Modification history

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

| FBPBPG3XXX | Operate the tirage and transfer process |
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| Application | This unit of competency describes the skills and knowledge required to set up, operate and shut down a range of semi-automated and automated equipment involved in the tirage and transfer process.  The unit applies to individuals who are responsible for operating and monitoring a tirage and transfer process and associated bottling and packaging equipment in the wine industry. They work under broad direction and exercise autonomy and judgement where required.  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.  No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Bottling and Packaging (BPG) |

| 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 to operate tirage and transfer equipment | 1.1 Interpret work instructions, including identifying potential workplace health and safety hazards and controls  1.2 Select and use appropriate personal protective equipment  1.3 Ensure that product and materials are available and ready for use to meet tirage and transfer process requirements  1.4 Prepare product and materials to meet the tirage and transfer requirements  1.5 Ensure that services are available and ready for operation  1.6 Prepare tirage and transfer equipment and check to confirm readiness for use  1.7 Set up equipment to meet tirage and transfer requirements |
| 2. Operate and monitor the tirage and transfer process | 2.1 Start up tirage and transfer equipment according to operating instructions  2.2 Monitor control points to confirm performance and maintain within equipment operation specification  2.3 Ensure tirage and transfer output meets specification  2.4 Monitor tirage and transfer equipment to confirm operating condition  2.5 Identify, rectify and report out-of-specification end product, process and equipment performance according to workplace procedures |
| 3. Shut down the tirage and transfer process | 3.1 Shut down tirage and transfer equipment according to operating instructions  3.2 Prepare tirage and transfer equipment for cleaning according to workplace procedures |
| 4. Conduct housekeeping activities | 4.1 Carry out cleaning procedures  4.2 Collect, treat and dispose of or recycle waste generated by both the process and cleaning procedures  4.3 Record workplace information according to workplace procedures |

| Foundation Skills  This 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 in process documentation |
| Navigate the world of work | * Recognise organisational expectations and follow protocols and procedures * Recognise own work performance and seek assistance where required |
| Get the work done | * Problem solve issues as they arise |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPBPG3XXX Operate the tirage and transfer process | FDFBP2007A Operate the tirage and transfer process | Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity  Unit code updated to AQF3 to reflect complexity of competency | 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 FBPBPG3XXX Operate the tirage and transfer process |
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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 safely and effectively prepared, operated and shut down all items of equipment in the tirage and transfer process on a minimum of one occasion including:   * confirming equipment used for the tirage and transfer process is ready for operation including: * cleaning and sanitation processes are completed * filling tubes meet specification * bottle feeds are filled with correct screws and stars and accurately aligned * crown seal hopper, chutes and guides are operational * crown sealer is operational * vacuum is operational * rinser is operational * inert gas is operational * disgorger bottle piercing tips are straight and correctly aligned to receive bottles * de-crowner is operational * line controls and conveyors are operational * automatic binning and de-binning is set up for operation * filler, crown sealer, rinser, disgorger and de-crowner are adjusted to suit bottle height * lines and equipment are flushed with product to be bottle * operating, monitoring and adjusting process equipment to achieve required quality outcomes including: * gas and compressed air pressures are at correct level * vacuum is operational * product or wine base temperature is set correctly * fill height and volume is set correctly * ongoing appearance and quality of wine filled to tirage * effectiveness of crown seals in sealing wine in bottle * disgorger bottle piercing tips are not bent or incorrectly aligned * ongoing disgorging is draining wine efficiently * de-crowner is removing all crown seals * bottles are rinsed efficiently and are suitable for filling * vacuum and gas are being applied * bins being filled to tirage are clearly marked as specified * all identifying markings are removed from bins once wine is transferred * smooth flow of automatic binning and de-binning * monitoring supply and flow of product and materials to and from the process * taking corrective action in response to typical faults and inconsistencies, out-of-specification results or non-compliance * safely shutting down equipment in response to routine shut down requirements * cleaning and sanitising equipment according to workplace procedures * sorting, treating, recycling or disposing of wastes according to workplace procedures * completing workplace records as required * applying safe work practices, identifying hazards and controlling risks. | |

| 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 tirage and transfer equipment * key features of tirage and transfer equipment and components * workplace health and safety hazards and controls for the use of triage and transfer equipment * personal protective equipment required for operating the tirage and transfer process * workplace environmental procedures and controls * set up, operation and shut down of equipment involved in the tirage and transfer process, including: * equipment and instrumentation components, purpose and operation * significance and methods of monitoring control points * common causes of variation and corrective action required * routine maintenance requirements * procedures and responsibility for reporting problems * routine shutdown sequence * necessary services for process including power, compressed air, water, inert gas, steam and vacuum * process specification, procedures and operating parameters * basic operating principles of process control systems where relevant * technological advances that include automation * shutdown and maintenance procedures including: * routine maintenance procedures * shutdown and cleaning requirements associated with changeovers and types of shutdown * shut down of equipment in response to an emergency situation * preparing and dismantling equipment for cleaning * collection, treatment and handling requirement for waste generated by processes and cleaning operation * cleaning and sanitising equipment according to workplace procedures * workplace procedures for recording information. |

| Assessment Conditions |
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| 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 bottling and packaging workplace * resources, equipment and materials: * wine operations tirage and transfer equipment * tirage and transfer 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. |

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