



Australian Government

Department of Education, Employment and Workplace Relations

FDF30411 Certificate III in Wine Industry Operations

Release 3

FDF30411 Certificate III in Wine Industry Operations

Modification History

This Qualification supersedes and is equivalent to FDF30403 Certificate III in Food Processing (Wine).

September 2012: Replacement of superseded imported Units.

April 2012: Update of imported SUG Units to new FDFSUG Units.

Description

This Qualification covers the following wine industry operational areas:

- bottling and packaging
- cellar door sales
- cellar operations
- laboratory
- warehousing
- wine grape growing.

Testamur issued for this Qualification are to be titled 'Certificate III in Wine Industry Operations'.

An additional descriptor in brackets after the Qualification title e.g. FDF30411 Certificate III in Wine Industry Operations (Cellar Operations) may be added by a Registered Training Organisation (RTO). Any additional descriptor should reflect a minimum selection of at least nine (9) specialist Units from one of the following Unit groups:

- bottling and packaging
- cellar door sales
- cellar operations
- laboratory
- warehousing
- wine grape growing.

Job Roles The FDF30411 Certificate III in Wine Industry Operations targets those performing production related roles that require an application of wine industry specific skill and knowledge, including some technical and problem solving ability. This Qualification caters for specialised and multi-skilled outcomes and roles that include supervisory or team leader functions within an environment which may include wine grape growing, cellar operations, bottling and packaging, warehousing, laboratory and cellar door sales.

Those performing a purely warehousing role in the wine production industry should consider the TLI31610 Certificate III in Warehousing Operations.

Those performing a purely laboratory operations role in the wine production industry should consider the MSL30109 Certificate III in Laboratory Skills.

Those performing a purely cellar door role in the wine production industry should consider the SIT30707 Certificate III in Hospitality.

Additional Qualification advice

Units selected from other Training Packages must be relevant to the work outcome, local industry requirements and the Qualification level.

Many Units in this Qualification assume a basic level of mathematics equivalent to a school sector Year 10 standard. If a student does not possess this level of mathematics then the Unit FDFOP2061A Use numerical applications in the workplace, should be selected as part of this Qualification.

Note: AgriFood Skills Australia expects that the design of any training delivery and assessment program to support the achievement of this Qualification is based on:

- the context required by the industry and/or enterprise
- a holistic and integrated training delivery and assessment plan that identifies learning activities and evidence required
- flexible delivery options, including on-the-job and work-based training, that support the development of competency.

Pathways Information

Pathways into the Qualification

Pathways for candidates considering this Qualification include:

- FDF20411 Certificate II in Wine Industry Operations
- direct entry
- relevant vocational training and/or work experience.

Pathways from the Qualification

After achieving this Qualification, candidates may undertake a FDF40110 Certificate IV in Food Processing or other relevant Qualifications.

Licensing/Regulatory Information

There is no direct link between this Qualification and licensing, legislative and/or regulatory requirements. However, an individual Unit of Competency may specify relevant licensing, legislative and/or regulatory requirements.

Entry Requirements

Not applicable.

Employability Skills Summary

Certificate III in Wine Industry Operations

The following table contains a summary of the employability skills as identified by the wine industry for this Qualification. This table should be interpreted in conjunction with the detailed requirements of each Unit of Competency packaged in this Qualification. The outcomes described here are broad industry requirements that reflect skill requirements for this level.

Employability Skill	Industry/enterprise requirements for this Qualification include:
Communication	<ul style="list-style-type: none"> • Confirm relevant industry and workplace requirements. • Understand personal and team requirements of relevant industry and workplace standards, regulations and policies. • Complete standard documentation. • Use communication technologies efficiently. • Provide relevant work-related information to others. • Ensure records are accurate and legible. • Establish effective working relationships with colleagues. • Undertake interactive workplace communication. • Support team communication practices.
Teamwork	<ul style="list-style-type: none"> • Explain and implement work team reporting requirements. • Provide support to team members. • Monitor work team tasks in accordance with regulatory and workplace requirements. • Demonstrate and encourage others in working cooperatively with people of different ages, gender, race or religion. • Undertake appropriate and effective communication with team members.
Problem solving	<ul style="list-style-type: none"> • Identify risks and implement risk control measures for machinery and equipment. • Identify and address problems and faults. • Provide problem solving support to team members. • Evaluate skill requirements of work tasks. • Use problem-solving techniques to determine work requirements. • Assess processes and outcomes against quality criteria. • Implement HACCP or food safety procedures.
Initiative and enterprise	<ul style="list-style-type: none"> • Contribute to and promote continuous improvement processes. • Seek and provide feedback on procedures and processes. • Collect and assess data and information on work processes. • Identify non-conformances to standards and take appropriate action. • Rectify problems promptly and appropriately. • Monitor and adjust activity in response to operational variations.

	<ul style="list-style-type: none">• Identify, assess and act on existing and potential risks.
Planning and organising	<ul style="list-style-type: none">• Determine work requirements in order to meet output targets.• Identify priorities and variables that impact on work planning.• Plan work tasks for self and others as required.• Allocate tasks to operators and monitor outcomes.• Implement contingency plan promptly when incidents occur.• Ensure work tools are ready and available for operations.
Self-management	<ul style="list-style-type: none">• Manage own work to meet performance criteria.• Monitor information in work area.• Conduct regular housekeeping activities during shift to keep work area clean and tidy at all times.• Maintain currency of relevant, work-related information.• Monitor own work against quality standards and identify areas for improvement.• Understand own work activities and responsibilities.• Identify and apply safety procedures, including the use of protective equipment.• Manage work load priorities and timelines.
Learning	<ul style="list-style-type: none">• Recognise limits of own expertise and seek skill development if required.• Assess competencies in meeting job requirements.• Ask questions to expand own knowledge.• Maintain skill and knowledge currency.• Participate in meetings to inform work practices.
Technology	<ul style="list-style-type: none">• Use work machines or equipment in correct operational mode.• Monitor machine operation.• Perform minor maintenance on machinery.• Work with technology safely and according to workplace standards.

Packaging Rules

This Qualification requires the achievement of **twenty five (25)** Units of Competency in accordance with the following rules.

- **Seven (7)** core Units of Competency
- **Eighteen (18)** elective Units of Competency.

Elective selection must include:

- **Seven (7)** Group A Wine Specialist elective Units
- **Seven (7)** Group B Wine Specialist elective Units.

Elective Units from Group A and Group B may be a combination of Units selected from any of the wine industry operational Unit areas listed below:

- Bottling and packaging
- Cellar door sales
- Cellar operations
- Laboratory
- Warehousing
- Wine grape growing

Four (4) remaining elective Units may be selected from:

- Group A Wine specialist Units, not previously selected
- Group B Wine specialist Units, not previously selected
- Group C General elective Units, listed below
- Any nationally endorsed Training Package and accredited course that are packaged at Certificate III level, Certificate II level (maximum 1 Unit) and Certificate IV level (maximum 1 Unit).

Prerequisite Units

Units marked with an asterisk (*) require completion of prerequisite Units identified under the Unit. Prerequisite Units count towards the total Units required for the Qualification.

CORE UNITS

Complete the following **seven (7)** Units.

FDFFS2001A	Implement the food safety program and procedures
FDFOHS2001A	Participate in OHS processes
FDFOHS3001A	Contribute to OHS processes
FDFOP2063A	Apply quality systems and procedures

FDFOP2064A	Provide and apply workplace information
FDFPPL3002A	Report on workplace performance
MSAENV272B	Participate in environmentally sustainable work practices

ELECTIVE UNITS

- Select a total of **eighteen (18)** elective Units from the following groups.

Elective Units may be selected from one specialist wine industry operational Unit area or from multiple Unit areas.

GROUP A: Wine specialist elective Units

- Select a minimum of **seven (7)** Units.

Bottling and packaging

FDFBP2001A	Operate the bottle supply process
FDFBP2002A	Operate the carton erection process
FDFBP2003A	Operate the carton packing process
FDFBP2005A	Operate the electronic coding process
FDFBP2009A	Operate the bottle capsuling process
FDFBP2011A	Operate the palletising process
FDFLAB2003A	Perform basic packaging tests and inspections* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFOP2004A	Clean and sanitise equipment
FDFOP2011A	Conduct routine maintenance
FDFOP2016A	Work in a food handling area for non-food handlers
FDFOP2030A	Operate a process control interface

Cellar door sales

FDFCD2003A	Evaluate wines (standard)
BSBCUS201B	Deliver a service to customers
SIRXCCS201	Apply point-of-sale handling procedures

SIRXICT303	Operate retail information technology systems
SIRXMER201	Merchandise products
SIRXRSK001A	Minimise theft
SITHCCC001B	Organise and prepare food * <i>SITXOHS002A Follow workplace hygiene procedures</i>
SITHFAB003A	Serve food and beverage to customers* <i>SITXOHS002A Follow workplace hygiene procedures</i>
SITHFAB004A	Provide food and beverage service* <i>SITHFAB003A Serve food and beverage to customers</i> <i>SITXOHS002A Follow workplace hygiene procedures</i>
SITHFAB009A	Provide responsible service of alcohol
SITHFAB011A	Develop and update food and beverage knowledge
SITHFAB012B	Prepare and serve espresso coffee
SITHFAB325A	Provide specialised advice on Australian wines* <i>SITHFAB009A Provide responsible service of alcohol</i> <i>SITHFAB222A Conduct a product tasting for alcoholic beverages</i> <i>SITHFAB005A Provide table service of alcoholic beverages*</i> <i>SITXOHS002A Follow workplace hygiene procedures</i>
SITTIND001B	Develop and update tourism industry knowledge
SITXCCS001B	Provide visitor information
SITXFIN001A	Process financial transactions
SITXOHS002A	Follow workplace hygiene procedures

Cellar operations

FDFCEL2001A	Perform oak handling activities* <i>FDFCEL2018A Carry out inert gas handling operations</i> <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2002A	Perform fermentation operations* <i>FDFCEL2017A Prepare and make additions and finings</i>
FDFCEL2003A	Operate the ion exchange process* <i>FDFCEL2019A Carry out transfer operations</i>

FDFCEL2004A	Perform single column lees stripping (continuous still brandy) operations* <i>FDFOP2004A Clean and sanitise equipment</i> <i>FDFOP2013A Apply sampling procedures</i> <i>MSL973001A Perform basic tests</i>
FDFCEL2009A	Perform first distillation (pot still brandy) operations* <i>FDFOP2013A Apply sampling procedures</i> <i>MSL973001A Perform basic tests</i>
FDFCEL2011A	Perform heat exchange operations
FDFCEL2015A	Perform must draining operations* <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2016A	Operate the crushing process* <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2018A	Carry out inert gas handling operations
FDFCEL2019A	Carry out transfer operations
FDFCEL2020A	Prepare and wax tanks
FDFOP2003A	Clean equipment in place

Laboratory

FDFLAB2011A	Use basic laboratory equipment
MSL912001A	Work within a laboratory_field workplace (induction)
MSL922001A	Record and present data
MSL943002A	Participate in laboratory_field workplace safety
MSL952001A	Collect routine site samples
MSL952002A	Handle and transport samples or equipment
MSL972001A	Conduct routine site measurements
MSL973001A	Perform basic tests

Warehousing

TLIA2009A	Complete and check import/export documentation
TLIA2021A	Despatch stock

TLIA3017A	Identify products and store to specifications
TLIA3039A	Receive and store stock
TLIB2009A	Check conveyor operational status
TLID1001A	Shift materials safely using manual handling methods
TLID2003A	Handle dangerous goods/hazardous substances
TLID2010A	Operate a forklift
TLID2022A	Conduct weighbridge operations
TLID3011A	Conduct specialised forklift operations
TLIK2010A	Use infotechnology devices in the workplace
TLIP2029A	Prepare and process financial documents

Wine grape growing

FDFWGG2001A	Bench graft vines
FDFWGG2002A	Carry out potting operations
FDFWGG2003A	Hand prune vines
FDFWGG2004A	Undertake irrigation systems maintenance activities
FDFWGG2006A	Obtain and process rootlings
FDFWGG2008A	Train vines
FDFWGG2011A	Install irrigation components
FDFWGG2013A	Deliver injection requirements
FDFWGG2015A	Support mechanical harvesting operations* <i>AHCMOM202A Operate tractors</i> <i>FDFWGG2018A Operate vineyard equipment</i>
FDFWGG2016A	Install and maintain vine trellis
FDFWGG2017A	Recognise disorders and identify pests and diseases
FDFWGG2019A	Perform vertebrate pest control activities
FDFWGG2022A	Take and process vine cuttings

FDFWGG2023A	Carry out basic canopy maintenance
FDFWGG2024A	Pick grapes by hand
FDFWGG2025A	Plant vines by hand
FDFWGG3013A	Operate spreading and seeding equipment* <i>AHCMOM202A Operate tractors</i>
AHCARB205A	Operate and maintain chainsaws
AHCCHM101A	Follow basic chemical safety rules
AHCCHM201A	Apply chemicals under supervision
AHCMOM202A	Operate tractors
AHCPCM301A	Implement a plant nutrition program
AHCSOL401A	Sample soils and interpret results
HLTFA301C	Apply first aid

GROUP B: Wine specialist elective Units

- Select a minimum of **seven (7)** Units

Bottling and packaging

FDFBP2004A	Operate the bottle sealing process
FDFBP2006A	Operate traditional sparkling wine processes
FDFBP2007A	Operate the tirage and transfer process
FDFBP2008A	Perform packaging equipment changeover
FDFBP3001A	Operate the bottle filling process
FDFBP3002A	Operate the labelling process
FDFBP3003A	Operate the softpack filling process
FDFOP3002A	Set up a production or packaging line for operation
FDFOP3004A	Operate interrelated processes in a packaging system
FDFTEC4008A	Apply principles of food packaging

Cellar door sales

FDFCD2001A	Conduct winery and/or site tours* <i>FDFCD2002A Promote wine tourism information*</i> <i>SIRXCCS002A Interact with customers</i>
FDFCD2002A	Promote wine tourism information* <i>SIRXCCS002A Interact with customers</i>
FDFCD2004A	Perform cellar door stock control procedures <i>FDFCD2003A Evaluate wines (standard)</i>
FDFCD2005A	Sell cellar door products and services* <i>FDFCD2003A Evaluate wines (standard)</i> <i>SIRXCCS002A Interact with customers</i> <i>SITHFAB009A Provide responsible service of alcohol</i>
FDFCD2006A	Conduct a standard product tasting* <i>FDFCD2003A Evaluate wines (standard)</i> <i>SIRXCCS002A Interact with customers</i> <i>SITHFAB009A Provide responsible service of alcohol</i>
FDFCD3001A	Evaluate wines (advanced)* <i>FDFCD2003A Evaluate wines (standard)</i>
FDFCD3002A	Conduct a specialised product tasting* <i>FDFCD2002A Promote wine tourism information</i> <i>FDFCD2003A Evaluate wines (standard)</i> <i>FDFCD2006A Conduct a standard product tasting</i> <i>SIRXCCS002A Interact with customers</i> <i>SITHFAB009A Provide responsible service of alcohol</i>
FDFCD3003A	Coordinate winery hospitality activities* <i>SIRXCCS002A Interact with customers</i>
SIRXCCS202	Interact with customers
SIRXCCS304	Coordinate interaction with customers
SIRXFIN201	Balance and secure point-of-sale terminal
SIRXICT303	Operate retail information technology systems
SIRXMPR006A	Manage promotional activities
SITHFAB326A	Provide specialised advice on imported wines* <i>SITHFAB009A Provide responsible service of alcohol</i> <i>SITHFAB222A Conduct a product tasting for alcoholic beverages</i> <i>SITHFAB005A Provide table service of alcoholic beverages*</i>

	<i>SITXOHS002A Follow workplace hygiene procedures</i>
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Cellar operations

FDFCEL2005A	Operate the pressing process* <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2006A	Operate clarification by separation (centrifugation) process* <i>FDFCEL2018A Carry out inert gas handling operations</i> <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2007A	Prepare and monitor wine cultures * <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2008A	Perform dual column distillation (continuous still brandy) operations* <i>FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations*</i> <i>FDFCEL2012A Handle spirits*</i> <i>FDFCEL2019A Carry out transfer operations</i> <i>FDFOP2004A Clean and sanitise equipment</i> <i>FDFOP2013A Apply sampling procedures</i> <i>MSL973001A Perform basic tests</i>
FDFCEL2010A	Operate the fine filtration process
FDFCEL2012A	Handle spirits* <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2013A	Operate the pressure leaf filtration process* <i>FDFCEL2018A Carry out inert gas handling operations</i> <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2014A	Operate the rotary vacuum filtration process* <i>FDFCEL2018A Carry out inert gas handling operations</i> <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2017A	Prepare and make additions and finings
FDFCEL3001A	Perform second distillation (pot still brandy) operations* <i>FDFOP2013A Apply sampling procedures</i> <i>MSL973001A Perform basic tests</i>
FDFCEL3002A	Operate the continuous clarification by separation (flotation) process* <i>FDFCEL2018A Carry out inert gas handling operations</i> <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL3003A	Operate the concentration process* <i>FDFCEL2019A Carry out transfer operations</i>

FDFCEL3004A	Perform de-aromatising, de-alcoholising or de-sulphuring operations* <i>FDFCEL2018A Carry out inert gas handling operations</i> <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL3005A	Perform rectification (continuous still) operations* <i>FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations*</i> <i>FDFCEL2012A Handle spirits*</i> <i>FDFCEL2019A Carry out transfer operations</i> <i>FDFOP2004A Clean and sanitise equipment</i> <i>FDFOP2013A Apply sampling procedures</i> <i>MSL973001A Perform basic tests</i>
FDFOP3003A	Operate interrelated processes in a production system

Laboratory

FDFLAB2001A	Perform basic analytical tests* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2002A	Perform basic microbiological tests* <i>FDFLAB2012A Maintain aseptic environment*</i> <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2004A	Prepare laboratory solutions and stains* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2005A	Prepare and pour culture media* <i>FDFLAB2012A Maintain aseptic environment*</i> <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2006A	Record laboratory data
FDFLAB2007A	Standardise laboratory solutions* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2008A	Analyse laboratory data* <i>FDFLAB2006A Record laboratory data</i>
FDFLAB2009A	Perform packaging quality control procedures* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2010A	Prepare product or show samples* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2012A	Maintain aseptic environment* <i>FDFLAB2011A Use basic laboratory equipment</i>

FDFLAB3001A	<p>Use computer technology for laboratory applications*</p> <p><i>FDFLAB2008A Analyse laboratory data*</i></p> <p><i>FDFLAB2006A Record laboratory data</i></p>
FDFLAB3002A	<p>Perform non-routine or specialised tests*</p> <p><i>FDFLAB2006A Record laboratory data,</i> and at least one of the following:</p> <p><i>FDFLAB2001A Perform basic analytical tests*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i> OR</p> <p><i>FDFLAB2002A Perform basic microbiological tests*</i></p> <p><i>FDFLAB2012A Maintain aseptic environment*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i> OR</p> <p><i>FDFLAB2009A Perform packaging quality control procedures*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p>
FDFLAB3003A	<p>Perform routine troubleshooting procedures*</p> <p><i>FDFLAB2008A Analyse laboratory data*</i></p> <p><i>FDFLAB2006A Record laboratory data</i> and at least one of the following:</p> <p><i>FDFLAB2001A Perform basic analytical tests*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i> OR</p> <p><i>FDFLAB2002A Perform basic microbiological tests*</i></p> <p><i>FDFLAB2012A Maintain aseptic environment*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i> OR</p> <p><i>FDFLAB2009A Perform packaging quality control procedures*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p>
FDFLAB3004A	<p>Check and maintain readiness of wine testing equipment*</p> <p><i>FDFLAB2006A Record laboratory data</i> and at least one of the following:</p> <p><i>FDFLAB2001A Perform basic analytical tests*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i> OR</p> <p><i>FDFLAB2002A Perform basic microbiological tests*</i></p> <p><i>FDFLAB2012A Maintain aseptic environment*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i> OR</p> <p><i>FDFLAB2009A Perform packaging quality control procedures*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p>
FDFLAB3005A	<p>Perform instrumental tests or procedures on wine samples*</p> <p><i>FDFLAB2006A Record laboratory data</i> and at least one of the following:</p> <p><i>FDFLAB2001A Perform basic analytical tests*</i></p>

	<i>FDFLAB2011A Use basic laboratory equipment</i> OR <i>FDFLAB2002A Perform basic microbiological tests*</i> <i>FDFLAB2012A Maintain aseptic environment*</i> <i>FDFLAB2011A Use basic laboratory equipment</i> OR <i>FDFLAB2009A Perform packaging quality control procedures*</i> <i>FDFLAB2011A Use basic laboratory equipment</i>
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Warehousing

TLIA3010A	Coordinate goods to bond premises
TLIA3015A	Complete receiptal/despatch documentation
TLIA3016A	Use inventory systems to organise stock control
TLIA3018A	Organise despatch operations
TLIA3019A	Organise receiptal operations
TLIA3024A	Organise warehouse records operations
TLIA3026A	Monitor storage facilities
TLIA3038A	Control and order stock

Wine grape growing

FDFWGG2005A	Maintain callusing environment
FDFWGG2007A	Tend containerised nursery plants
FDFWGG2009A	Operate specialised canopy management equipment* <i>AHCMOM202A Operate tractors</i>
FDFWGG2010A	Field graft vines
FDFWGG2012A	Identify and treat nursery plant disorders
FDFWGG2014A	Operate the irrigation system
FDFWGG2018A	Operate vineyard equipment
FDFWGG2020A	Carry out hot water treatment
FDFWGG2021A	Operate nursery cold storage facilities

FDFWGG3001A	Apply chemicals and biological agents
FDFWGG3002A	Coordinate canopy management activities
FDFWGG3003A	Coordinate crop harvesting activities* <i>FDFWGG2024A Pick grapes by hand</i>
FDFWGG3004A	Coordinate nursery activities* <i>FDFWGG2002A Carry out potting operations</i> <i>FDFWGG2006A Obtain and process rootlings</i> <i>FDFWGG2012A Identify and treat nursery plant disorders</i> <i>FDFWGG3009A Monitor and maintain nursery plants*</i> <i>FDFWGG2007A Tend containerised plants</i>
FDFWGG3005A	Perform field nursery activities
FDFWGG3006A	Coordinate hand pruning activities* <i>FDFWGG2003A Hand prune vines</i>
FDFWGG3007A	Implement an irrigation schedule* <i>FDFWGG2014A Operate the irrigation system</i>
FDFWGG3008A	Operate a mechanical harvester
FDFWGG3009A	Monitor and maintain nursery plants* <i>FDFWGG2007A Tend containerised plants</i> <i>FDFWGG2012A Identify and treat nursery plant disorders</i>
FDFWGG3010A	Implement a soil management program* <i>FDFWGG2018A Operate vineyard equipment</i> <i>FDFWGG3001A Apply chemicals and biological agents</i>
FDFWGG3011A	Perform shed nursery activities
FDFWGG3012A	Monitor and control vine disorders and damage
AHCCHM303A	Prepare and apply chemicals
AHCCHM304A	Transport, handle and store chemicals
AHCPGD301A	Implement a plant establishment program

GROUP C: General elective Units

- Select a maximum of **four (4)** Units.

FDFFS3001A	Monitor the implementation of quality and food safety programs*
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	<i>FDFFS2001A Implement the food safety program and procedures</i>
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FDFOP2005A	Work in a socially diverse environment
FDFOP2013A	Apply sampling procedures
FDFOP2065A	Work in confined spaces in the food and beverage industries* <i>FDFOHS2001A Participate in OHS processes</i>
FDFPPL3001A	Participate in improvement processes
FDFPPL3004A	Lead work teams and groups
FDFPPL3005A	Participate in an audit process* <i>FDFOHS2001A Participate in OHS processes</i> <i>FDFOP2063A Apply quality systems and procedures</i> <i>MSAENV272B Participate in environmentally sustainable work practices</i>
FDFSUG218A	Operate a boiler - basic
FDFSUG222A	Operate a waste water treatment system
FDFTEC3001A	Participate in a HACCP team* <i>FDFFS2001A Implement the food safety program and procedurs</i>
FDFTEC3002A	Implement the pest prevention program
FDFWIN2001A	Perform effectively in a wine industry workplace
FDFWIN2002A	Identify and control risks in own work
BSBINT303B	Organise the importing and exporting of goods
MSS402001A	Apply competitive systems and practices
MSS402002A	Sustain process improvements
MSS402021A	Apply Just in Time procedures
MSS402030A	Apply cost factors to work practices
MSS402031A	Interpret product costs in terms of customer requirements
MSS402040A	Apply 5S procedures
MSS402050A	Monitor process capability
MSS402051A	Apply quality standards
MSS402060A	Use planning software systems in operations

MSS402061A	Use SCADA systems in operations
MSACMT270A	Use sustainable energy practices
MSS402080A	Undertake root cause analysis
MSS402081A	Contribute to the application of a proactive maintenance strategy
MSAENV472B	Implement and monitor environmentally sustainable work practices
TAEASS401B	Plan assessment activities and processes
TAEASS402B	Assess competence
TAEASS403B	Participate in assessment validation
TAEDEL301A	Provide work skill instruction
TAEDEL404A	Mentor in the workplace