



Australian Government

FBPTEC4018 Manage still operations to produce white spirits

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 3.0.

Application

This unit of competency describes the skills and knowledge required to oversee the operations of a still, to produce batches of white spirit such as gin and vodka.

This unit applies to those workers who have responsibility for overseeing the production of spirits and the quality assurance requirements associated with those products. It may include supervising the work of others.

Legislative requirements relating to distilling alcohol apply to this unit. Users are advised to check current requirements with the Australian Tax Office and state / territory liquor licensing and health agencies.

Pre-requisite Unit

Nil

Unit Sector

Technical (TEC)

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 for distillation	1.1 Identify standards, regulations and guidance materials that cover the requirements of working with ethanol in hazardous and explosive environments 1.2 Identify hazards associated with still operations and manage risks 1.3 Wear appropriate personal protective equipment (PPE) to ensure personal safety

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Identify specification for product 1.5 Receive product to be distilled and check quality meets specifications 1.6 Prepare spirit for distillation, including steeping botanicals where required for end product 1.7 Prepare still for operation including botanicals where required for product 1.8 Prepare receival vessels for different parts of still run 1.9 Prepare to record distillation details in line with regulatory requirements
2. Operate still to distil spirit	2.1 Transfer spirit to pot of still 2.2 Place alcohol receival vessel to collect distillate 2.3 Monitor temperature of distillate to determine alcohol content of distillate 2.4 Cut flow of distillate at specified points to collect heads, hearts and tails 2.5 Conduct sensory analysis tests to monitor alcohol content and quality of product 2.6 Complete processing and batch records to ensure traceability 2.7 Conduct second distillation run as required for specific product
3. Conduct housekeeping activities	3.1 Identify options for use of head and tails of still run 3.2 Clean equipment and work area in line with workplace procedures 3.3 Conduct routine maintenance activities 3.4 Dispose of waste in line with regulatory requirements 3.5 Complete batch records in line with workplace requirements

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
Oral communication	• Use industry and product appropriate terminology
Numeracy	• Accurately read and interpret gauges and test results • Calculations to determine alcohol by volume (ABV) based on gravity change

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC4018 Manage still operations to produce white spirits	Not applicable	New unit	No equivalent unit

Links

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