



Australian Government

Assessment Requirements for FBPCEL3010

Operate the decanter 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 demonstrated the following at least once:

- accessing workplace information to identify decanter requirements
- selecting, fitting and using personal protective equipment (PPE)
- confirming supply of necessary product and services
- confirming equipment status and condition
- setting up and starting up the decanter process
- monitoring the process and equipment operation to identify non-conformance results
- taking corrective action in response to non-conformance results
- following equipment shutdown procedures
- preparing equipment for cleaning including draining and dismantling equipment, and removing waste either manually or by rinsing, in preparation for cleaning and sanitation
- conducting work according to environmental and 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 and principles of decanter operation
- links between decanter and related processes
- stages and changes which occur during decanter operation
- effect of process stages on end product
- quality characteristics and uses of decanter product
- product preparation requirements and effect of variation on the process
- main methods used in decanter process:
 - continuous processing
 - destemmer/crusher

- decanter bowl
- decanter pomace
- multiple applications
- decanter equipment and instrumentation components, purpose and operation
- significance and method of monitoring the process
- common causes of variation and corrective action required
- routine shutdown and cleaning preparation requirements
- health and safety hazards and controls
- procedures and responsibility for:
 - reporting problems
 - environmental issues and controls
 - waste handling requirements
 - recording requirements.

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 decanter processing
 - decanter equipment and materials required for process
 - system for recording and reporting information
- specifications:
 - workplace procedures for decanter process.

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>