FDF20411 Certificate II in Wine Industry Operations

Release 3

FDF20411 Certificate II in Wine Industry Operations

Modification History

This qualification supersedes and is equivalent to FDF20403 Certificate II in Food Processing (Wine).
September 2012: Replacement of superseded imported Units.
April 2012: Update of imported SUG Units to new FDFSUG Units.

Description

This Qualification provides vocational skills for work in the wine industry. A range of specialist electives are included covering skills used in the following wine industry operational areas:

- bottling and packaging
- cellar door sales
- cellar operations
- laboratory
- warehousing
- wine grape growing.

Testamur issued for this Qualification are to be titled 'Certificate II in Wine Industry Operations'.

An additional descriptor in brackets after the Qualification title e.g. FDF20411 Certificate II in Wine Industry Operations (Cellar Operations) may be added by a Registered Training Organisation (RTO). Any additional descriptor should reflect a minimum selection of at least five (5) specialist Units from one of the following Unit groups:

- bottling and packaging
- cellar door sales
- cellar operations
- laboratory
- warehousing
- wine grape growing.

Job Roles The FDF20411Certificate II in Wine Industry Operations targets those working within a production or production support role. Job roles in the industry often vary in the degree of skill specialisation and the Qualification packaging rules reflect this diversity through allowing a choice of specialist electives in one specialisation area or a combination of grape growing, cellar operations, bottling and packaging, warehousing, laboratory and cellar door sales work.

This Qualification is designed for application in supervised environments where the work is predictable with some basic problem solving requirements.

Those performing a purely warehousing role in the wine production industry should consider the TLI21610 Certificate II in Warehousing Operations.

Those performing a purely laboratory operations role in the wine production industry should consider the MSL20109 Certificate II in Sampling and Measurement.

Those performing a purely cellar door role in the wine production industry should consider the SIT20207 Certificate II in Hospitality

Additional Qualification advice

Units selected from other Training Packages must be relevant to the work outcome, local industry requirements and the Qualification level.

Many Units in this Qualification assume a basic level of mathematics equivalent to a school sector Year 10 standard. If a student does not possess this level of mathematics then the Unit FDFOP2061A Use numerical applications in the workplace, should be selected as part of this Qualification.

Note: AgriFood Skills Australia expects that the design of any training delivery and assessment program to support the achievement of this Qualification is based on:

- the context required by the industry and/or enterprise
- a holistic and integrated training delivery and assessment plan that identifies learning activities and evidence required
- flexible delivery options, including on-the-job and work-based training, that support the development of competency.

Pathways Information

Pathways into **the Qualification** Pathways for candidates considering this Qualification include:

- FDF10111 Certificate I in Food Processing
- direct entry
- limited vocational training and/or work experience.

Pathways from **the Qualification**
After achieving this Qualification, candidates may undertake a FDF30411 Certificate III in Wine Industry Operations with an industry specialisation according to the needs of the enterprise and higher level job functions.

Licensing/Regulatory Information

There is no direct link between this Qualification and licensing, legislative and/or regulatory requirements. However, an individual Unit of Competency may specify relevant licensing, legislative and/or regulatory requirements.

Entry Requirements

Not applicable.

Employability Skills Summary

Certificate II in Wine Industry Operations
The following table contains a summary of the employability skills as identified by the wine industry for this Qualification. This table should be interpreted in conjunction with the detailed requirements of each Unit of Competency packaged in this Qualification. The outcomes described here are broad industry requirements that reflect skill requirements for this level.

Employability Skill	Industry/enterprise requirements for this Qualification include:
Communication	• Complete work forms and required written documentation • Use communication and information technologies to support work operations • Demonstrate effective and appropriate interpersonal skills • Interpret and apply workplace procedures and instructions • Share workplace information • Communicate information about problems with work • Communicate information relating to OHS.
Teamwork	• Work as part of a team • Provide assistance to others in the work area • Identify own role and responsibilities within a team • Identify team goals • Share work-related information • Maintain health and safety of work area for self and others.
Problem solving	• Identify and report any workplace hazards • Identify workplace problems and make contributions to their solution • Identify and apply health and safety issues relating to work in the wine industry • Apply knowledge of materials, product purpose and processes to work operations • Check performance of machines and equipment and identify signs of faulty operations • Monitor workplace activities and identify and report non-compliances.
Initiative and enterprise	• Provide feedback on procedures and processes • Gather and interpret information to support safe and efficient work • Ask questions regarding requirements and expectations • Make suggestions for continuous improvement • Inspect quality of work on an ongoing basis • Record basic information on the quality and other indicators of work outcomes.
Planning and organising	• Identify work requirements and work load priorities

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	• Plan work activities to meet daily work requirements • Direct items to the correct area for further processing • Identify and use relevant personal protective equipment • Organise work area to maintain housekeeping standards • Select and organise relevant equipment and tools • Identify and report issues affecting ability to meet work outcomes,
Self-management	• Understand own work activities • Identify personal responsibilities • Accept responsibility for quality of own work • Participate in OHS practices • Apply food safety practices • Plan to meet required work outcomes of self and team • Monitor own work • Maintain own work efficiency • Keep the work area clean and tidy at all times.
Learning	• Assess own competencies in meeting job requirements • Listen to feedback and advice of supervisors • Identify own skill requirements and seek skill development if required • Attend training or skill development activities • Ask questions to expand own knowledge.
Technology	• Use work tools, machines and equipment safely and effectively • Perform minor maintenance on machinery in accordance with workplace practice • Use manual handling technologies in the workplace.

Packaging Rules

This Qualification requires the achievement of **seventeen (17)** Units of Competency in accordance with the following rules.

- **Five (5)** core Units of Competency
- **Twelve (12)** elective Units of Competency.

Elective selection must include:

- **Five (5)** Group A Wine specialist elective Units
- **Four (4)** Group B Wine specialist elective Units.

Elective Units from Group A and Group B may be a combination of Units selected from any of the wine industry operational Unit areas listed below:

- bottling and packaging
- cellar door sales
- cellar operations
- laboratory
- warehousing
- wine grape growing.

Three (3) remaining elective Units may be selected from:

- Group A Wine specialist elective Units, not previously selected
- Group B Wine specialist elective Units, not previously selected
- Group C General elective Units, listed below
- A maximum of three (3) Units from any nationally endorsed Training Package and accredited course that are packaged at Certificate II level, Certificate I level (maximum 1 Unit) and Certificate III level (maximum 1 Unit).

Prerequisite Units

Units marked with an asterisk (*) require completion of prerequisite Units identified under the Unit. Prerequisite Units count towards the total Units required for the Qualification.

CORE UNITS

- Complete the following five (5) Units.

FDFFS2001A	Implement the food safety program and procedures
FDFOHS2001A	Participate in OHS processes
FDFOP2063A	Apply quality systems and procedures
FDFOP2064A	Provide and apply workplace information

MSAENV272B	Participate in environmentally sustainable work practices

ELECTIVE UNITS

- Select a total of **twelve (12)** elective Units from the following groups.

Elective Units may be selected from one specialist wine industry operational Unit area or from multiple Unit areas.

GROUP A: Wine specialist elective Units

- Select a minimum of five (5) Units.

Bottling and packaging

FDFBP2001A	Operate the bottle supply process
FDFBP2002A	Operate the carton erection process
FDFBP2003A	Operate the carton packing process
FDFBP2005A	Operate the electronic coding process
FDFBP2009A	Operate the bottle capsuling process
FDFBP2010A	Operate manual bottling and packaging processes
FDFLAB2003A	Perform basic packaging tests and inspections* *FDFLAB2011A Use basic laboratory equipment*
FDFOP2004A	Clean and sanitise equipment

Cellar door sales

BSBCUS201B	Deliver a service to customers
SIRXCCS201	Apply point-of-sale handling procedures
SIRXMER201	Merchandise products
SIRXRSK001A	Minimise theft
SITHCCC001B	Organise and prepare food *SITXOHS002A Follow workplace hygiene procedures*
SITHFAB003A	Serve food and beverage to customers* *SITXOHS002A Follow workplace hygiene procedures*

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SITHFAB004A	Provide food and beverage service* *SITHFAB003A Serve food and beverage to customers* *SITXOHS002A Follow workplace hygiene procedures*
SITHFAB009A	Provide responsible service of alcohol
SITHFAB011A	Develop and update food and beverage knowledge
SITHFAB012B	Prepare and serve espresso coffee
SITTIND001B	Develop and update tourism industry knowledge
SITXCCS001B	Provide visitor information
SITXFIN001A	Process financial transactions
SITXOHS002A	Follow workplace hygiene procedures

Cellar operations

FDFCEL2001A	Perform oak handling activities* *FDFCEL2018A Carry out inert gas handling operations* *FDFCEL2019A Carry out transfer operations*
FDFCEL2003A	Operate the ion exchange process* *FDFCEL2019A Carry out transfer operations*
FDFCEL2004A	Perform single column lees stripping (continuous still brandy) operations* *FDFOP2004A Clean and sanitise equipment* *FDFOP2013A Apply sampling procedures* *MSL973001A Perform basic tests*
FDFCEL2009A	Perform first distillation (pot still brandy) operations* *FDFOP2013A Apply sampling procedures* *MSL973001A Perform basic tests*
FDFCEL2011A	Perform heat exchange operations
FDFCEL2015A	Perform must draining operations* *FDFCEL2019A Carry out transfer operations*
FDFCEL2016A	Operate the crushing process* *FDFCEL2019A Carry out transfer operations*
FDFCEL2017A	Prepare and make additions and finings
FDFCEL2018A	Carry out inert gas handling operations

| FDFCEL2019A | Carry out transfer operations |
| FDFCEL2020A | Prepare and wax tanks |

Laboratory

FDFLAB2011A	Use basic laboratory equipment
MSL912001A	Work within a laboratory_field workplace (induction)
MSL922001A	Record and present data
MSL933001A	Maintain the laboratory_field workplace fit for purpose
MSL943002A	Participate in laboratory_field workplace safety
MSL952001A	Collect routine site samples
MSL952002A	Handle and transport samples or equipment
MSL972001A	Conduct routine site measurements

Warehousing

TLIA2011A	Package goods
TLIA2012A	Pick and process orders
TLIA2022A	Participate in stocktakes
TLID1001A	Shift materials safely using manual handling methods
TLID2004A	Load and unload goods/cargo
TLID2010A	Operate a forklift
TLIK2010A	Use infotechnology devices in the workplace

Wine grape growing

FDFWGG2001A	Bench graft vines
FDFWGG2002A	Carry out potting operations
FDFWGG2003A	Hand prune vines
FDFWGG2004A	Undertake irrigation systems maintenance activities

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FDFWGG2008A	Train vines
FDFWGG2011A	Install irrigation components
FDFWGG2013A	Deliver injection requirements
FDFWGG2015A	Support mechanical harvesting operations* *AHCMOM202A Operate tractors* *FDFWGG2018A Operate vineyard equipment*
FDFWGG2019A	Perform vertebrate pest control activities
FDFWGG2021A	Operate nursery cold storage facilities
FDFWGG2022A	Take and process vine cuttings
FDFWGG2023A	Carry out basic canopy maintenance
FDFWGG2024A	Pick grapes by hand
FDFWGG2025A	Plant vines by hand
AHCCHM101A	Follow basic chemical safety rules
AHCCHM201A	Apply chemicals under supervision
AHCSOL201A	Determine basic properties of soil and/or growing media

GROUP B: Wine specialist elective Units

• Select a minimum of **four (4)** Units.

Bottling and packaging

FDFBP2004A	Operate the bottle sealing process
FDFBP2006A	Operate traditional sparkling wine processes
FDFBP2007A	Operate the tirage and transfer process
FDFBP2008A	Perform packaging equipment changeover
FDFBP2011A	Operate the palletising process
FDFOP2003A	Clean equipment in place
FDFOP2011A	Conduct routine maintenance
FDFOP2030A	Operate a process control interface

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Cellar door sales

FDFCD2001A	Conduct winery and or site tours* *FDFCD2002A Promote wine tourism information* *SIRXCCS202 Interact with customers*
FDFCD2002A	Promote wine tourism information* *SIRXCCS202 Interact with customers*
FDFCD2003A	Evaluate wines (standard)
FDFCD2004A	Perform cellar door stock control procedure* *FDFCD2003A Evaluate wines (standard)*
FDFCD2005A	Sell cellar door products and services* *FDFCD2003A Evaluate wines (standard)* *SIRXCCS202 Interact with customers* *SITHFAB009A Provide responsible service of alcohol*
FDFCD2006A	Conduct a standard product tasting* *FDFCD2003A Evaluate wines (standard)* *SIRXCCS202 Interact with customers* *SITHFAB009A Provide responsible service of alcohol*
SIRXCCS202	Interact with customers
SIRXFIN201	Balance and secure point-of-sale terminal
SIRXICT303	Operate retail information technology systems

Cellar operations

FDFCEL2002A	Perform fermentation operations* *FDFCEL2017A Prepare and make additions and finings*
FDFCEL2005A	Operate the pressing process* *FDFCEL2019A Carry out transfer operations*
FDFCEL2006A	Operate clarification by separation (centrifugation) process* *FDFCEL2018A Carry out inert gas handling operations* *FDFCEL2019A Carry out transfer operations*
FDFCEL2007A	Prepare and monitor wine cultures * *FDFCEL2019A Carry out transfer operations*
FDFCEL2008A	Perform dual column distillation (continuous still brandy) operations* *FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations**

	FDFOP2004A Clean and sanitise equipment *FDFOP2013A Apply sampling procedures* *MSL973001A Perform basic tests* *FDFCEL2012A Handle spirits** *FDFCEL2019A Carry out transfer operations*

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FDFCEL2010A	Operate the fine filtration process
FDFCEL2012A	Handle spirits* *FDFCEL2019A Carry out transfer operations*
FDFCEL2013A	Operate the pressure leaf filtration process* *FDFCEL2018A Carry out inert gas handling operations* *FDFCEL2019A Carry out transfer operations*
FDFCEL2014A	Operate the rotary vacuum filtration process* *FDFCEL2018A Carry out inert gas handling operations* *FDFCEL2019A Carry out transfer operations*
FDFCEL3001A	Perform second distillation (pot still brandy) operations* *FDFOP2013A Apply sampling procedures* *MSL973001A Perform basic tests*

Laboratory

FDFLAB2001A	Perform basic analytical tests* *FDFLAB2011A Use basic laboratory equipment*
FDFLAB2002A	Perform basic microbiological tests* *FDFLAB2012A Maintain aseptic environment* *FDFLAB2011A Use basic laboratory equipment*
FDFLAB2004A	Prepare laboratory solutions and stains* *FDFLAB2011A Use basic laboratory equipment*
FDFLAB2005A	Prepare and pour culture media* *FDFLAB2012A Maintain aseptic environment* *FDFLAB2011A Use basic laboratory equipment*
FDFLAB2006A	Record laboratory data
FDFLAB2007A	Standardise laboratory solutions* *FDFLAB2011A Use basic laboratory equipment*
FDFLAB2008A	Analyse laboratory data* *FDFLAB2006A Record laboratory data*
FDFLAB2010A	Prepare product or show samples* *FDFLAB2011A Use basic laboratory equipment*
FDFLAB2012A	Maintain aseptic environment* *FDFLAB2011A Use basic laboratory equipment*

Warehousing

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TLIA2009A	Complete and check import/export documentation
TLIA2021A	Despatch stock
TLIA3017A	Identify products and store to specifications
TLIA3038A	Control and order stock
TLIA3039A	Receive and store stock
TLIB2009A	Check conveyor operational status
TLID1002A	Shift a load using manually-operated equipment
TLID2003A	Handle dangerous goods/hazardous substances
TLID2022A	Conduct weighbridge operations
TLIP2029A	Prepare and process financial documents

Wine grape growing

FDFWGG2005A	Maintain callusing environment
FDFWGG2006A	Obtain and process rootlings
FDFWGG2007A	Tend containerised nursery plants
FDFWGG2009A	Operate specialised canopy management equipment* *AHCMOM202A Operate tractors*
FDFWGG2010A	Field graft vines
FDFWGG2012A	Identify and treat nursery plant disorders
FDFWGG2014A	Operate the irrigation system
FDFWGG2016A	Install and maintain vine trellis
FDFWGG2017A	Recognise disorders and identify pests and diseases
FDFWGG2018A	Operate vineyard equipment
FDFWGG2020A	Carry out hot water treatment
FDFWGG3013A	Operate spreading and seeding equipment* *AHCMOM202A Operate tractors*
AHCARB205A	Operate and maintain chainsaws

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AHCCHM303A	Prepare and apply chemicals
AHCCHM304A	Transport, handle and store chemicals
AHCMOM202A	Operate tractors
HLTFA301C	Apply first aid

GROUP C: General elective Units

- Select a maximum of three (3) Units.

FDFOP1003A	Carry out manual handling tasks
FDFOP2005A	Work in a socially diverse environment
FDFOP2013A	Apply sampling procedures
FDFOP2016A	Work in a food handling area for non-food handlers
FDFOP2061A	Use numerical applications in the workplace
FDFOP2065A	Work in confined spaces in the food and beverage industries* *FDFOHS2001A Participate in OHS processes*
FDFPPL2001A	Participate in work teams and groups
FDFSUG218A	Operate a boiler - basic
FDFSUG222A	Operate a waste water treatment system
FDFWIN2001A	Perform effectively in a wine industry workplace
FDFWIN2002A	Identify and control risks in own work
AHCINF204A	Fabricate and repair metal or plastic structures
BSBITU201A	Produce simple word processed documents
BSBWOR204A	Use business technology
MEM18002B	Use power tools/hand held operations
MSACMT270A	Use sustainable energy practices
MSL973001A	Perform basic tests
MSS402002A	Sustain process improvements

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MSS402010A	Manage the impact of change on own work
MSS402021A	Apply Just in Time procedures
MSS402030A	Apply cost factors to work practices
MSS402031A	Interpret product costs in terms of customer requirements
MSS402040A	Apply 5S procedures
MSS402050A	Monitor process capability
MSS402051A	Apply quality standards
MSS402060A	Use planning software systems in operations
MSS402061A	Use SCADA systems in operations
MSS402080A	Undertake root cause analysis
MSS402081A	Contribute to the application of a proactive maintenance strategy
SITXCOM001A	Work with colleagues and customers

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