



Australian Government

**Assessment Requirements for FBPCEL3013
Perform rectification (continuous still)
operations**

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 performed at least one rectification (continuous still) operation including:

- accessing workplace information to identify distillation requirements
- selecting, fitting and using personal protective equipment
- checking supply and status of materials before commencing rectification process
- preparing and confirming status of equipment and services before commencing rectification process
- setting up and starting the rectification process
- monitoring the rectification process
- taking corrective action in response to non-conformance results
- shutting down the process after rectification operations are completed
- conducting work according to legislative, 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 the rectification process, and the links between rectification and other processes used in wine operations
- basic operating principles of continuous still equipment
- materials used in the rectification process
- main rectification techniques and how these techniques can affect the characteristics of the wine:
 - effect of process stages on distillate and by-products
 - critical temperatures

- 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 rectification 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 continuous still operations
 - equipment and materials for continuous still process
 - system for recording and reporting information
- specifications:
 - workplace procedures for continuous still 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>