



**Australian Government**

# **Assessment Requirements for FBPCEL3014 Prepare and monitor wine cultures**

**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 demonstrated the following on at least two separate occasions:

- accessing workplace information to identify culture propagation requirements
- selecting and fitting personal protective equipment (PPE)
- confirming supply of necessary product, materials and services
- checking and confirming readiness of equipment before operation
- checking and preparing product and any additions, including checking of quality of wine yeast and bacterial cultures before use
- starting inoculation process according to instructions
- monitoring inoculation process control points for performance against specifications
- taking appropriate corrective action for out-of-specification process and equipment performance
- preparing equipment for cleaning including draining and dismantling equipment, in preparation for sanitation
- 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 and principles of propagating wine yeast and bacterial cultures
- relationship of propagation to alcoholic and malolactic fermentation
- stages and changes which occur during culture propagation and the effect of process stages on the end product
- quality characteristics and uses of wine yeast and bacterial cultures

- product and materials preparation requirements and effect of variation on the process
- main methods used in culturing yeast and bacteria for wine production
- basic features of fermentation reaction for yeast and bacterial cultures
- techniques that may be used to manipulate the propagation process and wine characteristics:
  - temperature
  - yeast variety or strain
  - Baumé scale / hydrometer
  - additions
  - pH
  - oxygen
- equipment and instrumentation components, purpose and operation
- significance and method of monitoring control points within the process
- common causes of variation and corrective action required
- routine shutdown and cleaning preparation requirements
- health and safety hazards and controls in the workplace
- workplace procedures and responsibility for:
  - reporting problems
  - environmental issues and controls
  - waste handling requirements
  - recording requirements.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - a wine workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - PPE for wine culture operations
  - equipment and materials for wine culture process
  - yeast and/or bacterial cultures and products and materials required for wine culture process
  - system for recording and reporting information
- specifications:
  - work instructions and workplace procedures for wine culture 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>

