



Australian Government

FBPCEL3015 Perform first distillation (pot still brandy) operations

Release: 1

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.

Application

This unit of competency describes the skills and knowledge required to operate a pot still for the first distillation of the input wine product.

The unit applies to individuals who work in cellar 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, and food safety regulations, legislation and standards that apply to the workplace.

Legislative requirements relating to distilling alcohol apply to this unit. Users are advised to check current requirements with the Australian Tax Office and state/territory liquor licensing and health agencies.

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 the first distillation process	1.1 Identify and confirm production requirements 1.2 Confirm availability of required materials and services to meet production requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Confirm environmental guidelines and identify potential health and safety hazards and controls according to workplace procedures 1.4 Select and fit personal protective equipment relevant to the job role 1.5 Prepare product and materials for operation, ensuring the distillate or low wine meets pre-set specifications 1.6 Check equipment to confirm readiness for use according to workplace procedures 1.7 Set the process to meet production requirements
2. Operate and monitor the first distillation process	2.1 Start up the first distillation process safely according to workplace procedures 2.2 Monitor distillation process to confirm performance meets specifications 2.3 Sample and test the low wine product to ensure it meets specification 2.4 Identify and address non-conformance product, process and equipment according to workplace procedures
3. Shut down the distillation process	3.1 Identify and implement 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 distillation process and cleaning procedures 3.4 Record workplace information according to workplace requirements

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	Interpret production and process information from a variety of workplace documents

Skill	Description
Writing	Record data and present information in required format
Numeracy	- Calculate numerical information 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 required to achieve production requirements - Respond to predictable routine problems, faults and out of specification issues and implements standard or logical solutions

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCEL3015 Perform first distillation (pot still brandy) operations	FDFCEL2009A Perform first distillation (pot still brandy) operations	Updated to meet Standards for Training Packages Code change 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 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>