



Australian Government

FBPSS00036 Continuous Still Distillation Skill Set

Release 1

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Modification History

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

Description

This skill set addresses the skills required by individuals working in cellar operations (wine making) involved with continuous still distillation and handling spirits within wine industry operations.

Pathways Information

These units of competency provide credit towards a number of qualifications in the *FBP Food, Beverage and Pharmaceutical Training Package*, including:

- FBP20518 Certificate II in Wine Industry Operations
- FBP30918 Certificate III in Wine Industry Operations.

Licensing/Regulatory Information

Legislative requirements relating to distilling alcohol apply to this skill set. Users are advised to check current requirements with the Australian Tax Office (ATO), and state/territory liquor licencing and health agencies.

Skill Set Requirements

- BSBWHS301 Maintain workplace safety
- FBPCEL2009 Carry out transfer operations
- FBPCEL3001 Handle and store spirits
- FBPCEL3017 Perform single column lees stripping (continuous still brandy) operations
- FBPCEL3018 Perform dual column distillation (continuous still brandy) operations

Target Group

This skill set is for individuals who distill and handle spirits using continuous still distillation as part of cellar operations within wine industry operations.

Suggested words for Statement of Attainment

These competencies from the *FBP Food, Beverage and Pharmaceutical Training Package* meet the industry requirements for workers who distill and handle spirits using continuous still distillation for cellar operations within the wine industry.