



Australian Government

**Assessment Requirements for FBPCEL3012
Perform de-aromatising, de-alcoholising or
de-sulphuring operations**

Release: 1

Assessment Requirements for FBPCEL3012 Perform de-aromatising, de-alcoholising or de-sulphuring 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 operated at least one of either a de-aromatising, de-alcoholising or de-sulphurising process including:

- accessing workplace information to identify production requirements
- selecting, fitting and using appropriate personal protective equipment
- checking supply and status of materials before commencing operation
- preparing and confirming status of equipment and services before commencing de-aromatising, de-alcoholising or de-sulphurising process
- setting up and starting the de-aromatising, de-alcoholising or de-sulphurising process
- monitoring the de-aromatising, de-alcoholising or de-sulphurising process
- taking corrective action in response to non-conformance results
- shutting down the process after de-aromatising, de-alcoholising or de-sulphurising operations are completed
- conducting work according to environmental and 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 de-aromatising, de-alcoholising or de-sulphuring operations and the links between this and other processes used in wine operations
- basic operating principles de-aromatising, de-alcoholising or de-sulphuring equipment
- materials used in the de-aromatising, de-alcoholising or de-sulphuring process
- main de-aromatising, de-alcoholising or de-sulphuring 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 de-aromatising, de-alcoholising or de-sulphuring 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 de-aromatising, de-alcoholising or de-sulphuring operations
 - equipment and materials for de-aromatising, de-alcoholising or de-sulphuring process
 - system for recording and reporting information
- specifications:
 - workplace procedures for de-aromatising, de-alcoholising or de-sulphuring 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>