



Australian Government

Assessment Requirements for FBPBPG3005

Operate the tirage and transfer process

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.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has safely and effectively prepared, operated and shut down all items of equipment in the tirage and transfer process on a minimum of one occasion including:

- confirming equipment used for the tirage and transfer process is ready for operation ensuring:
 - cleaning and sanitation processes are completed
 - filling tubes meet specification
 - bottle feeds are filled with correct screws and stars and accurately aligned
 - crown seal hopper, chutes and guides are operational
 - crown sealer is operational
 - vacuum is operational
 - rinser is operational
 - inert gas is operational
 - disgorger bottle piercing tips are straight and correctly aligned to receive bottles
 - de-crowner is operational
 - line controls and conveyors are operational
 - automatic binning and de-binning is set up for operation
 - filler, crown sealer, rinser, disgorging and de-crowner are adjusted to suit bottle height
 - lines and equipment are flushed with product to be bottled
- operating, monitoring and adjusting process equipment to achieve required quality outcomes ensuring:
 - gas and compressed air pressures are at correct level
 - vacuum is operational
 - product or wine base temperature is set correctly
 - fill height and volume is set correctly

- ongoing appearance and quality of wine filled to tirage
- effectiveness of crown seals in sealing wine in bottle
- disgorging bottle piercing tips are not bent or incorrectly aligned
- ongoing disgorging is draining wine efficiently
- de-crowner is removing all crown seals
- bottles are rinsed efficiently and are suitable for filling
- vacuum and gas are being applied
- bins being filled to tirage are clearly marked as specified
- all identifying markings are removed from bins once wine is transferred
- smooth flow of automatic binning and de-binning
- monitoring supply and flow of product and materials to and from the process
- taking corrective action in response to typical faults and inconsistencies, out-of-specification results or non-compliance
- safely shutting down equipment in response to routine shut down requirements
- cleaning and sanitising equipment according to workplace procedures
- sorting, treating, recycling or disposing of wastes according to workplace procedures
- completing workplace records as required
- applying safe work practices, identifying hazards and controlling risks.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- purpose and principles of tirage and transfer equipment
- key features of tirage and transfer equipment and components
- health and safety in the workplace hazards and controls for the use of tirage and transfer equipment
- personal protective equipment required for operating the tirage and transfer process
- workplace environmental procedures and controls
- set up, operation and shut down of equipment involved in the tirage and transfer process, including:
 - equipment and instrumentation components, purpose and operation
 - significance and methods of monitoring control points
 - common causes of variation and corrective action required
 - routine maintenance requirements
 - procedures and responsibility for reporting problems
 - routine shutdown sequence
- necessary services for process including power, compressed air, water, inert gas, steam and vacuum
- process specification, procedures and operating parameters
- basic operating principles of process control systems where relevant
- technological advances that include automation

- shutdown and maintenance procedures including:
 - routine maintenance procedures
 - shutdown and cleaning requirements associated with changeovers and types of shutdown
 - shut down of equipment in response to an emergency situation
 - preparing and dismantling equipment for cleaning
 - collection, treatment and handling requirement for waste generated by processes and cleaning operation
 - cleaning and sanitising equipment according to workplace procedures
- workplace procedures for recording information.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real bottling and packaging workplace
- resources, equipment and materials:
 - wine operations tirage and transfer equipment
 - tirage and transfer resources and consumables
 - tools and equipment for adjusting and maintaining equipment
 - personal protective equipment
- specifications:
 - workplace procedures and operating instructions.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>