



Australian Government

FBPCEL2007 Prepare and make additions and finings

Release: 1

FBPCEL2007 Prepare and make additions and finings

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 prepare and add finings and additions to wine.

The unit applies to individuals who work in winemaking operations and take responsibility for their own work. Individuals generally work under supervision but have some autonomy and accountability for their own work.

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 apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Cellar Operations (CEL)

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 additions and finings	1.1 Identify and confirm production requirements 1.2 Confirm availability of required materials and services to meet production requirements 1.3 Confirm environmental guidelines and identify potential workplace health and safety hazards and controls according to

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	workplace procedures 1.4 Select and fit personal protective equipment required for production 1.5 Prepare materials to meet production requirements 1.6 Check equipment to confirm readiness for use according to workplace procedures 1.7 Set up the process to meet production requirements 1.8 Weigh or measure product and materials to meet requirements
2. Make additions and finings	2.1 Start equipment to ensure product is mixing 2.2 Make addition or fining to product according to workplace procedures 2.3 Monitor production process to confirm additions and finings product meets specifications 2.4 Identify and address non-conformance of product, process and equipment according to workplace procedures
3. Complete additions and finings	3.1 Identify appropriate shutdown procedures 3.2 Dismantle equipment safely and prepare for cleaning 3.3 Collect, treat and dispose of or recycle waste generated by both the additions and finings process and cleaning procedures 3.4 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
Reading	Comprehend instructions in workplace documents
Writing	Complete workplace documents in required format
Numeracy	Perform calculations required to weigh or measure materials required for process

Skill	Description
	Interpret symbols or numbers during monitoring of process
Navigate the world of work	Apply workplace procedures and legislative responsibilities to own role
Interact with others	Use required communication mode to report operational information to relevant personnel
Get the work done	- Plan, sequence and implement tasks according to set routines and procedures - Respond to routine problems using workplace instructions and procedures

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCEL2007 Prepare and make additions and finings	FDFCEL2017A Prepare and make additions and finings	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity	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 FBPCEL2007 Prepare and make additions and finings

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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 made at least four different additions or finings using at least two different techniques and methods of addition, including:

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

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 additions and fining that is used and the links between additions and finings and other processes used in wine operations
- basic operating principles of preparing and making additions and finings
- quality characteristics of product and materials used and effect on process outcome
- main additions and finings mixing techniques and how these techniques can affect the characteristics of the wine:
 - pumping over
 - gas mixing

- rummaging
- stirring
- submersible mixers
- in-place mixers/tank agitators
- portable guth agitators
- methods for adding:
 - venturi
 - dosing
 - direct, tipping in or pumping in while wine mixing
- 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 additions and finings 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:
 - personal protective equipment for additions and finings operations
 - equipment and materials for additions and finings activities
 - system for recording and reporting information
- specifications:
 - workplace procedures for preparing and making additions and finings.

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

Links

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