

Modification history

Release	Comments
Release 1	This version released with Food, Beverage and Pharmaceutical Training Package Version 4.0.

FBPCEL4001	Coordinate wine operations vintage processes
Application	<p>This unit of competency describes the skills and knowledge required to coordinate work teams to set up, operate, hand over and shut down vintage wine operation processes, including crushing, must draining, pressing and fermentation.</p> <p>The unit applies to individuals who work in a commercial winery and are responsible for coordinating several work teams in vintage wine operations processes to produce red or white wine. They take responsibility for their own work and the outcomes of others, and apply high level planning and problem-solving skills.</p> <p>All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Cellar Operations (CEL)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare to coordinate a vintage processes shift	1.1 Confirm handover information from previous shift 1.2 Check work orders and other processing requirements for shift 1.3 Determine equipment preparation work required for the shift 1.4 Confirm capacity of equipment and vessels for estimated volumes 1.5 Identify and prioritise work tasks and allocate team responsibilities 1.6 Schedule team member rest and meal breaks according to workplace requirements and environmental conditions 1.7 Coordinate equipment checks and set-up, and ensure safety equipment is operational 1.8 Coordinate supply of consumables
2. Monitor vintage production processes	2.1 Oversee handover or start-up of production processes 2.2 Check workplace health and safety, housekeeping and staff welfare 2.3 Apply approved problem-solving principles and techniques to identify and rectify product, process, machine, equipment and operator faults 2.4 Ensure quantity, productivity and quality specifications are met 2.5 Report any outcomes that do not meet specifications, and major process problems 2.6 Report maintenance issues to machinery and equipment technicians 2.7 Communicate with vintage process team members and relevant team leaders about information that impacts on their work 2.9 Ensure accurate completion of records
3. Coordinate product changeover	3.1 Ensure current batch is complete, including push through 3.2 Coordinate cleaning and sanitising of machinery, equipment and vessels according to workplace requirements 3.3 Prepare equipment and consumables for upcoming batch 3.4 Oversee start-up of new batch 3.5 Ensure completion of changeover records

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
4. Coordinate shutdown of the vintage processes	4.1 Ensure current batch is complete, including push through 4.2 Coordinate cleaning of machinery, equipment and vessels 4.3 Ensure isolation of equipment and machinery according to workplace requirements 4.4 Advise technicians that machinery and equipment are ready for maintenance 4.5 Ensure disposal of waste according to workplace and environmental procedures 4.6 Ensure accurate completion of shutdown records

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Foundation Skills	
<i>This 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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret technical text and symbols in machinery operations manuals and procedures
Writing	<ul style="list-style-type: none"> Complete quality reports using correct terminology
Numeracy	<ul style="list-style-type: none"> Estimate and calculate known and expected volumes in litres, hectolitres and kilolitres Estimate and calculate quantity, weight, time and ratio Measure and calculate flow rates, including volume per hour
Oral communication	<ul style="list-style-type: none"> Use open and closed questions to gather information from other teams Give clear instructions using industry terminology

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCEL4001 Coordinate wine operations vintage processes	Not applicable	New unit	No equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for FBPCEL4001 Coordinate wine operations vintage processes
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has independently coordinated the safe and efficient set-up, operation, handover and shutdown of two shifts of vintage wine operations processes. Each shift must be at least eight hours, have its own work order, and include at least two of the following processes:</p> <ul style="list-style-type: none"> • crushing • must draining • pressing • fermentation. <p>For each shift, the individual must have:</p> <ul style="list-style-type: none"> • coordinated at least two cellar operators, including scheduling start and finish times, meal and rest breaks • coordinated use of at least three of the following: <ul style="list-style-type: none"> • de-stemmer crusher • press (either bag or continuous) • juice separation vessels and equipment • receival tanks • fermentation vessels • communicated with at least two cellar operations workers and at least two of the following: <ul style="list-style-type: none"> • vineyard worker • grape receival worker • wine maker • cellar operations manager • maintenance team member • laboratory team member • addressed quality issues and anomalies caused by equipment failure and operator error • addressed team members' health and safety requirements, including: <ul style="list-style-type: none"> • correct fit and use of personal protective equipment • correct use of machinery guards, including lock-out and isolation • compliance with workplace procedures for entry and work in confined spaces, including authorisation • compliance with vehicle and pedestrian traffic control requirements • monitored timely and accurate completion of workplace records, including: <ul style="list-style-type: none"> • production notes, including additions to products • machinery and equipment logs • workplace safety reports • effectively coordinated a batch changeover according to workplace time requirements. 	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • production work orders and production schedules • general operating principles of machinery and equipment, including: <ul style="list-style-type: none"> • crushers • mixers • juice separation equipment • fermentation vessels • presses • pumps • features and functions of machinery and equipment used for the two processes selected in the performance evidence, including: 	

Knowledge Evidence

- manufacturer and workplace instructions for safe operation
- control panels and ancillary controls, including manual operations mode
- operating capacities, efficiencies and applications
- location and purpose of guards, rails and sensors
- knowledge of maintenance services required and action to take if services are not available
- cleaning requirements
- routine and non-routine machine and equipment faults, and process for rectification
- utility services, including electricity, water, compressed air and inert gases
- heat exchanging systems and equipment
- machinery and equipment processing capacity, including:
 - staging areas
 - crusher capacity
 - press capacity
 - constraints and other limiting factors
 - forklifts and other materials handling equipment
- equipment and vessels, including:
 - volume
 - processing capacity
 - openings, doors and seals
 - valves and process flow
 - line check authorisations and procedures
- machinery and equipment checks, including:
 - pre-start checks, including emergency stop checks
 - lock-out and tag-out
 - return to service after isolation
- consumables, including:
 - cleaning products
 - gas supplies
 - wine making consumables
- typical problems related to consumables, including insufficient supplies, preparation, quality and identification
- staff welfare, including:
 - working conditions, including temperature, vibration, noise and dust
 - rostering, breaks, rest and fatigue management
- product and process quality indicators, including:
 - baume
 - pH and acid, sulphur dioxide
 - temperature
 - oxidation
- quality control requirements, processes and actions, including:
 - production and processing order specifications
 - methods used to check quality
 - causes of vintage operations process quality issues and corrective action required, including over-additions, product loss, time constraints and dilution
 - planned sampling and testing associated with process monitoring and control
 - responding to machinery alerts and notifications
 - recording of results
 - isolating samples for testing
- records and reporting requirements, including:
 - quality
 - productivity
 - handover
 - health and safety
 - batch status
- application of push through processes, including:
 - water

Knowledge Evidence
<ul style="list-style-type: none"> • gas • pigging • wine or juice • machinery and equipment maintenance, including: <ul style="list-style-type: none"> • repairs • lubrication • dismantling and cleaning • product knowledge related to the batch being processed, including: <ul style="list-style-type: none"> • fruit variety • size and volume • client or receiver requirements or specifications • regulatory requirements • the interrelationships between the crushing, draining and pressing, and subsequent wine operations processes • product and process changeover procedures and responsibilities • quality control requirements, processes and actions, including: <ul style="list-style-type: none"> • requirements of containers, variation in containers and the packing process • methods used to check quality • planned sampling and testing associated with process monitoring and control • responding to machinery alerts and notifications • recording of results • isolating samples for testing • product batch identification and traceability requirements, including: <ul style="list-style-type: none"> • workplace requirements • client or receiver requirements or specifications • batch records • work health and safety hazards and controls, including awareness of the limitations of protective clothing and equipment relevant to the work process • procedures and responsibility for reporting production and performance information • environmental issues and controls relevant to vintage processes, including: <ul style="list-style-type: none"> • rework and reuse of products • water use and recycling • waste processing • energy usage • manual handling procedures related to vintage processes.

Assessment Conditions
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • a commercial winery • resources, equipment and materials: <ul style="list-style-type: none"> • the machinery and equipment stipulated in the performance evidence • specifications: <ul style="list-style-type: none"> • two work orders as stipulated in the performance evidence • workplace procedures for vintage processes, machinery and equipment stipulated in the performance evidence • relationships: <ul style="list-style-type: none"> • team members and others as stipulated in the performance evidence. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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