

FBP20518 Certificate II in Wine Industry Operations

Release: 2

FBP20518 Certificate II in Wine Industry Operations

Modification History

Release	Comments	
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 5.1.	
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0.	

Qualification Description

This qualification describes the skills and knowledge required for entry level workers in the wine industry. These workers carry out routine work under supervision, in a range of sectors, including:

- process tasks in bottling and packaging, cellar operations and laboratory testing
- customer service tasks in cellar door
- · tasks related to viticulture, harvesting and post-harvesting.

All work must be carried out to comply with workplace procedures, in accordance with state/territory food safety, and health and safety, regulations and legislation that apply to the workplace.

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

^ From 1 July 2022 the elective unit HLTAID003 must no longer be delivered and will be replaced in the Packaging Rules by the unit HLTAID011 - for more information see: https://asqa.gov.au/news-events/news/reminder-about-superseded-hlt-first-aid-units

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 13 units of competency:
 - 3 core units, plus
 - 10 elective units.

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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 10 may be selected from the elective units listed below
- up to 3 units may be selected from any currently endorsed Training Package or accredited course.

No more than 4 of the 10 electives selected can be coded with an AQF indicator above level 2 or reflect outcomes above AQF level 2.

Core Units

FBPFSY2001	Implement the food safety program and procedures		
FBPOPR2070	Apply quality systems and procedures		
FBPWHS2001	Participate in work health and safety processes		

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	
FBPBPG2007	Operate manual bottling and packaging processes	
FBPBPG2008	Perform basic packaging tests and inspections	

Group B Cellar Door

FBPCDS2001	Conduct a standard product tasting	
FBPCDS2002	Provide and present wine tourism information	
FBPCDS2003	Sell cellar door products and services	

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FBPCDS3001	Conduct winery and site tours		
FBPWIN2003	Conduct sensory evaluation of wine		
SITHFAB002	Provide responsible service of alcohol		

Group C Cellar Operations

FBPCEL2001	Perform oak handling activities
FBPCEL2002	Perform fermentation operations
FBPCEL2003	Operate the ion exchange process
FBPCEL2005	Perform must draining operations
FBPCEL2006	Operate the crushing process
FBPCEL2007	Prepare and make additions and finings
FBPCEL2008	Carry out inert gas handling operations
FBPCEL2009	Carry out transfer operations

Group D Laboratory

MSL912001	Work within a laboratory or field workplace (induction)	
MSL922001	Record and present data	
MSL943004	Participate in laboratory or field workplace safety	
MSL952001	Collect routine site samples	
MSL952002	Handle and transport samples or equipment	
MSL972001	Conduct routine site measurements	
MSL973013	Perform basic tests	

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.

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AHCCHM201	Apply chemicals under supervision		
AHCIRG215	Assist with low volume irrigation operations		
AHCIRG217	Assist with pressurised irrigation operations		
AHCMOM202	Operate tractors		
AHCSOL202	Assist with soil or growing media sampling and testing		
FBPVIT2001	Bench graft vines		
FBPVIT2002	Carry out potting operations		
FBPVIT2003	Hand prune vines		
FBPVIT2004	Pick grapes by hand		
FBPVIT2005	Maintain callusing environment		
FBPVIT2006	Obtain and process rootlings		
FBPVIT2007	Tend containerised nursery plants		
FBPVIT2008	Train vines		
FBPVIT2009	Plant vines by hand		
FBPVIT2010	Take and process vine cuttings		
FBPVIT2011	Operate vineyard equipment		
FBPVIT2012	Identify and treat nursery plant disorders		
FBPVIT2013	Recognise disorders and identify pests and diseases		
FBPVIT2014	Perform pest control activities		
FBPVIT2015	Carry out basic canopy maintenance		
FBPVIT2016	Carry out hot water treatment		
FBPVIT2018*	Support mechanical harvesting operations		

Group F General

AHCWRK209	Participate in environmentally sustainable work practices
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FBPOPR1010	Carry out manual handling tasks		
FBPOPR2063	Clean equipment in place		
FBPOPR2064	Clean and sanitise equipment		
FBPOPR2065	Conduct routine maintenance		
FBPOPR2066	Apply sampling procedures		
FBPOPR2068	Operate a process control interface		
FBPOPR2069	Use numerical applications in the workplace		
FBPOPR2071	Provide and apply workplace information		
FBPPPL2001	Participate in work teams and groups		
FBPWHS2002	Identify and control risks in own work		
FBPWIN2001	Perform effectively in a wine industry workplace		
FBPWIN2002	Communicate wine industry information		
HLTAID003	Provide first aid		
^ HLTAID011	Provide First Aid (must be delivered from 1 July 2022)		
RIIWHS202D	Enter and work in confined spaces		
SITXCCS003	Interact with customers		
TLID2003	Handle dangerous goods/hazardous substances		
TLIG2007	Work in a socially diverse environment		
TLIK2010	Use infotechnology devices in the workplace		
TLILIC0003	Licence to operate a forklift truck		

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPVIT2018 Support mechanical harvesting operations	AHCMOM202 Operate tractors

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Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP20518 Certificate II in Wine Industry Operations Release 2	FBP20518 Certificate II in Wine Industry Operations Release 1	Qualification updated to remove three elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent

Links

Companion Volume Implementation Guides are found in VETNet: - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4

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