

FBP20521 Certificate II in Wine Industry Operations

FBP20521 Certificate II in Wine Industry Operations

Modification History

Release	Comments	
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.	

Qualification Description

This qualification describes the skills and knowledge required for entry level workers in the wine industry. These workers carry out routine work under supervision, in a range of sectors, including:

- process tasks in bottling and packaging, cellar operations and laboratory testing
- customer service tasks in cellar door
- tasks related to viticulture, harvesting and post-harvesting.

All work must be carried out to comply with workplace procedures, in accordance with state/territory food safety, and health and safety, regulations and legislation that apply to the workplace.

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 13 units of competency:
 - 3 core units, plus
 - 10 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.

The electives are to be chosen as follows:

- up to 10 may be selected from the elective units listed below
- up to 3 units may be selected from any currently endorsed Training Package or accredited course.

Approved Page 2 of 7

No more than 4 of the 10 electives selected can be coded with an AQF indicator above level 2 or reflect outcomes above AQF level 2.

Core Units

FBPFSY2002	Apply food safety procedures		
FBPOPR2070	Apply quality systems and procedures		
FBPWHS2001	Participate in work health and safety processes		

Elective Units

Group A Bottling and Packaging

FBPBPG2001	Operate the bottle supply process			
FBPBPG2002	Operate the carton erection process			
FBPBPG2003	Operate the carton packing process			
FBPBPG2004	Operate the palletising process			
FBPBPG2005	Operate the electronic coding process			
FBPBPG2006	Operate the bottle capsuling process			
FBPBPG2007	Operate manual bottling and packaging processes			
FBPBPG2008	Perform basic packaging tests and inspections			

Group B Cellar Door

FBPCDS2001	Conduct a standard product tasting	
FBPCDS2002	Provide and present wine tourism information	
FBPCDS2003	Sell cellar door products and services	
FBPCDS3001	Conduct winery and site tours	
FBPWIN2003	Conduct sensory evaluation of wine	
SITHFAB002	Provide responsible service of alcohol	

Group C Cellar Operations

Approved Page 3 of 7

FBPCEL2001	Perform oak handling activities		
FBPCEL2002	Perform fermentation operations		
FBPCEL2003	Operate the ion exchange process		
FBPCEL2005	Perform must draining operations		
FBPCEL2006	Operate the crushing process		
FBPCEL2007	Prepare and make additions and finings		
FBPCEL2008	Carry out inert gas handling operations		
FBPCEL2009	Carry out transfer operations		

Group D Laboratory

MSL912001	Work within a laboratory or field workplace (induction)	
MSL922001	Record and present data	
MSL943004	Participate in laboratory or field workplace safety	
MSL952001	Collect routine site samples	
MSL952002	Handle and transport samples or equipment	
MSL972001	Conduct routine site measurements	
MSL973013	Perform basic tests	

Group E Viticulture

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

AHCCHM201	Apply chemicals under supervision			
AHCIRG219	Assist with low volume irrigation operations			
AHCIRG221	Assist with pressurised irrigation operations			
AHCMOM202	Operate tractors			
AHCSOL203	Assist with soil or growing media sampling and testing			

Approved Page 4 of 7

FBPVIT2001	Bench graft vines	
FBPVIT2002	Carry out potting operations	
FBPVIT2003	Hand prune vines	
FBPVIT2004	Pick grapes by hand	
FBPVIT2005	Maintain callusing environment	
FBPVIT2006	Obtain and process rootlings	
FBPVIT2007	Tend containerised nursery plants	
FBPVIT2008	Train vines	
FBPVIT2009	Plant vines by hand	
FBPVIT2010	Take and process vine cuttings	
FBPVIT2011	Operate vineyard equipment	
FBPVIT2012	Identify and treat nursery plant disorders	
FBPVIT2013	Recognise disorders and identify pests and diseases	
FBPVIT2014	Perform pest control activities	
FBPVIT2015	Carry out basic canopy maintenance	
FBPVIT2016	Carry out hot water treatment	
FBPVIT2018*	Support mechanical harvesting operations	

Group F General

AHCWRK209	Participate in environmentally sustainable work practices			
FBPOPR2065	Conduct routine maintenance			
FBPOPR2066	Apply sampling procedures			
FBPOPR2068	Operate a process control interface			
FBPOPR2069	Use numerical applications in the workplace			
FBPOPR2071	071 Provide and apply workplace information			

Page 5 of 7 Skills Impact

FBPOPR2074	Carry out manual handling tasks	
FBPOPR2094	Clean equipment in place	
FBPOPR2095	Clean and sanitise equipment	
FBPPPL2001	Participate in work teams and groups	
FBPWHS2002	Identify and control risks in own work	
FBPWIN2001	Perform effectively in a wine industry workplace	
FBPWIN2002	Communicate wine industry information	
HLTAID011	Provide First Aid	
RIIWHS202E	Enter and work in confined spaces	
SITXCCS003	Interact with customers	
TLID2003	Handle dangerous goods/hazardous substances	
TLIG2007	Work in a socially diverse environment	
TLIK2010	Use infotechnology devices in the workplace	
TLILIC0003	Licence to operate a forklift truck	

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPVIT2018 Support mechanical harvesting operations	AHCMOM202 Operate tractors

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP20521 Certificate II in Wine Industry Operations	FBP20518 Certificate II in Wine Industry Operations	Unit codes updated in core and electives	Equivalent

Approved Page 6 of 7

Links

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

Approved Page 7 of 7