



Australian Government

FBPCEL4004 Coordinate wine operations general cellar 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, handover and shut down general cellar operations processes, including fermentation, additions and finings, preparing wine cultures, performing heat exchange, inert gas handling and transfer of juice and wine.

The unit applies to individuals who work in a commercial winery and are responsible for coordinating several work teams in general cellar 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. The processes may include the production of sparkling and fortified wines.

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 general cellar	1.1 Confirm handover information from previous 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>
operations shift	1.2 Check work orders and other processing requirements for shift 1.3 Determine equipment preparation work required for the shift 1.4 Confirm capacity of equipment and vessels for required volumes 1.5 Identify and prioritise work tasks and allocate team responsibilities 1.6 Schedule team member rest and meal breaks according to workplace requirement and environmental conditions 1.7 Coordinate equipment checks and set up, including safety equipment is operational 1.8 Coordinate supply of consumables
2. Monitor the general cellar operations 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 general cellar operations process team members and other team leaders about information that impacts on their work 2.8 Ensure accurate completion of records
3. Coordinate product change over	3.1 Ensure current batch is complete, including push through 3.2 Coordinate cleaning and sanitizing 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 Coordinate completion of change over records
4. Coordinate shut down of the general cellar operations processes	4.1 Ensure current batch is complete, including push through 4.2 Coordinate cleaning of machinery, equipment and vessels

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	4.3 Advise maintenance team that machinery and equipment is ready for maintenance 4.4 Ensure disposal of waste according to workplace and environmental procedures 4.5 Ensure accurate completion of shut down 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	Interpret technical text and symbols in machinery operations manuals and procedures
Writing	Complete quality reports using correct terminology
Numeracy	- Estimate and calculate known and expected volumes in litres, hectolitres and kilolitres - Estimate and calculate quantity and time - Measure and calculate flow rates, including volume per hour
Oral communication	- Use open and closed questions to gather information from team members - Give clear instructions using industry terminology

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCEL4004 Coordinate wine operations general cellar processes	Not applicable	The unit has been created to address the 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>