Assessment Requirements for FBPCEL3007
Operate clarification by separation (centrifugation) process
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Modification History

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<td>Release 1</td>
<td>This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0</td>
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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 operated at least one separation process, including:

- accessing workplace information to identify clarification requirements
- selecting, fitting and using appropriate personal protective equipment
- checking supply and status of materials before commencing separation (centrifugation) operation
- preparing and confirming status of equipment and services before commencing separation (centrifugation) process
- setting up and starting the separation (centrifugation) process
- monitoring the separation (centrifugation) process
- taking corrective action in response to non-conformance results
- shutting down the process after separation (centrifugation) 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 the clarification by separation (centrifugation) and the links between clarification by separation and other processes used in wine operations
- basic operating principles of separation (centrifugation) equipment
- stages and changes which occur during clarification by separation (centrifugation)
- materials used in the separation (centrifugation) process
- main separation (centrifugation) techniques and how these techniques can affect the characteristics of the wine
• 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 centrifugation process
  • methods for controlling risks associated with work 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 clarification by separation (centrifugation) operations
  • equipment and materials for clarification by separation (centrifugation) process
  • system for recording and reporting information
• specifications:
  • workplace procedures for clarification by separation (centrifugation) 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.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4