



Australian Government

FBPTEC3004 Prepare, fill and store barrels for aging spirits

Release: 1

FBPTEC3004 Prepare, fill and store barrels for aging spirits

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceuticals Training Package version 3.0.

Application

This unit of competency describes the skills and knowledge required to prepare barrels for aging spirits such as whisky.

This unit applies to those workers who work in operational roles in a distillery.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Note: This unit does not cover working with forklifts, which requires a forklift licence.

Pre-requisite Unit

Nil

Unit Sector

Technical (TEC)

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 and maintain barrel condition	1.1 Identify standards, regulations and guidance materials that cover the requirements of storing flammable and explosive materials 1.2 Identify hazards associated with preparing, filling and storing barrels of spirits and manage risks 1.3 Identify features of barrel, including type of wood, toast, size and age 1.4 Check barrel wood for blemishes, leaks and unsavoury smells

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.5 Hydrate barrel to check for leaks 1.6 Seal wood to stop any leaks 1.7 Check and tighten hoops where required
2. Fill barrel	2.1 Transfer spirit into barrel 2.2 Replace bung and seal 2.3 Move barrel to storage area, using lifting equipment 2.4 Complete records of barrel fill and storage conditions, as required by organisational procedures and Australian Tax Office (ATO) requirements
3. Store barrel	3.1 Monitor conditions in barrel store to ensure they are safe 3.2 Monitor barrels for any leakages 3.3 Repair any leakages by tightening hoops or moistening staves 3.4 Complete barrel records, in line with organisational and regulatory 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
Writing	Label barrels with fill details (in sequential order)
Numeracy	- Record volume filled (mL, L) - Accurately read and interpret readings from thermometer and hygrometer
Get the work done	Problem solve issues as they arise

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPTEC3004 Prepare, fill and store barrels for aging spirits	Not applicable	New unit	No equivalent unit

Links

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

Assessment Requirements for FBPTEC3004 Prepare, fill and store barrels for aging spirits

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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 appropriately prepared, filled and stored at least two barrels with spirit for aging.

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:

- types of barrels required for designated spirit
- types of wood used for barrels, including oak, and its characteristics
- purpose of barrelling
- effects of aging in oak
- parts of barrel, including staves, hoop, bung
- pre-uses of barrels and their qualities
- barrel hydration methods
- the effect that temperature and humidity can have of the health of a barrel
- the expanding and contracting nature of barrels
- instruments used to monitor storage of barrels, including thermometer and hygrometer
- problems created by dry conditions or too much sunlight
- procedures and equipment used for transfer operations, including pumps, membranes, hoses, valves
- equipment and instrumentation components, purpose and operation
- significance and method of monitoring control points within the equipment operation
- common causes of variation and corrective action required
- hazards and controls, including manual handling, working with ethanol and flammable substances
- Australian Standards, legislation, regulations and workplace licence requirements related to the production and storage of alcohol

- Australian Taxation Office (ATO) requirements for excise
- recording requirements for traceability of product and ATO regulations.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - barrels
 - spirit for aging
 - pump
 - lifting equipment
 - humidity and temperature gauges.

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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