



Australian Government

**Assessment Requirements for FBPCEL3017
Perform single column lees stripping
(continuous still brandy) 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 single column lees stripping (continuous still brandy) operation:

- accessing workplace information to identify distillation requirements
- selecting and fitting appropriate personal protective equipment
- checking supply and status of materials before commencing lees stripping operation
- preparing and confirming status of equipment and services before commencing lees stripping process
- setting up and starting the lees stripping process
- monitoring the lees stripping process
- taking corrective action in response to non-conformance results
- shutting down the process after lees stripping 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 distillation process and the links between single column lees stripping and other processes used in wine operations
- basic operating principles of single column lees stripping equipment
- materials used in the distillation process
- main single column lees stripping techniques and how these techniques can affect the characteristics of the wine:
 - remove alcohol from fermented grape products prior to rectification
 - apply the first stage of alcohol recovery for brandy production

- 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 lees stripping 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 single column lees stripping (continuous still brandy) operations
 - equipment and materials for lees stripping operations
 - system for recording and reporting information
- specifications:
 - workplace procedures and legislative requirements for single column lees stripping (continuous still brandy) 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>