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.

Application

This unit of competency describes the skills and knowledge required to set up, operate and shut down a range of manual, semi-automated and automated equipment involved in the traditional sparkling wine processes of shaking, neck freezing, de-crowning, dosing and topping up.

The unit applies to individuals who are responsible for operating and monitoring traditional sparkling wine processes and associated equipment in the bottling and packaging industry. They work under broad direction and exercise autonomy and judgement where required.

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.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Bottling and Packaging (BPG)

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Prepare to operate traditional sparkling wine equipment	1.1 Interpret work instructions, including identifying potential health and safety in the workplace hazards and controls 1.2 Select, fit and use appropriate personal protective equipment

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
	1.3 Ensure that product and materials are available and ready for use to meet traditional sparkling wine process requirements 1.4 Prepare product and materials to meet traditional sparkling wine process requirements 1.5 Ensure that services are available and ready for operation 1.6 Prepare traditional sparkling wine equipment and check to confirm readiness for use 1.7 Set up equipment to meet traditional sparkling wine requirements
2. Operate and monitor traditional sparkling wine processes	2.1 Start-up traditional sparkling wine equipment according to operating instructions 2.2 Monitor control points to confirm performance is maintained within equipment operation specification 2.3 Ensure that traditional sparkling wine output meets specification 2.4 Monitor traditional sparkling wine equipment to confirm operating condition 2.5 Identify, rectify and report out-of-specification end product, process and equipment performance according to workplace procedures
3. Shut down traditional sparkling wine processes	3.1 Shut down traditional sparkling wine equipment according to operating instructions 3.2 Prepare traditional sparkling wine equipment for cleaning according to workplace procedures
4. Conduct housekeeping activities	4.1 Carry out cleaning procedures 4.2 Collect, treat and dispose of or recycle waste generated by both the process and cleaning procedures 4.3 Record workplace information according to workplace procedures

Foundation Skills

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.

Skill	Description
Reading	• Interpret textual information in process documentation
Navigate the world of work	• Recognise organisational expectations and follow explicit protocols and procedures • Recognise own work performance and seek assistance where required
Get the work done	• Problem solve issues as they arise

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPBPG3006 Operate traditional sparkling wine processes	FDFBP2006A Operate traditional sparkling wine processes	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit

Links

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