFPPL3005A) | | FBPTEC3002 | Implement the pest prevention program (FDF3002A) | | FBPTEC4002 | Apply principles of food packaging (FDFTEC4008A) | | FBPWIN2XXX | Communicate wine industry information (Previously titled Apply wine industry information to wine operations) (FDFWIN1001A & DFWIN1002A units merged) | | HLTAID003 | Provide first aid | | MSL933003 | Apply critical control point requirements | | MSS402002 | Sustain process improvements | | MSS402020 | Apply quick change over procedures | | MSS402040 | Apply 5S processes | | MSS402080 | Undertake Root casue analysis | | MSS42050 | Monitor process capability | | MSS42061 | Use SCADA systems and operations | | RIIWHS202D | Enter and work in confined spaces | | TAEASS301 | Contribute to assessment | | TAEDEL301 | Provide work skill instruction | | TLIA2014 | Use prodcut knowledge to complete work operations | | TLIA3016 | Use inventory systems to organise stock control | | TLIA3018 | Organise despatch operations | | TLIA3019 | Organise receival operations | | TLIA3038 | Control and order stock | | TLID2003 | Handle dangerous goods/hazardous substances | | TLID2022 | Conduct weighbridge operations | | TLIK2010 | Use infotechnology devices in the workplace | | TLILIC2001 | Licence to operate a forklift truck |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | FBPCDS3XXX Evaluate wines (advanced) | FBPCDS2XXX Conduct senory evaluation of wine | | |

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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 Packages  Additional and deleted units  New packaging rules | No equivalent qualification | |
| Links  Companion Volumes, including Implementation Guides, are available at VETNet:  https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 |