Modification history

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

| FBPCEL3xxX | Operate the decanter process |
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| Application | This unit of competency describes the skills and knowledge required to operate and monitor the decanter process in wine cellar operations.The unit applies to individuals who 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.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 the decanter process for operation | 1.1 Identify and confirm production requirements1.2 Confirm availability and prepare product to meet decanter requirements1.3 Confirm environmental guidelines and identify potential workplace health and safety hazards and controls according to workplace procedures 1.2 Select and fit personal protective clothing and equipment required for production1.5 Check equipment to confirm readiness for use according to workplace procedures1.6 Set the process to meet decanter requirements |
| 2. Operate and monitor the decanter process | 2.1 Start up the decanter process according to workplace procedures2.2 Monitor decanting process to confirm performance is maintained within specification2.3 Identify and address non-conformance of product, process and equipment according to workplace procedures |
| 3. Shut down the decanter 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 process and cleaning procedures3.4 Record workplace information according to workplace requirements  |

| 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 information from a variety of workplace documents
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| Writing | * Produce workplace documents in required format
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| Numeracy | * Perform calculations 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 and organise tasks required to achieve job requirements
* Problem solve as issues arise
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPCEL3XXX Operate the decanter process | Not applicable | New unit to meet industry requirements | No 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 FBPCEL3XXX Operate the decanter 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 demonstrated the following at least once:* accessing workplace information to identify decanter requirements
* selecting, fitting and using personal protective equipment
* confirming supply of necessary product and services
* confirming equipment status and condition
* setting up and starting up the decanter process
* monitoring the process and equipment operation to identify non-conformance results
* taking corrective action in response to non-conformance results
* following equipment shut down procedures
* 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 workplace 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 decanter operation
* links between decanter and related processes
* stages and changes which occur during decanter operation
* effect of process stages on end product
* quality characteristics and uses of decanter product
* product preparation requirements and effect of variation on the process
* main methods used in decanter process:
* continuous processing
* destemmer/crusher
* decanter bowl
* decanter pomace
* multiple applications
* decanter equipment and instrumentation components, purpose and operation
* significance and method of monitoring the process
* common causes of variation and corrective action required
* routine shutdown and cleaning preparation requirements
* workplace 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 wine operations workplace or an environment that accurately represents workplace conditions
* resources, equipment and materials:
* personal protective equipment for decanter processing
* decanter equipment and materials required for process
* system for recording and reporting information
* specifications:
* workplace procedures for decanter process.

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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