



Australian Government

FBPWIN2001 Perform effectively in a wine industry workplace

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 work in a wine industry enterprise.

The unit applies to entry level wine industry workers who generally work under supervision but need to comprehend and follow workplace procedures.

All work must be carried out to comply with workplace procedures according to state/territory health and safety, and food safety legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Wine Operations (WIN)

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. Recognise enterprise objectives and products	1.1 Access and interpret workplace information to identify enterprise objectives and job roles 1.2 Use workplace information to identify range of enterprise wine products and services 1.3 Use workplace information to identify the enterprise's role in the wine industry supply chain

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Recognise wine operations production streams and functions	2.1 Identify key production sites and equipment and relate their role to the wine production process 2.2 Relate each key function of the worksite to the product range and quality 2.3 Identify key stages in wine production and relate each stage to end products
3. Identify workplace role and responsibilities	3.1 Identify key responsibilities of own section or function and impact of own role on wine production or supply 3.2 Establish own responsibilities for continuous improvement in accordance with workplace requirements 3.3 Determine a typical schedule of work relating to own responsibilities
4. Interpret workplace procedures and employment conditions	4.1 Identify personal employment terms and conditions 4.2 Identify workplace policies that impact on work role 4.3 Apply workplace hazard identification and safety procedures to work role 4.4 Determine workplace procedures related to compliance with environmental legislation 4.5 Recognise the function of food safety and quality procedures to the enterprise's operations 4.6 Relate workplace policies about diversity and anti-discrimination to work role
5. Maintain work area	5.1 Clean and keep work area safe and tidy according to workplace and legislative requirements 5.2 Maintain personal hygiene standards according to workplace and legislative requirements 5.3 Store equipment and materials according to workplace 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
Reading	Comprehend information from a variety of workplace documents
Numeracy	Perform calculations required to create timelines and schedules
Get the work done	Plan and organise tasks related to own work role

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPWIN2001 Perform effectively in a wine industry workplace	FDFWIN2001A Perform effectively in a wine industry workplace	Updated to meet Standards for Training Packages Modifications to Elements and Performance Criteria for clarity	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 FBPWIN2001 Perform effectively in a wine industry workplace

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Performance Evidence

An individual demonstrating competency must satisfy all elements and performance criteria in this unit.

There must be evidence that the individual has accessed and used information for at least one wine industry enterprise and identified:

- its objectives
- its job roles and how these roles contribute to the objectives
- the range of products and/or services offered
- production sites, including:
 - site names
 - site locations
 - functions and contribution of each site to the overall objectives of the enterprise
 - key personnel and contact details
- key information about the enterprise, including:
 - brands, logos and labels
 - names of parent or other associated businesses
- responsibilities of own role in the enterprise
- daily work schedule for own role
- workplace requirements for personal hygiene
- workplace requirements for maintaining work area.

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:

- how an enterprise describes its purpose in:
 - mission statements

- vision statements
- objectives
- the key functions within a wine industry workplace including:
 - viticulture, cellar operations (wine making), laboratory, bottling and packaging, and cellar door sales, and
 - how each function or process contributes to product and service quality
- stages in wine production and supply and the output at each stage
- key wine industry and enterprise events, including seasonal and promotional activities
- workplace procedures relevant to:
 - health and safety
 - food safety
 - environmental and waste management
 - anti-discrimination
 - continuous improvement
 - personal employment terms and conditions
 - maintaining work area
 - storing materials and equipment
- the legislative requirements associated with health and safety in the workplace, food safety, environmental management, anti-discrimination and employment
- personal hygiene standards and procedures:
 - cleanliness
 - hair and hair nets
 - work clothes and uniforms
 - reporting sickness or injuries
 - eating and drinking in the workplace
- using workplace information sources, including:
 - how and where to find information
 - updating and access requirements.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a wine industry workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - information about the Australian wine industry
 - information about the specific wine industry workplace
 - cleaning equipment and materials
- specifications:
 - relevant workplace policies and procedures and legislative information.

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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