



Australian Government

FBPCEL3017 Perform single column lees stripping (continuous still brandy) operations

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.

Application

This unit of competency describes the skills and knowledge required to perform lees stripping in winemaking.

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 lees stripping process for operation	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, fit and use 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 the process to meet production requirements
2. Operate and monitor the lees stripping process	2.1 Start up the stripping process safely according to workplace procedures 2.2 Monitor operation to confirm equipment meets specifications 2.3 Identify and address non-conformance product, process and equipment according to workplace procedures
3. Shut down the lees stripping 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 lees stripping 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	Interpret production and process information from a variety of workplace documents
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	Apply workplace procedures and legislative responsibilities to

Skill	Description
work	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
FBPCEL3017 Perform single column lees stripping (continuous still brandy) operations	FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations	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 FBPCEL3017 Perform single column lees stripping (continuous still brandy) operations

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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 performed at least one single column lees stripping (continuous still brandy) operation:

- accessing workplace information to identify distillation requirements
- selecting and fitting appropriate personal protective equipment
- checking supply and status of materials before commencing lees stripping operation
- preparing and confirming status of equipment and services before commencing lees stripping process
- setting up and starting the lees stripping process
- monitoring the lees stripping process
- taking corrective action in response to non-conformance results
- shutting down the process after lees stripping operations are completed
- 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 of distillation process and the links between single column lees stripping and other processes used in wine operations
- basic operating principles of single column lees stripping equipment
- materials used in the distillation process
- main single column lees stripping techniques and how these techniques can affect the characteristics of the wine:
 - remove alcohol from fermented grape products prior to rectification
 - apply the first stage of alcohol recovery for brandy production

- 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 lees stripping 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 single column lees stripping (continuous still brandy) operations
 - equipment and materials for lees stripping operations
 - system for recording and reporting information
- specifications:
 - workplace procedures and legislative requirements for single column lees stripping (continuous 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

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