



Australian Government

Assessment Requirements for FBPCEL2007

Prepare and make additions and finings

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 made at least four different additions or finings using at least two different techniques and methods of addition, including:

- accessing workplace information to identify requirements for adding finings and additions
- selecting and fitting appropriate personal protective equipment
- checking supply and status of materials before commencing additions and finings operation
- preparing and confirming status of equipment and services before commencing additions and finings process
- setting up and starting the additions and finings process
- monitoring the additions and finings process
- taking corrective action in response to non-conformance results
- shutting down the process after additions and finings operations are completed
- conducting work according to environmental and workplace health and safety requirements.

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 additions and fining that is used and the links between additions and finings and other processes used in wine operations
 - basic operating principles of preparing and making additions and finings
 - quality characteristics of product and materials used and effect on process outcome
 - main additions and finings mixing techniques and how these techniques can affect the characteristics of the wine:
 - pumping over
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- gas mixing
- rummaging
- stirring
- submersible mixers
- in-place mixers/tank agitators
- portable guth agitators
- methods for adding:
 - venturi
 - dosing
 - direct, tipping in or pumping in while wine mixing
- 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 additions and finings 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 additions and finings operations
 - equipment and materials for additions and finings activities
 - system for recording and reporting information
- specifications:
 - workplace procedures for preparing and making additions and finings.

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>
