



Australian Government

FBPCEL3019 Prepare and apply complex additions and finings

Release: 1

FBPCEL3019 Prepare and apply complex additions and finings

Modification History

Release	Comments
Release 1	This version released with Food, Beverage and Pharmaceutical Training Package Version 4.0.

Application

This unit of competency describes the skills and knowledge required to receive, test, store, prepare, add and follow up the application of complex additions and finings in wine making processes.

The unit applies to cellar hands who work under broad direction in a cellar operations environment and are responsible for all of the processes related to the application of complex additions and finings in various stages of wine making, including vintage, clarification and filtration. They take responsibility for their own work, have limited responsibility for the outcomes of other workers and solve problems related to cellar operations processes.

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.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Cellar Operations (CEL)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Receive and process raw materials	1.1 Check incoming materials against documentation and place in storage area

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.2 Select, fit correctly and use required personal protective equipment 1.3 Take material samples for testing according to laboratory procedures 1.4 Transport materials to dry goods store after clearance from quality controller
2. Prepare to make additions and finings	2.1 Read work order and verify calculations for required addition or fining 2.2 Select, fit and use required personal protective equipment for contact with additions and finings 2.3 Select and prepare vessel required to collect and mix raw materials according to product batch specifications 2.4 Confirm weighing equipment is calibrated according to workplace tolerances 2.5 Select, obtain and weigh raw materials according work order requirements
3. Mix materials to create additions and finings	3.1 Determine mixing methodology and equipment for specified addition or fining 3.2 Mix raw materials to create the specified addition or fining according to manufacturer instructions and workplace procedures 3.3 Allow mixture to develop to required state
4. Apply additions and finings to juice or wine	4.1 Prepare juice or wine mixing equipment according to predetermined integrating method 4.2 Add addition or fining to juice or wine according to required method 4.3 Agitate juice or wine to fully integrate addition or fining 4.4 Complete addition and fining workplace records, including batch numbers
5. Complete additions and finings	5.1 Dismantle, clean and store equipment safely 5.2 Dispose of or recycle waste according to workplace and environmental procedures 5.3 Collect and transfer samples of wine or juice for analysis by laboratory

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 technical text and symbols on raw material information sheets and work orders
Writing	Complete workplace records using correct terminology and format
Numeracy	- Estimate and calculate quantity, weight, volume and ratio - Interpret readings of gauges and scales - Use fractions, decimals, proportions and percentages to measure materials and record data - Use weight (g, kg, T) and volume (ml, L, ML, KL, HL) to describe product quantities

Range of Conditions

This section specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the individual, accessibility of the item, and local industry and regional contexts) are included.

Additions must include five of the following:	- ammonium bisulfite - caramel - ascorbic acid/erythorbic acid - diammonium phosphate (DAP) - grape concentrate - hydrogen peroxide - malic acid - malolactic bacteria - potassium sorbate - sulphur dioxide products - tannin - tartaric acid - yeast - yeast nutrients
---	--

Finings must include three of the following:	• activated carbon • bentonite • casien • copper sulphate • enzymes • egg white • gelatine • isinglass • polypvinylpolyppyrrolidone (PVPP)
Application method must include three of the following:	• pour in or drip over the top • pump in over the top • pump in through tank valve • venturi via pump • via doorway
Integrating methods must include three of the following:	• gas rummaging • in place agitation • manual mixing • pumping over • submergible mixing • valve to valve

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCEL3019 Prepare and apply complex additions and finings	Not applicable	The unit has been created to address an industry requirement	Newly created

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>