



Australian Government

Assessment Requirements for FBPCEL4004 Coordinate wine operations general cellar processes

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 coordinated the safe and efficient set-up, operation, hand over and shut down of two complete shifts of general cellar operations processes. Each shift must be a minimum of eight hours.

The individual must have coordinated the processing of at least two different batches of juice or wine, according to work orders, including:

- at least two of the following:
 - preparing wine cultures
 - fermentation
 - additions and finings
 - heat exchanging
 - wine transfer
- controlled product specifications, including:
 - temperature
 - carbon dioxide
 - dissolved oxygen
- coordinated safe and accurate processes, including:
 - handling and use of inert gas
 - preparation and application of at least one addition or fining
 - collection and delivery of samples to the laboratory
- communicated with at least two cellar operations workers and with at least two of the following:
 - wine maker
 - cellar operations manager
 - maintenance team member
 - laboratory team member

- coordinated use of two of the following:
 - heat exchanger
 - positive displacement pumps
 - centrifugal pumps
 - receival tanks or barrels
- coordinated use of one of the following:
 - manual agitator
 - mechanical agitator
 - pump over
 - valve to valve.

For each shift, the individual must have:

- coordinated at least two cellar operations workers, including scheduling start and finish times, meal and rest breaks
- addressed quality issues and anomalies caused by equipment failure and operator error
- addressed team members' health and safety requirements; including:
 - correct fit and use of personal protective equipment
 - correct use of machinery guards, including lock out and isolation
 - compliance with vehicle and pedestrian traffic control
- monitored timely and accurate completion of workplace records, including:
 - production notes, including additions to products
 - machinery and equipment logs
 - workplace safety reports
- effectively coordinated a batch change over according to workplace time 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:

- work orders and production schedules
- general operating principles of machinery and equipment related to general cellar operations, including at least four of the following:
 - preparing wine cultures
 - fermentation
 - additions and finings
 - heat exchanging
 - transfer of juice and wine
 - vessels including tanks or barrels
 - pumps
 - inert gas related equipment, including bulk and small cylinders, regulators, valves and pipes

- features and functions of machinery, equipment, including:
 - manufacturer and workplace instructions for safe operation
 - control panels and ancillary controls, including manual operations mode
 - operating capacities, efficiencies and applications
 - constraints and other limiting factors
 - location and purpose of guards, rails and sensors
 - knowledge of maintenance required and action to take if maintenance services are not available
 - cleaning requirements
 - routine and non routine machine and equipment faults, and process for rectification
- utility services, including electricity, water, compressed air, and inert gasses
- equipment and vessels, including:
 - volume
 - processing capacity
 - openings, doors and seals
 - valves and process flow
 - line check authorisations and procedures
 - vessel maintenance, cleaning and sanitation, including oak storage
- machinery and equipment checks, including:
 - prestart checks, including emergency stop checks
 - lock out and tag out
 - return to service after isolation
- consumables, including:
 - cleaning products
 - water and gas supplies
 - additions and finings
 - typical problems related to consumables, including, insufficient supplies, preparation, quality and identification
- staff welfare, including:
 - working conditions, including temperature, vibration, noise and dust
 - rostering, breaks, rest and fatigue management
- product and process quality indicators, including:
 - baume
 - alcohol
 - carbon dioxide
 - temperature
 - oxidation
- general cellar operations quality control requirements, processes and actions, including:
 - production and processing order specifications
 - methods used to check quality

- common causes of fermentation process quality issues and corrective action required, including a stuck ferment, ferment too cold and ferment too hot
- common causes of clarification process quality issues and corrective action required
- common causes of filtration process quality issues and corrective action required
- planned sampling and testing associated with process monitoring and control
- responding to machinery alerts and notifications
- recording of results
- records and reporting requirements, including:
 - quality
 - productivity
 - handover
 - health and safety
 - process information, including wine tracking
- application of push through processes, including:
 - water
 - gas
 - wine or juice
- product knowledge related to the batch being processed, including:
 - juice or wine variety
 - volume
- the interrelationships between cellar operations and previous and subsequent wine making operations processes
- product and process change over procedures and responsibilities
- product batch identification and traceability requirements, including:
 - workplace requirements
 - client or receiver specifications
 - batch records
- work health and safety hazards and controls, including:
 - awareness of the limitations of controls
 - personal protective equipment
 - entering and working in confined spaces, including training and authorisation
 - hazardous substances, including stored pressure, additions and finings, cleaning products, and gases
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the process, including:
 - rework and reuse of products
 - water use and recycling
 - waste processing
 - energy usage
- materials and manual handling procedures related to the general cellar processes.

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:
 - machinery and equipment stipulated in the performance evidence
 - juice or wine stipulated in the performance evidence
- specifications:
 - two batch orders stipulated in the performance evidence
 - workplace procedures for general cellar operations processes, machinery and equipment stipulated in the performance evidence
- relationships:
 - team members and others 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>