



Australian Government

Assessment Requirements for FBPCEL3015 Perform first distillation (pot still brandy) operations

Release: 1

Assessment Requirements for FBPCEL3015 Perform first distillation (pot still brandy) 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 demonstrated the following at least once:

- accessing and interpreting workplace information to identify first distillation requirements
- selecting, fitting and using personal protective equipment (PPE)
- confirming supply of necessary product, materials and services
- checking temperature and alcoholic strength
- preparing product and materials for first distillation (pot still brandy) operations
- confirming equipment status and condition
- setting up and starting up the first distillation process
- monitoring the process and equipment operation to identify non-conformance results
- taking corrective action in response to non-conformance results
- taking samples and conducting tests
- following equipment shut down 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 safely and following health and safety procedures
- work within the requirements of Australian Taxation Office (ATO) regulations.

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 batch distillation, including definition of the following terms:
 - pot still
 - charge
 - first distillation
 - low wine

- feints
- volatile wine components
- types and operation of distillation systems for brandy production, including pot stills and continuous stills, and the critical differences between them:
 - structure and operation
 - effect on characteristics of end product, including flavour, aromas, alcohol content, complexity and smoothness
- links to related processes:
 - yeasts and fermentation techniques used to make distillation wines
 - storage and handling of low wine
 - distillation of low wine to brandy
- stages and changes which occur during first distillation, including changes in alcoholic strength and speed of distillation
- quality characteristics (specifications) for low wine product
- product and materials preparation requirements and effect of variation on the process
- distillation equipment and instrumentation components, purpose and operation
- sampling and testing procedures
- 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 in the workplace, including:
 - hazardous properties of ethanol
 - emergency flooding procedures
 - emergency evacuation procedures
 - safe handling of spirits procedures
- procedures and responsibility for:
 - reporting problems
 - waste handling requirements
 - environmental issues and controls
 - 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 first distillation (pot still brandy) operations
 - distillation equipment and materials required for operations
 - product for distillation

- system for recording and reporting information
- specifications:
 - ATO requirements relating to own role and area of responsibility
 - workplace procedures for first distillation (pot still brandy) 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>