Modification history

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

| FBPCEL3001 | Perform second distillation (pot still brandy) operations |
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| Application | This unit of competency describes the skills and knowledge required to operate a pot still for the second distillation.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.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.Legislative requirements relating to distilling alcohol apply to this unit. Users are advised to check current requirements with the Australian Tax Office and state / territory liquor licensing and health agencies. |
| 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 second distillation process for operation | 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 the process to meet production requirements |
| 2. Operate and monitor the second distillation process | 2.1 Start up the distillation process safely according to workplace procedures2.2 Monitor production process to confirm distillation process meets specifications2.3 Identify and address non-conformances in product, process and equipment according to workplace procedures |
| 3. Shut down the second distillation process | 3.1 Identify and implement appropriate shutdown procedures3.2 Dismantle equipment safely and prepare for cleaning3.3 Collect, treat and dispose of or recycle waste generated by both the pressing 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 | * Interpret production and process information from a variety of workplace documents
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| Writing | * Record data and present information in required format
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| Numeracy | * Calculate numerical information relating to measurements, quantities and operational specifications
* Interpret symbols and 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 required to achieve production requirements
* Respond to predictable routine problems, faults and out of specification issues and implements standard or logical solutions
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPCEL3001 Perform second distillation (pot still brandy) operations | FDFCEL3001A Perform second distillation (pot still brandy) 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 FBPCEL3001 Perform second distillation (pot still brandy) 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 performed at least one second distillation (pot still brandy) operation including:* accessing workplace information to identify distillation requirements
* selecting and fitting appropriate personal protective equipment
* checking supply and status of materials before commencing pressing operation
* preparing and confirming status of equipment and services before commencing second distillation operations
* setting up and starting up the process, including any tests or procedures required by regulation
* monitoring the process
* taking corrective action in response to non-conformance results
* shutting down the process after pressing 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 second distillation operations and the links between second distillation and other processes used in wine operations
* alcoholic strength of distillation product and final product
* legislation, regulation and workplace licence requirements related to fortified spirits for:
* Australian Taxation Office (ATO)
* border control
* customs and excise
* quality characteristics and uses of a range of distillation products, including:
* fortifying spirit
* commercial and premium brandy
* 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 pressing process
* methods for controlling risks associated with work health and safety hazards
* 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 workplace or an environment that accurately represents workplace conditions
* resources, equipment and materials:
* personal protective clothing and equipment for second distillation operations
* pot still and distillation equipment and materials required for production
* documentation or technology for recording and reporting information
* specifications:
* ATO requirements relating to own role and area of responsibility
* work instructions and workplace procedures for second distillation 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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