



Australian Government

FBPBPG3005 Operate the tirage and transfer process

Release: 1

FBPBPG3005 Operate the tirage and transfer process

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Application

This unit of competency describes the skills and knowledge required to set up, operate and shut down a range of semi-automated and automated equipment involved in the tirage and transfer process.

The unit applies to individuals who are responsible for operating and monitoring a tirage and transfer process and associated bottling and packaging equipment in the wine industry. They work under broad direction and exercise autonomy and judgement where required.

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

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Bottling and Packaging (BPG)

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 to operate tirage and transfer equipment	1.1 Interpret work instructions, including identifying potential health and safety in the workplace hazards and controls 1.2 Select, fit and use appropriate personal protective equipment 1.3 Ensure that product and materials are available and ready for use

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	to meet tirage and transfer process requirements 1.4 Prepare product and materials to meet the tirage and transfer requirements 1.5 Ensure that services are available and ready for operation 1.6 Prepare tirage and transfer equipment and check to confirm readiness for use 1.7 Set up equipment to meet tirage and transfer requirements
2. Operate and monitor the tirage and transfer process	2.1 Start-up tirage and transfer equipment according to operating instructions 2.2 Monitor control points to confirm performance and maintain within equipment operation specification 2.3 Ensure tirage and transfer output meets specification 2.4 Monitor tirage and transfer equipment to confirm operating condition 2.5 Identify, rectify and report out-of-specification end product, process and equipment performance according to workplace procedures
3. Shut down the tirage and transfer process	3.1 Shut down tirage and transfer equipment according to operating instructions 3.2 Prepare tirage and transfer equipment for cleaning according to workplace procedures
4. Conduct housekeeping activities	4.1 Carry out cleaning procedures 4.2 Collect, treat and dispose of or recycle waste generated by both the process and cleaning procedures 4.3 Record workplace information according to workplace procedures

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
-------	-------------

Skill	Description
Reading	Interpret textual information in process documentation
Navigate the world of work	- Recognise organisational expectations and follow protocols and procedures - Recognise own work performance and seek assistance where required
Get the work done	Problem solve issues as they arise

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPBPG3005 Operate the tirage and transfer process	FDFBP2007A Operate the tirage and transfer process	Updated to meet Standards for Training Packages Minor changes to Performance Criteria for clarity Unit code updated to AQF3 to reflect complexity of competency	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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

Assessment Requirements for FBPBPG3005 Operate the tirage and transfer process

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, disgorger 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>