



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to coordinate work teams to set up, operate, hand over and shut down vintage wine operation processes, including crushing, must draining, pressing and fermentation.

The unit applies to individuals who work in a commercial winery and are responsible for coordinating several work teams in vintage wine operations processes to produce red or white wine. They take responsibility for their own work and the outcomes of others, and apply high level planning and problem-solving skills.

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. Prepare to coordinate a vintage processes shift	1.1 Confirm handover information from previous shift 1.2 Check work orders and other processing requirements for shift

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Determine equipment preparation work required for the shift 1.4 Confirm capacity of equipment and vessels for estimated volumes 1.5 Identify and prioritise work tasks and allocate team responsibilities 1.6 Schedule team member rest and meal breaks according to workplace requirements and environmental conditions 1.7 Coordinate equipment checks and set-up, and ensure safety equipment is operational 1.8 Coordinate supply of consumables
2. Monitor vintage production processes	2.1 Oversee handover or start-up of production processes 2.2 Check workplace health and safety, housekeeping and staff welfare 2.3 Apply approved problem-solving principles and techniques to identify and rectify product, process, machine, equipment and operator faults 2.4 Ensure quantity, productivity and quality specifications are met 2.5 Report any outcomes that do not meet specifications, and major process problems 2.6 Report maintenance issues to machinery and equipment technicians 2.7 Communicate with vintage process team members and relevant team leaders about information that impacts on their work 2.8 Ensure accurate completion of records
3. Coordinate product changeover	3.1 Ensure current batch is complete, including push through 3.2 Coordinate cleaning and sanitising of machinery, equipment and vessels according to workplace requirements 3.3 Prepare equipment and consumables for upcoming batch 3.4 Oversee start-up of new batch 3.5 Ensure completion of changeover records
4. Coordinate shutdown of the vintage processes	4.1 Ensure current batch is complete, including push through 4.2 Coordinate cleaning of machinery, equipment and vessels 4.3 Ensure isolation of equipment and machinery according to workplace requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	4.4 Advise technicians that machinery and equipment are ready for maintenance 4.5 Ensure disposal of waste according to workplace and environmental procedures 4.6 Ensure accurate completion of shutdown records

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	<ul style="list-style-type: none"> Interpret technical text and symbols in machinery operations manuals and procedures
Writing	<ul style="list-style-type: none"> Complete quality reports using correct terminology
Numeracy	<ul style="list-style-type: none"> Estimate and calculate known and expected volumes in litres, hectolitres and kilolitres Estimate and calculate quantity, weight, time and ratio Measure and calculate flow rates, including volume per hour
Oral communication	<ul style="list-style-type: none"> Use open and closed questions to gather information from other teams Give clear instructions using industry terminology

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCEL4001 Coordinate wine operations vintage processes	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>