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 | Perform first 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 first distillation of the input wine product. 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 first distillation process | 1.1 Identify and confirm production requirements1.2 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 relevant to the job role 1.5 Prepare product and materials for operation, ensuring the distillate or low wine meets pre-set specifications1.6 Check equipment to confirm readiness for use according to workplace procedures1.7 Set the process to meet production requirements  |
| 2. Operate and monitor the first distillation process | 2.1 Start up the first distillation process safely according to workplace procedures2.2 Monitor distillation process to confirm performance meets specifications2.3 Sample and test the low wine product to ensure it meets specification2.4 Identify and address non-conformance product, process and equipment according to workplace procedures |
| 3. Shut down the 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 distillation 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 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 |
| FBPCEL3XXX Perform first distillation (pot still brandy) operations | FDFCEL2009A Perform first distillation (pot still brandy) operations | Updated to meet Standards for Training PackagesCode changeMinor 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 FBPCEL3XXX Perform first 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 operated a pot still for the first distillation of the input wine product and demonstrated the following at least once:* accessing and interpreting workplace information to identify first distillation requirements
* selecting, fitting and using personal protective equipment
* confirming supply of necessary product, materials and services
* checking temperature and alcoholic strength
* preparing product and materials for first distillation (pot still brandy) operations
* confirming equipment status and condition
* setting up and starting up the first distillation process
* monitoring the process and equipment operation to identify non-conformance results
* taking corrective action in response to non-conformance results
* taking samples and conducting tests
* 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
* working within the requirements of Australian Taxation Office (ATO) regulations.
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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 batch distillation, including definition of the following terms:
* pot still
* charge
* first distillation
* low wine
* feints
* volatile wine components
* types and operation of distillation systems for brandy production, including pot stills and continuous stills, and the critical differences between them:
* structure and operation
* effect on characteristics of end product, including flavour, aromas, alcohol content, complexity and smoothness
* links to related processes:
* yeasts and fermentation techniques used to make distillation wines
* storage and handling of low wine
* distillation of low wine to brandy
* stages and changes which occur during first distillation, including changes in alcoholic strength and speed of distillation
* quality characteristics (specifications) for low wine product
* product and materials preparation requirements and effect of variation on the process
* distillation equipment and instrumentation components, purpose and operation
* sampling and testing procedures
* 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, including:
* hazardous properties of ethanol
* emergency flooding procedures
* emergency evacuation procedures
* handling procedures of spirits
* procedures and responsibility for:
* reporting problems
* waste handling requirements
* environmental issues and controls
* recording requirements.
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| ASSESSMENT CONDITIONS |
| 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 first distillation (pot still brandy) operations
* distillation equipment and materials required for operations
* product for distillation
* system for recording and reporting information
* specifications:
* ATO requirements relating to own role and area of responsibility
* workplace procedures for first distillation (pot still brandy) 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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