FBPCEL3017 Perform single column lees stripping (continuous still brandy) operations

# Modification History

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| --- | --- |
| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0. |

# Application

This unit of competency describes the skills and knowledge required to perform lees stripping in winemaking.

The unit applies to individuals who work in cellar operations and take responsibility for their own work using discretion and judgement in the selection and use of available resources.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, and food safety regulations, legislation and standards that apply to the workplace.

Legislative requirements relating to distilling alcohol apply to this unit. Users are advised to check current requirements with the Australian Tax Office and state / territory liquor licensing and health agencies.

# Pre-requisite Unit

Nil

# Unit Sector

Cellar Operations (CEL)

# Elements and Performance Criteria

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare the lees stripping process for operation | 1.1 Identify and confirm production requirements  1.2 Confirm availability of required materials and services to meet production requirements  1.3 Confirm environmental guidelines and identify potential health and safety hazards and controls according to workplace procedures  1.4 Select, fit and use personal protective equipment required for production  1.5 Prepare materials to meet production requirements  1.6 Check equipment to confirm readiness for use according to workplace procedures  1.7 Set the process to meet production requirements |
| 2. Operate and monitor the lees stripping process | 2.1 Start up the stripping process safely according to workplace procedures  2.2 Monitor operation to confirm equipment meets specifications  2.3 Identify and address non-conformance product, process and equipment according to workplace procedures |
| 3. Shut down the lees stripping process | 3.1 Identify and implement appropriate shutdown procedures  3.2 Dismantle equipment safely and prepare for cleaning  3.3 Collect, treat and dispose of or recycle waste generated by both the lees stripping process and cleaning procedures  3.4 Record workplace information according to workplace procedures |

# Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

| Skill | Description |
| --- | --- |
| Reading | * Interpret production and process information from a variety of workplace documents |
| Writing | * Record data and present information in required format |
| Numeracy | * Calculate numerical information relating to measurements, quantities and operational specifications * Interpret symbols and numbers during monitoring of process |
| Navigate the world of work | * Apply workplace procedures and legislative responsibilities to own role |
| Interact with others | * Use required communication mode to report operational information to relevant personnel |
| Get the work done | * Plan, sequence and implement tasks required to achieve production requirements * Respond to predictable routine problems, faults and out of specification issues and implements standard or logical solutions |

# Unit Mapping Information

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| --- | --- | --- | --- |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPCEL3017 Perform single column lees stripping (continuous still brandy) operations | FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations | Updated to meet Standards for Training Packages  Minor changes to Elements and Performance Criteria for clarity  Prerequisites removed  Unit code updated to AQF3 to reflect complexity of competency | Equivalent unit |

# Links

Companion Volume Implementation Guides are found in VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>