



Australian Government

FBPCEL3014 Prepare and monitor wine cultures

Release: 1

FBPCEL3014 Prepare and monitor wine cultures

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 monitor yeast and bacterial cultures used in wine production and to inoculate product according to set specifications and may involve work in confined spaces.

The unit applies to individuals who work in winemaking operations and take responsibility for their own work using discretion and judgement in the selection and use of available resources.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety in the workplace 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 for inoculation	1.1 Confirm job requirements 1.2 Identify health and safety in the workplace hazards and controls according to workplace procedures 1.3 Select and fit personal protective equipment according to job

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	requirements 1.4 Identify and confirm propagation requirements 1.5 Prepare yeast and bacterial cultures for use according to workplace procedures 1.6 Confirm availability and prepare product, services and materials to meet specified propagation requirements
2. Prepare equipment for culture preparation	2.1 Confirm cleaning and sterilising equipment is ready for use 2.2 Select, clean and sterilise propagation equipment and transfer equipment according to workplace procedures
3. Maintain and monitor the propagation process	3.1 Conduct transfer operations to meet propagation requirements 3.2 Conduct the culture propagation process using safe work practices 3.3 Inoculate ferments following work instruction 3.4 Monitor control points to confirm performance is maintained within specification 3.5 Monitor equipment to confirm operating condition 3.6 Identify and address non-conformance of product, process and equipment
4. Complete propagation activities	4.1 Complete propagation process according to workplace procedures 4.2 Dismantle equipment safely and prepare for cleaning 4.3 Collect, treat and dispose of or recycle waste generated by both the process and cleaning procedures 4.4 Conduct work according to workplace environmental guidelines 4.5 Record workplace information according to workplace procedures and format

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	Comprehend instructions in workplace documents
Writing	Complete workplace documents in required format
Numeracy	- Perform calculations relating to measurements, quantities and operational specifications - Interpret symbols and 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 - Problem solve as issues arise

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCEL3014 Prepare and monitor wine cultures	FDFCEL2007A Prepare and monitor wine cultures	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed 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 FBPCEL3014 Prepare and monitor wine cultures

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 on at least two separate occasions:

- accessing workplace information to identify culture propagation requirements
- selecting and fitting personal protective equipment (PPE)
- confirming supply of necessary product, materials and services
- checking and confirming readiness of equipment before operation
- checking and preparing product and any additions, including checking of quality of wine yeast and bacterial cultures before use
- starting inoculation process according to instructions
- monitoring inoculation process control points for performance against specifications
- taking appropriate corrective action for out-of-specification process and equipment performance
- preparing equipment for cleaning including draining and dismantling equipment, in preparation for sanitation
- conducting work according to legislative, 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 propagating wine yeast and bacterial cultures
- relationship of propagation to alcoholic and malolactic fermentation
- stages and changes which occur during culture propagation and the effect of process stages on the end product
- quality characteristics and uses of wine yeast and bacterial cultures
- product and materials preparation requirements and effect of variation on the process

- main methods used in culturing yeast and bacteria for wine production
- basic features of fermentation reaction for yeast and bacterial cultures
- techniques that may be used to manipulate the propagation process and wine characteristics:
 - temperature
 - yeast variety or strain
 - Baumé scale / hydrometer
 - additions
 - pH
 - oxygen
- equipment and instrumentation components, purpose and operation
- significance and method of monitoring control points within the process
- common causes of variation and corrective action required
- routine shutdown and cleaning preparation requirements
- health and safety hazards and controls in the workplace
- workplace 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 workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - PPE for wine culture operations
 - equipment and materials for wine culture process
 - yeast and/or bacterial cultures and products and materials required for wine culture process
 - system for recording and reporting information
- specifications:
 - work instructions and workplace procedures for wine culture 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>

