Modification History

| Release | Comments |
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| Release 2 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 4.0. |

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| FBP30918 | Certificate III in Wine Industry Operations |
| Qualification Description  This qualification describes the skills and knowledge required for operational workers in the wine industry. These workers carry out skilled tasks under broad direction in a range of sectors, including:  • procedural and technical tasks in bottling and packaging, cellar operations and laboratory testing  • customer service tasks in cellar door  • tasks related to wine grape growing, harvesting and post-harvesting.  This qualification offers a general outcome as well as sector-specific specialisations.  All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace.  No occupational licensing, legislative or certification requirements apply to this qualification at the time of publication. | |
| Entry Requirements  There are no entry requirements for this qualification. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 19 units of competency: * 4 core units, plus * 15 elective units.   Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:   * up to 15 from the elective units listed below, with no more than 6 units coded with an AQF level 2 indicator or that reflect AQF level 2 outcomes * up to 4 units may be selected from any currently endorsed Training Package or accredited course that are coded with an AQF indicator above level 2 or reflect outcomes above AQF level 2 * no more than 6 units may be selected that are coded with an AQF indicator above level 3 or reflect outcomes above AQF level 3.   Any combination of electives that meets the packaging rules can be selected for the award of the Certificate III in Wine Industry Operations.  Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows.   * For the award of the Certificate III in Wine Industry Operations (Bottling and Packaging) at least 6 units from Group A Bottling and Packaging must be chosen. * For the award of the Certificate III in Wine Industry Operations (Cellar Door) at least 6 units from Group B Cellar Door must be chosen. * For the award of the Certificate III in Wine Industry Operations (Cellar Operations) at least 6 units from Group C Cellar Operations must be chosen. * For the award of the Certificate III in Wine Industry Operations (Laboratory) at least 6 units from Group D Laboratory must be chosen. * For the award of the Certificate III in Wine Industry Operations (Viticulture) at least 6 units from Group E Viticulture must be chosen. | |
| Core Units   |  |  | | --- | --- | | BSBWHS301 | Maintain workplace safety | | FBPFSY2001 | Implement the food safety program and procedures | | FBPPPL3003 | Participate in improvement processes | | FBPPPL3006 | Report on workplace performance |   Elective Units  Group A Bottling and Packaging   |  |  | | --- | --- | | FBPBPG2001 | Operate the bottle supply process | | FBPBPG2002 | Operate the carton erection process | | FBPBPG2003 | Operate the carton packing process | | FBPBPG2004 | Operate the palletising process | | FBPBPG2005 | Operate the electronic coding process | | FBPBPG2006 | Operate the bottle capsuling process | | FBPBPG2008 | Perform basic packaging tests and inspections | | FBPBPG3001 | Operate the bottle filling process | | FBPBPG3002 | Operate the labelling process | | FBPBPG3003 | Operate the softpack filling process | | FBPBPG3004 | Operate the bottle sealing process | | FBPBPG3005 | Operate the tirage and transfer process | | FBPBPG3006 | Operate traditional sparkling wine processes | | FBPBPG3007 | Perform packaging equipment changeover | | FBPBPG3008 | Operate an automated carton packing process | | FBPBPG3008 | Operate an automated palletising process | | FBPOPR3004 | Set up a production or packaging line for operation | | FBPOPR3006 | Operate interrelated processes in a packaging system | | FBPBPG4001 | Coordinate wine operations packaging processes |   Group B Cellar Door  An asterisk (\*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.   |  |  | | --- | --- | | FBPCDS2001 | Conduct a standard product tasting | | FBPCDS2002 | Provide and present wine tourism information | | FBPCDS3001 | Conduct winery and site tours | | FBPCDS3002 | Plan and deliver a wine tasting event | | FBPCDS3003 | Coordinate winery hospitality activities | | FBPWIN2003 | Conduct sensory evaluation of wine | | FBPWIN3001\* | Evaluate wines (advanced) | | SIRXCEG004 | Create a customer-centric culture | | SIRXMKT003 | Manage promotional activities | | SITHFAB002 | Provide responsible service of alcohol | | SITHFAB012 | Provide advice on Australian wines | | SITHFAB013 | Provide advice on imported wines |   Group C Cellar Operations   |  |  | | --- | --- | | FBPCEL2001 | Perform oak handling activities | | FBPCEL2002 | Perform fermentation operations | | FBPCEL2003 | Operate the ion exchange process | | FBPCEL2004 | Perform heat exchange operations | | FBPCEL2007 | Prepare and make additions and finings | | FBPCEL2008 | Carry out inert gas handling operations | | FBPCEL2009 | Carry out transfer operations | | FBPCEL3001 | Handle and store spirits | | FBPCEL3002 | Operate the continuous clarification by separation (flotation) process | | FBPCEL3003 | Operate the concentration process | | FBPCEL3004 | Operate an earth filtration process | | FBPCEL3005 | Operate the pressing process | | FBPCEL3006 | Operate the fine filtration process | | FBPCEL3007 | Operate clarification by separation (centrifugation) process | | FBPCEL3008 | Operate the rotary vacuum filtration process | | FBPCEL3009 | Operate the crossflow filtration process | | FBPCEL3010 | Operate the decanter process | | FBPCEL3011 | Operate the reverse osmosis process | | FBPCEL3012 | Perform de-aromatising, de-alcoholising or de-sulphuring operations | | FBPCEL3013 | Perform rectification (continuous still) operations | | FBPCEL3014 | Prepare and monitor wine cultures | | FBPCEL3015 | Perform first distillation (pot still brandy) operations | | FBPCEL3016 | Perform second distillation (pot still brandy) operations | | FBPCEL3017 | Perform single column lees stripping (continuous still brandy) operations | | FBPCEL3018 | Perform dual column distillation (continuous still brandy) operations | | FBPCEL3019 | Prepare and apply additions and finings | | FBPCEL4001 | Coordinate wine operations vintage processes | | FBPCEL4002 | Coordinate wine operations clarification processes | | FBPCEL4003 | Coordinate wine operations filtration processes | | FBPCEL4004 | Coordinate wine operations general cellar processes | | FBPWIN2003 | Conduct sensory evaluation of wine |   Group D Laboratory   |  |  | | --- | --- | | MSL904002 | Perform standard calibrations | | MSL924003 | Process and interpret data | | MSL924004 | Use laboratory application software | | MSL933008 | Perform calibration checks on equipment and assist with its maintenance | | MSL973013 | Perform basic tests | | MSL973014 | Prepare working solutions | | MSL973015 | Prepare culture media | | MSL973016 | Perform aseptic techniques | | MSL973019 | Perform microscopic examination | | MSL974017 | Prepare, standardise and use solutions |   Group E Viticulture  An asterisk (\*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.   |  |  | | --- | --- | | AHCCHM304 | Transport and store chemicals | | AHCCHM307 | Prepare and apply chemicals to control pest, weeds and diseases | | AHCIRG325 | Operate irrigation technology | | AHCIRG326 | Operate irrigation injection equipment | | AHCIRG327 | Implement an irrigation schedule | | AHCIRG331 | Install pressurised irrigation systems | | AHCIRG333 | Maintain pressurised irrigation systems | | FBPVIT2011 | Operate vineyard equipment | | FBPVIT2012 | Identify and treat nursery plant disorders | | FBPVIT2013 | Recognise disorders and identify pests and diseases | | FBPVIT2015 | Carry out basic canopy maintenance | | FBPVIT3001 | Coordinate vineyard operations | | FBPVIT3002 | Maintain field nursery activities | | FBPVIT3003 | Operate spreading and seeding equipment | | FBPVIT3004\* | Monitor and maintain nursery plants | | FBPVIT3005 | Install and maintain vine trellis | | FBPVIT3006 | Field graft vines | | FBPVIT3007\* | Operate specialised canopy management equipment | | FBPVIT3008 | Operate a mechanical harvester | | FBPVIT3009 | Monitor and control vine disorders and damage | | FBPVIT3010 | Implement a soil management program | | FBPVIT3011 | Perform shed nursery activities |   Group F General   |  |  | | --- | --- | | AHCMOM213 | Operate and maintain chainsaws | | AHCWRK309 | Apply environmentally sustainable work practices | | BSBINT303 | Organise the importing and exporting of goods | | BSBLDR403 | Lead team effectiveness | | BSBSMB407 | Manage a small team | | FBPFSY3001 | Monitor the implementation of quality and food safety programs | | FBPOPR2063 | Clean equipment in place | | FBPOPR2064 | Clean and sanitise equipment | | FBPOPR3005 | Operate interrelated processes in a production system | | FBPPPL3005 | Participate in an audit process | | FBPTEC3002 | Implement the pest prevention program | | FBPTEC4002 | Apply principles of food packaging | | FBPWIN2002 | Communicate wine industry information | | FBPWIN2003 | Conduct sensory evaluation of wine | | HLTAID003 | Provide first aid | | MSL933007 | Apply critical control point requirements | | MSS402002 | Sustain process improvements | | MSS402020 | Apply quick change over procedures | | MSS402040 | Apply 5S procedures | | MSS402050 | Monitor process capability | | MSS402061 | Use SCADA systems and operations | | MSS402080 | Undertake root cause analysis | | RIIWHS202D | Enter and work in confined spaces | | TAEASS301 | Contribute to assessment | | TAEDEL301 | Provide work skill instruction | | TLIA2014 | Use product knowledge to complete work operations | | TLIA3016 | Use inventory systems to organise stock control | | TLIA3018 | Organise despatch operations | | TLIA3019 | Organise receival operations | | TLIA3038 | Control and order stock | | TLID2003 | Handle dangerous goods/hazardous substances | | TLID2022 | Conduct weighbridge operations | | TLIK2010 | Use infotechnology devices in the workplace | | TLILIC0003 | Licence to operate a forklift truck |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | FBPVIT3004 Monitor and maintain nursery plants | FBPVIT2012 Identify and treat nursey plant disorders | | FBPVIT3007 Operate specialised canopy management equipment | AHCMOM202 Operate tractors | | FBPWIN3001 Evaluate wines (advanced) | FBPWIN2003 Conduct senory evaluation of wine | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | FBP30918 Certificate III in Wine Industry Operations  (Release 2) | FDF30918 Certificate III in Wine Industry Operations  (Release 1) | Five new cellar operations and three new bottling and packing units added to the electives  Minor change to the packaging rules to limit the number of elective units that reflect outcomes above AQF level 3 | Equivalent qualification | |
| Links  Companion Volumes, including Implementation Guides, are available at VETNet:  https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 |