

FBPCEL2007 Prepare and make additions and finings

Release: 1

FBPCEL2007 Prepare and make additions and finings

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 add finings and additions to wine.

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.

Pre-requisite Unit

Nil

Unit Sector

Cellar Operations (CEL)

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 additions and finings	1.1 Identify and confirm production requirements 1.2 Confirm availability of required materials and services to meet production requirements	
	1.3 Confirm environmental guidelines and identify potential workplace health and safety hazards and controls according to	

Approved Page 2 of 4

Elements	Performance Criteria		
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.		
	workplace procedures		
	1.4 Select and fit personal protective equipment required for production		
	1.5 Prepare materials to meet production requirements		
	1.6 Check equipment to confirm readiness for use according to workplace procedures		
	1.7 Set up the process to meet production requirements		
	1.8 Weigh or measure product and materials to meet requirements		
2. Make additions and finings	2.1 Start equipment to ensure product is mixing		
	2.2 Make addition or fining to product according to workplace procedures		
	2.3 Monitor production process to confirm additions and finings product meets specifications		
	2.4 Identify and address non-conformance of product, process and equipment according to workplace procedures		
3. Complete additions	3.1 Identify appropriate shutdown procedures		
and finings	3.2 Dismantle equipment safely and prepare for cleaning		
	3.3 Collect, treat and dispose of or recycle waste generated by both the additions and finings process and cleaning procedures		
	3.4 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	Comprehend instructions in workplace documents	
Writing	Complete workplace documents in required format	
Numeracy	Perform calculations required to weigh or measure materials required for process	

Approved Page 3 of 4

Skill	Description		
	Interpret symbols or numbers during monitoring of process		
Navigate the world of work	Apply workplace procedures and legislative responsibilities to own role		
Interact with others	Use required communication mode to report operational information to relevant personnel		
Get the work done	Plan, sequence and implement tasks according to set routines and procedures		
	Respond to routine problems using workplace instructions and procedures		

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCEL2007 Prepare and make additions and finings	FDFCEL2017A Prepare and make additions and finings	Updated to meet Standards for Training Packages	Equivalent unit
		Minor changes to Elements and Performance Criteria for clarity	

Links

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

Approved Page 4 of 4