



Australian Government

**Assessment Requirements for FBPCEL4001
Coordinate wine operations vintage
processes**

Release: 1

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Modification History

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

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 independently coordinated the safe and efficient set-up, operation, handover and shutdown of two shifts of vintage wine operations processes. Each shift must be at least eight hours, have its own work order, and include at least two of the following processes:

- crushing
- must draining
- pressing
- fermentation.

For each shift, the individual must have:

- coordinated at least two cellar operators, including scheduling start and finish times, meal and rest breaks
- coordinated use of at least three of the following:
 - de-stemmer crusher
 - press (either bag or continuous)
 - juice separation vessels and equipment
 - receival tanks
 - fermentation vessels
- communicated with at least two cellar operations workers and at least two of the following:
 - vineyard worker
 - grape receival worker
 - wine maker
 - cellar operations manager
 - maintenance team member
 - laboratory team member

- addressed quality issues and anomalies caused by equipment failure and operator error
- addressed team members' health and safety requirements, including:
 - correct fit and use of personal protective equipment
 - correct use of machinery guards, including lock-out and isolation
 - compliance with workplace procedures for entry and work in confined spaces, including authorisation
 - compliance with vehicle and pedestrian traffic control requirements
- monitored timely and accurate completion of workplace records, including:
 - production notes, including additions to products
 - machinery and equipment logs
 - workplace safety reports
- effectively coordinated a batch changeover according to workplace time 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:

- production work orders and production schedules
- general operating principles of machinery and equipment, including:
 - crushers
 - mixers
 - juice separation equipment
 - fermentation vessels
 - presses
 - pumps
- features and functions of machinery and equipment used for the two processes selected in the performance evidence, including:
 - manufacturer and workplace instructions for safe operation
 - control panels and ancillary controls, including manual operations mode
 - operating capacities, efficiencies and applications
 - location and purpose of guards, rails and sensors
 - knowledge of maintenance services required and action to take if services are not available
 - cleaning requirements
 - routine and non-routine machine and equipment faults, and process for rectification
- utility services, including electricity, water, compressed air and inert gases
- heat exchanging systems and equipment
- machinery and equipment processing capacity, including:
 - staging areas
 - crusher capacity
 - press capacity

- constraints and other limiting factors
- forklifts and other materials handling equipment
- equipment and vessels, including:
 - volume
 - processing capacity
 - openings, doors and seals
 - valves and process flow
 - line check authorisations and procedures
- machinery and equipment checks, including:
 - pre-start checks, including emergency stop checks
 - lock-out and tag-out
 - return to service after isolation
- consumables, including:
 - cleaning products
 - gas supplies
 - wine making consumables
- typical problems related to consumables, including insufficient supplies, preparation, quality and identification
- staff welfare, including:
 - working conditions, including temperature, vibration, noise and dust
 - rostering, breaks, rest and fatigue management
- product and process quality indicators, including:
 - baume
 - pH and acid, sulphur dioxide
 - temperature
 - oxidation
- quality control requirements, processes and actions, including:
 - production and processing order specifications
 - methods used to check quality
 - causes of vintage operations process quality issues and corrective action required, including over-additions, product loss, time constraints and dilution
 - planned sampling and testing associated with process monitoring and control
 - responding to machinery alerts and notifications
 - recording of results
 - isolating samples for testing
- records and reporting requirements, including:
 - quality
 - productivity
 - handover
 - health and safety

- batch status
- application of push through processes, including:
 - water
 - gas
 - pigging
 - wine or juice
- machinery and equipment maintenance, including:
 - repairs
 - lubrication
 - dismantling and cleaning
- product knowledge related to the batch being processed, including:
 - fruit variety
 - size and volume
 - client or receiver requirements or specifications
 - regulatory requirements
- the interrelationships between the crushing, draining and pressing, and subsequent wine operations processes
- product and process changeover procedures and responsibilities
- product batch identification and traceability requirements, including:
 - workplace requirements
 - client or receiver requirements or specifications
 - batch records
- work health and safety hazards and controls, including awareness of the limitations of protective clothing and equipment relevant to the work process
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to vintage processes, including:
 - rework and reuse of products
 - water use and recycling
 - waste processing
 - energy usage
- manual handling procedures related to vintage processes.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a commercial winery
- resources, equipment and materials:
 - the machinery and equipment stipulated in the performance evidence
- specifications:

- two work orders as stipulated in the performance evidence
- workplace procedures for vintage processes, machinery and equipment stipulated in the performance evidence
- relationships:
 - team members and others as stipulated in the performance evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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