



Australian Government

Department of Education, Employment and Workplace Relations

FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations

Release: 2

FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations

Modification History

This unit supersedes and is equivalent to FDFCELLSA Perform single column lees stripping (continuous still brandy) operations.

April 2012: Minor typographical corrections.

Unit Descriptor

Unit descriptor	This specialist unit has been developed for the cellar stream of the wine sector. It covers the skills and knowledge required to start up, operate and shut down a single column to strip alcohol from lees.
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Application of the Unit

Application of the unit	This unit applies to lees stripping using a single column to strip alcohol from lees prior to rectification or as the first stage of alcohol recovery for brandy production from a continuous or pot still. Lees stripping must be undertaken in accordance with Customs and Excise regulations. Product and materials used may include a range of wine, low wine, wine lees or marc. Equipment may be manual or computer controlled.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		
	FDFOP2004A	Clean and sanitise equipment
	FDFOP2013A	Apply sampling procedures
	MSL973001A	Perform basic tests

Employability Skills Information

Employability skills	This unit contains employability skills
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare the lees stripping process for operation	1.1 Product and materials are confirmed and available to meet production requirements 1.2 Product and materials are prepared to meet production requirements 1.3 Services are confirmed as available and ready for operation 1.4 Equipment is checked to confirm readiness for use 1.5 The process is set to meet production requirements
2. Operate and monitor the lees stripping process	2.1 The lees stripping process is started up according to workplace procedures 2.2 Control points are monitored to confirm performance is maintained within specification 2.3 Low wine product meets specification 2.4 Equipment is monitored to confirm operating condition 2.5 Out-of-specification low wine product, process and equipment performance is identified, rectified and/or reported
3. Shut down the lees stripping process	3.1 The process is shut down according to workplace procedures 3.2 Equipment is dismantled and prepared for cleaning 3.3 Work is conducted in accordance with workplace environmental guidelines
4. Record information	4.1 Workplace information is recorded in the appropriate format

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills include:

Note: The following required skills should be applied as appropriate to the equipment and processes that are used in the particular winery or workplace.

Ability to:

- access workplace information to identify distillation requirements
- select, fit and use personal protective clothing and/or equipment
- confirm supply of necessary product, materials and services. This may include checking temperature and alcoholic strength
- liaise with other work areas
- prepare product and materials as required. This may include heating the incoming product
- confirm equipment status and condition. This may include checking:
 - monitoring equipment
 - air pressure from compressor
 - fuel intake
 - water flow to condensers
 - receiver vessel
 - integrity of lines and fittings
- set up and start up the process. This will include any tests or procedures required to meet Customs and Excise regulations
- monitor the process and equipment operation to identify out-of-specification results or non-compliance. This may involve monitoring:
 - wine feed
 - alcohol content of the feed
 - cooling water flow rates to condensers
 - steam input flow rates
 - volume of charge
 - temperature of low wine distillate
 - alcoholic strength of low wine distillate
 - heat source
 - reflux temperatures
 - temperature of incoming wine
 - temperatures throughout still and/or column
 - temperature and strength at take-off point
 - evaporation rates
 - charge characteristics
 - pressure of still and/or column
 - condensate rate or flow

- monitor supply and flow of product, materials and services to and from the process
- take corrective action in response to out-of-specification results or non-compliance
- report and/or record corrective action as required
- conduct product or batch changeovers
- take samples and conduct tests
- shut down equipment in response to an emergency situation
- shut down equipment in response to routine shutdown requirements
- prepare equipment for cleaning. This may involve draining and/or dismantling equipment, and removing waste either manually or by rinsing, in preparation for cleaning and sanitation
- record workplace information. This will include meeting the requirements of Customs and Excise regulations
- maintain work area to meet housekeeping standards
- ensure that all Customs and Excise regulations are adhered to
- sort, collect, treat, recycle or dispose of waste according to enterprise procedures
- clean and sanitise equipment according to enterprise procedures
- carry out routine maintenance according to enterprise procedures
- perform transfer operations according to enterprise procedures
- perform heat exchange operations according to enterprise procedures
- identify, rectify and/or report environmental non-compliance according to enterprise procedures
- use oral communication skills/language to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

Required knowledge includes:

Note: The following required knowledge should be applied as appropriate to the equipment and processes that are used in the particular winery or workplace.

Knowledge of:

- purpose and principles of distillation, including definition of the following terms:
 - liquid
 - vapour
 - vapour pressure
 - boiling point
 - dew point
 - bubble-point
- operating principles of stripping (analyser) columns
- link to related processes. This will include the source of the product to be distilled and any further processing requirements of the low wine distillate
- stages and changes which occur during stripping operations. This will include critical temperatures and specific components affected

- effect of process stages on low wine production
- quality characteristics and uses of low wine
- product and materials preparation requirements and effect of variation on the process
- process specifications, procedures and operating parameters
- equipment and instrumentation components, purpose and operation
- basic operating principles of process control systems where relevant
- sampling and testing procedures
- services used
- significance and method of monitoring control points within the process
- common causes of variation and corrective action required
- Occupational Health and Safety (OHS) hazards and controls. This will include:
 - emergency flooding procedures
 - emergency evacuation procedures
- lock-out and tag-out procedures
- procedures and responsibility for reporting problems
- environmental issues and controls
- shutdown and cleaning requirements associated with changeovers and types of shutdowns
- recording requirements and procedures
- operation of Customs and Excise regulations
- waste handling requirements and procedures where relevant
- cleaning and sanitation procedures where relevant
- routine maintenance procedures where relevant
- transfer procedures where relevant
- heat exchange procedures where relevant

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment

Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.

Critical aspects for assessment and evidence required to demonstrate

Evidence of ability to:

EVIDENCE GUIDE

competency in this unit	• use personal protective equipment and follow other specified OHS procedures • check product before commencing lees stripping operations. This may include checking temperature and alcoholic strength • prepare and confirm status of equipment before commencing lees stripping process • monitor process control points and equipment during lees stripping process • monitor feed and distillate for conformance to specifications • take corrective action in response to out-of-specification results or non-compliance • demonstrate knowledge of OHS hazards, controls and emergency procedures • undertake routine and emergency shutdowns • record information appropriately.
Context of and specific resources for assessment	Assessment must occur in a real or simulated workplace where the assessee has access to: • personal protective clothing and equipment as required • work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements • instructions, information, specifications and schedules as required • equipment, services and corresponding information as required • products and materials as required • internal and external customers and suppliers as required • cleaning procedures, materials and equipment as required • documentation and recording requirements and procedures.
Method of assessment	This unit should be assessed together with other units of competency relevant to the function or work role.
Guidance information for assessment	To ensure consistency in one's performance, competence should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where

EVIDENCE GUIDE

possible, over a number of assessment activities.

Range Statement**RANGE STATEMENT**

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Policies and procedures

Work is carried out in accordance with workplace procedures, licensing requirements and legislative requirements

Workplace information

Workplace information can include:

- Standard Operating Procedures (SOPs)
- specifications
- production schedules and instructions
- work notes
- Material Safety Data Sheets (MSDS)
- manufacturer instructions
- verbal direction from manager, supervisor or senior operator

Lees stripping equipment

Lees stripping equipment may include:

- analyser column
- pumps, lines and fittings
- valves
- flow meters
- heat exchangers
- pressure vessels
- compressors
- condensers
- receival vessels
- test equipment (e.g. hydrometers and thermometers)
- monitoring equipment

Product and materials

Product and materials may include:

RANGE STATEMENT	
	• a range of wine • low wine • wine lees • marc
Services	Services may include: • power • water (hot and cold) • steam • fuel
Confirming equipment status	Confirming equipment status involves: • checking that hygiene and sanitation standards, safety standards and pre-start requirements are met and that equipment is operational • checking the calibration status of measuring instrumentation
Monitoring the process	Monitoring the process may involve: • the use of production data, such as performance control charts (manual or computerised) • sampling • sensory evaluation • analytical tests
Process set up, operation and monitoring functions	Process set up, operation and monitoring functions may be: • manual or involve the use of a process control system
Control points	Control points refer to those key points in a work process that must be monitored and controlled. This includes: • food safety (critical) • quality and regulatory control points • inspection points
Information	Information systems may be: • print or screen based
Work hazards	Work may involve exposure to: • chemical, dangerous or hazardous substances

Unit Sector(s)

Unit sector	Wine operations
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Custom Content Section

Not applicable.