



**Australian Government**

# **Assessment Requirements for FBPCEL2005**

## **Perform must draining operations**

**Release: 1**

# Assessment Requirements for FBPCEL2005 Perform must draining operations

## 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 operated at least one must draining process, including:

- accessing workplace information to identify must draining requirements
- selecting and fitting appropriate personal protective equipment (PPE)
- checking supply and status of materials before commencing must draining operation
- preparing and confirming status of equipment and services before commencing must draining process
- setting up and starting the must draining process
- monitoring the must draining process
- taking corrective action in response to non-conformance results
- shutting down the process after must draining operations are completed
- conducting work according to environmental and health and safety requirements in the workplace.

## 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 of the must draining process and the links between must draining and other processes used in wine operations
- basic operating principles of must draining equipment
- materials used in the must draining process including:
  - grape varieties, whole fruit bunches and common additives
  - preparation requirements and effect of variation on the pressing process
- main must draining techniques and how these techniques can affect the characteristics of the wine

- methods used to monitor the process
- common causes of non-conformance results for product, process and equipment and corrective action required including:
  - issues that can be rectified
  - issues that must be reported
- responsibilities for health and safety in the workplace including:
  - health and safety hazards associated with the must draining process
  - methods for controlling risks associated with health and safety hazards, including confined space entry
- responsibilities for identifying and controlling environmental issues
- workplace procedures and responsibility for:
  - reporting problems
  - shutting down the process
  - cleaning
  - handling waste
  - recording required information.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - a wine operations workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - PPE for must draining operations
  - equipment and materials for must draining process
  - system for recording and reporting information
- specifications:
  - workplace procedures for pressing operations.

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>