



**Australian Government**

# **FBPCEL2002 Perform fermentation operations**

**Release: 1**

## FBPCEL2002 Perform fermentation operations

### 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 prepare and operate the wine fermentation process. It may involve work in confined spaces.

The unit applies to individuals who work in winemaking operations and take responsibility for their own work. Individuals generally work under supervision but have some autonomy and accountability for their own work.

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 apply to this unit at the time of publication. Users are advised to check with the relevant state or territory health and safety workplace authority for advice on confined space entry.

### Pre-requisite Unit

Nil

### Unit Sector

Cellar Operations (CEL)

### Elements and Performance Criteria

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 for fermentation operations	1.1 Identify and confirm fermentation requirements 1.2 Confirm availability of required materials and services to meet fermentation operations requirements 1.3 Confirm environmental guidelines and identify potential health

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>and safety hazards and controls according to workplace procedures</p> <p>1.4 Select and fit personal protective equipment required for fermentation operations</p> <p>1.5 Prepare materials to meet production requirements</p> <p>1.6 Check equipment to confirm readiness for use according to workplace procedures</p> <p>1.7 Set the process to meet production requirements</p>
2. Operate and monitor fermentation operations	<p>2.1 Start up the fermentation process according to workplace procedures</p> <p>2.2 Monitor production process to confirm fermentation operation meets specifications</p> <p>2.3 Identify and address non-conformance of product, process and equipment according to workplace procedures</p>
3. Complete fermentation operations	<p>3.1 Identify and implement appropriate shutdown procedures</p> <p>3.2 Dismantle equipment safely and prepare for cleaning</p> <p>3.3 Collect, treat and dispose of or recycle waste generated by both the fermentation process and cleaning procedures</p> <p>3.4 Record workplace information according to workplace procedures</p>

## 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.*

<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Comprehend instructions in workplace documents</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Complete workplace documents in required format</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Perform calculations required to prepare production materials for the process</li> <li>Monitors supply and flow of materials to and from the process</li> </ul>
Navigate the world of	<ul style="list-style-type: none"> <li>Apply workplace procedures to own role and responsibilities</li> </ul>

Skill	Description
work	
Interact with others	<ul style="list-style-type: none"> <li>Use required communication mode to report operational information to relevant personnel</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Plan, sequence and implement tasks according to set routines and procedures</li> <li>Respond to routine problems by referring to workplace procedures</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCEL2002 Perform fermentation operations	FDFCEL2002A Perform fermentation operations	<p>Updated to meet Standards for Training Packages</p> <p>Minor changes to Elements and Performance Criteria for clarity</p> <p>Prerequisites removed</p>	Equivalent unit

## Links

Companion Volume Implementation Guides are found in VETNet: -

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