



Australian Government

Assessment Requirements for FBPCEL3019 Prepare and apply complex additions and finings

Release: 1

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Modification History

Release	Comments
Release 1	This version released with Food, Beverage and Pharmaceutical Training Package Version 4.0.

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 independently prepared, mixed and applied eight different additions and finings to juice or wine according to addition and fining work orders, including:

- used one of the following additions:
 - yeast
 - malolactic bacteria
 - used at least four of the following additions:
 - ammonium bisulfite
 - caramel
 - ascorbic acid/erythorbic acid
 - diammonium phosphate (DAP)
 - grape concentrate
 - hydrogen peroxide
 - malic acid
 - malolactic bacteria
 - potassium sorbate
 - sulphur dioxide products
 - tannin
 - tartaric acid
 - yeast
 - yeast nutrients
 - used at least three of the following finings:
 - activated carbon
 - bentonite
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- copper sulphate
- enzymes
- gelatine
- polyvinylpolypyrrolidone (PVPP)
- egg white
- isinglass
- casien.

In doing so, the individual must have:

- used at least three of the following media:
 - cold water
 - warm water
 - juice
 - wine
 - used at least two of the following vessels and devices:
 - scales and other measuring equipment
 - barrel
 - bucket
 - mixing tub
 - manual agitator
 - mechanical agitator
 - wine tank
 - used at least three of the following application methods:
 - pour or drip in over the top
 - pump in over the top
 - pump in through tank valve
 - via doorway
 - venturi via pump
 - used at least two of the following integration methods:
 - gas rummaging
 - in place agitation
 - manual mixing
 - pumping over
 - submergible mixing
 - valve to valve
 - completed accurate and timely records of additions and finings applied according to workplace requirements, including:
 - juice or wine identification
 - addition or fining identification
 - date, time and operator
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- quantity of material added by weight or volume.

After each addition and fining has been applied to a batch of juice or wine, the individual must have:

- collected, labelled and transferred a sample to a laboratory for analysis or tasting, using at least two of the following methods:
 - over the top
 - sample tap or valve
 - in line sample during transfer.

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:

- the physical properties, functions and benefits of wine additions, including:
 - ammonium bisulfite
 - ascorbic acid/erythorbic acid
 - caramel
 - hydrogen peroxide
 - grape concentrate
 - malic acid
 - malolactic bacteria
 - potassium sorbate
 - sulphur dioxide products
 - tannin
 - tartaric acid
 - yeast
 - yeast nutrients
 - the physical properties, functions and benefits of wine fining agents, including:
 - activated carbon
 - bentonite
 - casien
 - cream of tartar
 - copper sulphate
 - egg white
 - enzymes
 - gelatine
 - isinglass
 - polyvinylpolypyrrolidone (PVPP)
 - quality process and indicators related to the storage, mixing and application of additions and finings, including:
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- quarantine and testing of raw materials, including batch codes
 - sampling and testing of juice or wine prior to and after the application of additions and finings
 - contamination risks and controls associated with the preparation and application of additions and finings
 - requirements for vegan and allergen control, including label integrity requirements
 - weights and measures for additions and finings, including:
 - calibration of scales
 - units of measurement, including grams, kilograms, tonnes, millilitres, litres, hectolitres and kilolitres
 - mixing media used to prepare additions and finings used in wine making, including:
 - cold water
 - warm water
 - juice
 - wine
 - mixing vessels and devices used to prepare additions and finings used in wine making, including:
 - barrel
 - bucket
 - mixing tub
 - manual agitator
 - mechanical agitator
 - application methods for applying additions and finings to wine, including:
 - pour in over the top
 - pump in over the top
 - tank to tank transfer
 - valve to valve
 - venturi
 - equipment and methods for integrating additions and finings with wine or juice, including:
 - gas rummaging
 - in place mixing
 - manual mixing
 - submergible mixing
 - pumping over
 - valve to valve
 - record keeping requirements for additions and finings in wine making, including:
 - juice or wine identification
 - addition or fining identification
 - date, time and operator
 - quantity of material added by weight or volume
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- principles and methods for collection of wine samples for laboratory analysis, including:
 - over the top
 - sample tap
 - in line sample during transfer
 - cross-contamination
 - containers used
 - labelling
 - effects of time
- workplace health and safety hazards and controls, including:
 - awareness of the limitations of controls
 - personal protective equipment
 - entering and working in confined spaces
 - hazardous substances, including additions and finings, cleaning products and gases
- environmental issues and controls relevant to the storage, mixing and application of additions and finings, including:
 - rework and reuse of products
 - water use and recycling
 - waste processing
 - energy usage
- materials and manual handling procedures related to the preparation, mixing and application of additions and finings.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a commercial winery
- resources, equipment and materials:
 - the vessels, machinery and equipment stipulated in the performance evidence
 - the juice or wine stipulated in the performance evidence
 - the additions and finings stipulated in the performance evidence
- specifications:
 - addition and fining work orders stipulated in the performance evidence
 - workplace procedures for preparation and application of the additions, finings, equipment and machinery stipulated in the performance evidence.

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

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>