



Australian Government

**Assessment Requirements for FBPBPG3006
Operate traditional sparkling wine
processes**

Release: 1

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Modification History

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

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 safely and effectively prepared, operated and shut down all items of equipment in the traditional sparkling wine processes of shaking, neck freezing, de-crowning, dosing and topping up on a minimum of one occasion including:

- confirming equipment used for traditional sparkling wine processes is ready for operation ensuring:
 - cleaning and sanitation processes are completed
 - automatic shaker is programmed and operational or manual shaking tables are set up
 - bottles are correctly binned and lids secured for shaking
 - manual or automatic de-binning is set up for operation
 - neck freezer is set up and operational
 - bottle feeds are filled with correct screws and stars and accurately aligned
 - manual or automatic de-crowner is operational
 - manual or automatic dosing equipment is set up and operational
 - manual or automatic topping-up equipment is set up and operational
 - vacuum is operational
 - refrigerant is operational
 - line controls and conveyors are operational
 - all equipment is adjusted to suit bottle height
- operating, monitoring and adjusting process equipment to achieve required quality outcomes ensuring:
 - gas and compressed air pressures are at correct level
 - wine to be shaken is binned and secured correctly
 - automatic bin shaker is operating to program
 - smooth flow of automatic or manual de-binning
 - all identifying markings are removed from bins once wine is transferred

- continued supply of refrigerants
- temperature of neck freezer is at correct level
- smooth flow of bottles through neck freezer
- de-crowner is removing all crown seals
- temperature of top-up wine and liqueur is at correct level
- lees plug is disgorging correctly
- liqueur doser is delivering correct amount
- top-up procedure meets wine level or volume requirements
- monitoring supply and flow of product and materials to and from the process
- taking corrective action in response to typical faults and inconsistencies, out-of-specification results or non-compliance
- safely shutting down equipment in response to routine shut down requirements
- cleaning and sanitising equipment according to workplace procedures
- sorting, treating, recycling or disposing of wastes according to workplace procedures
- completing workplace records as required
- applying safe work practices, identifying hazards and controlling risks.

Knowledge Evidence

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:

- industry methods used in the traditional sparkling wine process
- quality characteristics and specifications of sparkling wine products
- health and safety in the workplace hazards and controls, particularly in relation to handling refrigerants and wine stored under pressure
- workplace environmental procedures and controls
- personal protective equipment required for sparkling wine processes
- purpose of equipment used in the traditional sparkling wine process
- necessary services for the traditional sparkling wine process including power, compressed air, water, inert gas, refrigerants, steam and vacuum services
- monitoring of the process including:
 - stages and changes which occur during the process
 - effect of process stages on end product
 - significance and methods of monitoring control points
 - common causes of variation and corrective action required
 - procedures and responsibility for reporting problems
- process specification, procedures and operating parameters
- basic operating principles of process control systems where relevant
- technological advances that include automation
- shutdown and maintenance procedures including:
 - routine maintenance procedures
 - shutdown and cleaning requirements associated with changeovers

- shutdown of equipment in response to an emergency situation
- preparing and dismantling equipment for cleaning
- collection, treatment and handling requirement for waste generated by processes and cleaning operation
- cleaning and sanitising equipment according to workplace procedures
- workplace procedures for recording information.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - wine operations traditional sparkling wine equipment
 - traditional sparkling wine resources and consumables
 - tools and equipment for adjusting and maintaining equipment
 - personal protective equipment
- specifications:
 - work procedures and operating instructions or instructions.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>