



Australian Government

FBPCEL3018 Perform dual column distillation (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 produce brandy using dual column distillation equipment 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 dual column distillation 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 legislative and 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 dual column distillation process	2.1 Start up the dual column distillation process safely according to workplace procedures 2.2 Monitor production process to confirm distillate meets specifications 2.3 Identify and address non-conformance of 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 dual column distillation 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

Skill	Description
	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
FBPCEL3018 Perform dual column distillation (continuous still brandy) operations	FDFCEL2008A Perform dual column distillation (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 FBPCEL3018 Perform dual column distillation (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 operated at least one dual column distillation process, including:

- accessing workplace information to identify dual column distillation requirements
- selecting, fitting and using appropriate personal protective equipment
- checking supply and status of materials before commencing dual column distillation operation
- preparing and confirming status of equipment and services before commencing dual column distillation process
- setting up and starting the dual column distillation process
- monitoring the dual column distillation process
- taking corrective action in response to non-conformance results
- shutting down the process after dual column distillation operations are completed
- conducting work according to Australian Taxation Office (ATO), 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 the dual column distillation process and the links between distillation and other processes used in wine operations
- types of distillation systems used for brandy production, including:
 - pot stills
 - continuous stills, and the critical differences between them
- main distillation techniques and how these techniques can affect the characteristics of the wine:
 - flavour, aromas

- alcohol content
- complexity and smoothness
- 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 dual column distillation 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.
- role and requirements of legislation in distillation process.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment for dual column distillation (continuous still brandy) operations
 - dual column distillation equipment and materials required for operations
 - documentation or technology for recording and reporting information
- specifications:
 - work instructions and workplace procedures for dual column distillation (continuous still brandy) operations
 - ATO requirements relating to own role and area of responsibility.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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