FBP30921 Certificate III in Wine Industry Operations

Release 1

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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 operational workers in the wine industry. These workers carry out skilled tasks under broad direction in a range of sectors, including:

* procedural and technical tasks in bottling and packaging, cellar operations and laboratory testing
* customer service tasks in cellar door
* tasks related to wine grape growing, harvesting and post-harvesting.

This qualification offers a general outcome as well as sector-specific specialisations.

All work must be carried out to comply with workplace procedures, in accordance with state/territory food safety, and work 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:

* 19 units of competency:
    * 4 core units, plus
    * 15 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 15 from the elective units listed below, with no more than 6 units coded with an AQF level 2 indicator or that reflect AQF level 2 outcomes

- up to 4 units may be selected from any currently endorsed Training Package or accredited course that are coded with an AQF indicator above level 2 or reflect outcomes above AQF level 2
- no more than 5 units may be selected that are coded with an AQF indicator above level 3 or reflect outcomes above AQF level 3
- only one of the following units may be selected:
  - FBPCEL2007 Prepare and make additions and finings
  - FBPCEL3019 Prepare and apply complex additions and finings.

Any combination of electives that meets the packaging rules can be selected for the award of the *Certificate III in Wine Industry Operations*.

Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows.

- For the award of the *Certificate III in Wine Industry Operations (Bottling and Packaging)* at least 6 units from Group A Bottling and Packaging must be chosen
- For the award of the *Certificate III in Wine Industry Operations (Cellar Door)* at least 6 units from Group B Cellar Door must be chosen
- For the award of the *Certificate III in Wine Industry Operations (Cellar Operations)* at least 6 units from Group C Cellar Operations must be chosen
- For the award of the *Certificate III in Wine Industry Operations (Laboratory)* at least 6 units from Group D Laboratory must be chosen
- For the award of the *Certificate III in Wine Industry Operations (Viticulture)* at least 6 units from Group E Viticulture must be chosen.

Core Units

BSBWHS311	Assist with maintaining workplace safety
FBPFSY2002	Apply food safety procedures
FBPPPL3003	Participate in improvement processes
FBPPPL3006	Report on workplace performance

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
FBPBPG2008	Perform basic packaging tests and inspections
FBPBPG3001	Operate the bottle filling process
FBPBPG3002	Operate the labelling process
FBPBPG3003	Operate the softpack filling process
FBPBPG3004	Operate the bottle sealing process
FBPBPG3005	Operate the tirage and transfer process
FBPBPG3006	Operate traditional sparkling wine processes
FBPBPG3007	Perform packaging equipment changeover
FBPBPG3008	Operate an automated carton packing process
FBPBPG3009	Operate an automated palletising process
FBPBPG4003	Coordinate wine operations packaging processes
FBPOPR3004	Set up a production or packaging line for operation
FBPOPR3019	Operate and monitor interrelated processes in a production or packaging system

Group B Cellar Door

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.

FBPCDS2001	Conduct a standard product tasting
FBPCDS2002	Provide and present wine tourism information
FBPCDS3001	Conduct winery and site tours
FBPCDS3002	Plan and deliver a wine tasting event
FBPCDS3003	Coordinate winery hospitality activities
FBPWIN2003	Conduct sensory evaluation of wine

FBPWIN3001*	Evaluate wines (advanced)
SIRXCEG004	Create a customer-centric culture
SIRXMKT003	Manage promotional activities
SITHFAB002	Provide responsible service of alcohol
SITHFAB012	Provide advice on Australian wines
SITHFAB013	Provide advice on imported wines

Group C Cellar Operations

FBPCEL2001	Perform oak handling activities
FBPCEL2002	Perform fermentation operations
FBPCEL2003	Operate the ion exchange process
FBPCEL2004	Perform heat exchange operations
FBPCEL2007	Prepare and make additions and finings
FBPCEL2008	Carry out inert gas handling operations
FBPCEL2009	Carry out transfer operations
FBPCEL3001	Handle and store spirits
FBPCEL3002	Operate the continuous clarification by separation (flotation) process
FBPCEL3003	Operate the concentration process
FBPCEL3004	Operate an earth filtration process
FBPCEL3005	Operate the pressing process
FBPCEL3006	Operate the fine filtration process
FBPCEL3007	Operate clarification by separation (centrifugation) process
FBPCEL3008	Operate the rotary vacuum filtration process
FBPCEL3009	Operate the crossflow filtration process

FBPCEL3010	Operate the decanter process
FBPCEL3011	Operate the reverse osmosis process
FBPCEL3013	Perform rectification (continuous still) operations
FBPCEL3014	Prepare and monitor wine cultures
FBPCEL3017	Perform single column lees stripping (continuous still brandy) operations
FBPCEL3018	Perform dual column distillation (continuous still brandy) operations
FBPCEL3019	Prepare and apply complex additions and finings
FBPCEL4001	Coordinate wine operations vintage processes
FBPCEL4002	Coordinate wine operations clarification processes
FBPCEL4003	Coordinate wine operations filtration processes
FBPCEL4004	Coordinate wine operations general cellar processes

Group D Laboratory

MSL904002	Perform standard calibrations
MSL924003	Process and interpret data
MSL924004	Use laboratory application software
MSL933008	Perform calibration checks on equipment and assist with its maintenance
MSL973013	Perform basic tests
MSL973014	Prepare working solutions
MSL973015	Prepare culture media
MSL973016	Perform aseptic techniques
MSL973019	Perform microscopic examination
MSL974017	Prepare, standardise and use solutions

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.

AHCCHM304	Transport and store chemicals
AHCCHM307	Prepare and apply chemicals to control pest, weeds and diseases
AHCIRG328	Operate irrigation controller and sensor technology
AHCIRG344	Implement an irrigation schedule
AHCIRG345	Install pressurised irrigation systems
AHCIRG347	Maintain pressurised irrigation systems
FBPVIT2011	Operate vineyard equipment
FBPVIT2012	Identify and treat nursery plant disorders
FBPVIT2013	Recognise disorders and identify pests and diseases
FBPVIT2015	Carry out basic canopy maintenance
FBPVIT3001	Coordinate vineyard operations
FBPVIT3003	Operate spreading and seeding equipment
FBPVIT3004*	Monitor and maintain nursery plants
FBPVIT3005	Install and maintain vine trellis
FBPVIT3006	Field graft vines
FBPVIT3007*	Operate specialised canopy management equipment
FBPVIT3008	Operate a mechanical harvester
FBPVIT3009	Monitor and control vine disorders and damage
FBPVIT3010	Implement a soil management program

Group F General

AHCMOM202	Operate tractors

AHCMOM213	Operate and maintain chainsaws
AHCWRK309	Apply environmentally sustainable work practices
BSBLDR414	Lead team effectiveness
FBPFSY3003	Monitor the implementation of food safety and quality programs
FBPOPR2094	Clean equipment in place
FBPOPR2095	Clean and sanitise equipment
FBPPPL3005	Participate in an audit process
FBPTEC3002	Implement the pest prevention program
FBPTEC4002	Apply principles of food packaging
FBPWIN2002	Communicate wine industry information
FBPWIN2003	Conduct sensory evaluation of wine
HLTAID011	Provide First Aid
MSL933007	Apply critical control point requirements
MSS402002	Sustain process improvements
MSS402020	Apply quick changeover procedures
MSS402040	Apply 5S procedures
MSS402050	Monitor process capability
MSS402061	Use SCADA systems in operations
MSS402080	Undertake root cause analysis
RIIWHS202E	Enter and work in confined spaces
TAEASS301	Contribute to assessment
TAEDEL301	Provide work skill instruction
TLIA0015	Organise receival and despatch operations
TLIA2014	Use product knowledge to complete work operations

TLID2003	Handle dangerous goods/hazardous substances
TLID2022	Conduct weighbridge operations
TLIK2010	Use infotechnology devices in the workplace
TLILIC0003	Licence to operate a forklift truck
TLIX0004X	Administer inventory systems
TLIX0013X	Maintain stock control and receivals

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPVIT3004 Monitor and maintain nursery plants	FBPVIT2012 Identify and treat nursery plant disorders
FBPVIT3007 Operate specialised canopy management equipment	AHCMOM202 Operate tractors
FBPWIN3001 Evaluate wines (advanced)	FBPWIN2003 Conduct sensory evaluation of wine

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP30921 Certificate III in Wine Industry Operations	FBP30920 Certificate III in Wine Industry Operations	Unit codes updated in core and electives	Equivalent

Links

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