



**Australian Government**

# **Assessment Requirements for FBPCEL2002 Perform fermentation operations**

**Release: 1**

# Assessment Requirements for FBPCEL2002 Perform fermentation operations

## 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 performed at least one fermentation operation including:

- accessing workplace information to identify fermentation processing requirements
- conducting work according to environmental and health and safety requirements in the workplace
- selecting and fitting appropriate personal protective equipment
- checking supply and status of materials before commencing fermentation operation
- preparing and confirming status of equipment and services before commencing fermentation process
- setting up and starting the fermentation process
- conducting work safely and following health and safety procedures including identifying hazards and controlling risks associated with working in confined spaces
- monitoring the fermentation process
- taking corrective action in response to non-conformance results
- shutting down the process after fermentation operations are completed.

## 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:

- purpose of the fermentation process and the links between fermentation and other processes used in wine operations
- basic operating principles of fermentation equipment
- materials used in the fermentation process including:
  - grape varieties, whole fruit bunches and common additives
  - preparation requirements and effect of variation on the fermentation process

- main fermentation techniques and how these techniques can affect the characteristics of the wine
- product, materials and equipment preparation requirements and effect of variation on the fermentation process
- techniques that may be used to manipulate the fermentation process and wine characteristics, including:
  - pressure
  - temperature
  - yeast variety or strain
  - carbon dioxide
  - skin contact
  - type of fermentation vessel
  - additions
- methods used to monitor the process
- common causes of non-conformance results for product, process and equipment and corrective action required including:
  - issues that can be rectified
  - issues that must be reported
- responsibilities for health and safety in the workplace including:
  - health and safety hazards associated with the fermentation process
  - methods for controlling risks associated with health and safety hazards, including confined space entry
- responsibilities for identifying and controlling environmental issues
- workplace procedures and responsibility for:
  - reporting problems
  - shutting down the process
  - cleaning
  - handling waste
  - recording required information.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - a wine operations workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective equipment for fermentation operations
  - materials and equipment for confined space entry (if required)
  - equipment and materials for fermentation process
  - system for recording and reporting information

- specifications:
  - workplace procedures for fermentation operations.

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>