Modification history

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

| FBPCEL2017 | Prepare and make additions and finings |
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| Application | This unit of competency describes the skills and knowledge required to prepare and add finings and additions to wine.The unit applies to individuals who work in winemaking operations and take responsibility for their own work. Individuals generally work under supervision but have some autonomy and accountability for their own work.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 apply to this unit at the time of publication. |
| 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 additions and finings | 1.1 Identify and confirm production requirements 1.2 Confirm availability of required materials and services to meet production requirements1.3 Confirm environmental guidelines and identify potential workplace health and safety hazards and controls according to workplace procedures 1.4 Select and fit personal protective equipment required for production 1.5 Prepare materials to meet production requirements1.6 Check equipment to confirm readiness for use according to workplace procedures1.7 Set up the process to meet production requirements1.8 Weigh or measure product and materials to meet requirements |
| 2. Make additions and finings | 2.1 Start equipment to ensure product is mixing2.2 Make addition or fining to product according to workplace procedures2.2 Monitor production process to confirm additions and finings product meets specifications2.3 Identify and address non-conformance of product, process and equipment according to workplace procedures |
| 3. Complete additions and finings | 3.1 Identify appropriate shutdown procedures3.2 Dismantle equipment safely and prepare for cleaning3.3 Collect, treat and dispose of or recycle waste generated by both the additions and finings process and cleaning procedures3.4 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. |
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| Skill | Description |
| Reading | * Comprehend instructions in workplace documents
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| Writing | * Complete workplace documents in required format
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| Numeracy | * Perform calculations required to weigh or measure materials required for process
* Interpret symbols or numbers during monitoring of process
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| Navigate the world of work | * Apply workplace procedures and legislative responsibilities to own role
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| Interact with others | * Use required communication mode to report operational information to relevant personnel
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| Get the work done | * Plan, sequence and implement tasks according to set routines and procedures
* Respond to routine problems using workplace instructions and procedures
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPCEL2017 Prepare and make additions and finings | FDFCEL2017A Prepare and make additions and finings | Updated to meet Standards for Training PackagesMinor changes to elements and performance criteria for clarity | 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 FBPCEL2017 Prepare and make additions and finings |
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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 made at least five different additions or finings including:* accessing workplace information to identify requirements for adding finings and additions
* selecting and fitting appropriate personal protective equipment
* checking supply and status of materials before commencing additions and finings operation
* preparing and confirming status of equipment and services before commencing additions and finings process
* setting up and starting the additions and finings process
* monitoring the additions and finings process
* taking corrective action in response to non-conformance results
* shutting down the process after additions and finings operations are completed
* conducting work according to environmental and workplace health and safety requirements
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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 of additions and fining that is used and the links between additions and finings and other processes used in wine operations
* basic operating principles of preparing and making additions and finings
* quality characteristics of product and materials used and effect on process outcome
* main additions and finings mixing techniques and how these techniques can affect the characteristics of the wine:
* pumping over
* gas mixing
* rummaging
* stirring
* submersible mixers
* in-place mixers/tank agitators
* portable guth agitators
* methods for adding:
* venturi
* dosing
* direct, tipping in or pumping in while wine mixing
* methods used to monitor the process
* common causes of non-conformance results for product, process and equipment and corrective action required including:
* issues that can be rectified
* issues that must be reported
* responsibilities for workplace health and safety including:
* workplace health and safety hazards associated with the additions and finings process
* methods for controlling risks associated with work health and safety hazards, including confined space entry
* responsibilities for identifying and controlling environmental issues
* workplace procedures and responsibility for:
* reporting problems
* shutting down the process
* cleaning
* handling waste
* recording required information.
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| Assessment Conditions |
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| Assessment of skills must take place under the following conditions: * physical conditions:
* a wine operations workplace or an environment that accurately represents workplace conditions
* resources, equipment and materials:
* personal protective equipment for additions and finings operations
* equipment and materials for additions and finings activities
* system for recording and reporting information
* specifications:
* workplace procedures for pressing operations.

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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