



Australian Government

FDFWGG2008A Train vines

Release: 2

FDFWGG2008A Train vines

Modification History

This unit supersedes and is equivalent to FDFWGGTVB Train vines.

April 2012: Minor typographical corrections.

Unit Descriptor

Unit descriptor	This specialist unit has been developed for the wine grape growing stream of the wine sector. It covers the skills and knowledge required to train growing vines by hand.
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Application of the Unit

Application of the unit	This unit covers the training of vines used in winemaking using a variety of handheld hand or operated equipment. The unit requires knowledge of the different parts of a grape vine, the ability to detect problems and anomalies, and to use techniques for selection and training of laterals.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

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 for training	1.1 Equipment is confirmed as available and ready for use 1.2 Materials are confirmed as available to meet training requirements
2. Train vines	2.1 Vines are trained according to instructions 2.2 Anomalies and problems are recognised, rectified and/or reported 2.3 Equipment is maintained in good working order
3. Complete training activities	3.1 Equipment is cleaned and stored according to workplace procedures 3.2 Waste generated by both the process and cleaning procedures is collected, treated, disposed of or recycled according to workplace procedures 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 training requirements
- select, fit and use appropriate personal protective clothing and/or equipment
- set up and operate equipment as required according to instructions
- identify different parts of the grapevine. This should include identifying:
 - vine trunk and permanent framework
 - canes and/or cordons
 - tendrils and buds
 - fruit
- recognise and rectify or report problems and anomalies
- identify, rectify and/or report environmental non-compliance
- train vines according to instructions. This may include:
 - heading height
 - selection of appropriate laterals
 - positioning of laterals
 - securing of laterals
 - removing unwanted laterals from trunk and crown
- maintain work area to meet housekeeping standards
- clean and store equipment according to instructions
- 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:

- safe and effective handling of equipment
- correct operating procedures for equipment
- basic maintenance requirements and procedures for equipment
- purpose and application of personal protective clothing and/or equipment
- Occupational health and safety (OHS) hazards and controls
- procedures and responsibility for reporting problems and anomalies

- range of vine training techniques, features and benefits
- basic components of the vine
- training requirements and procedures
- common vineyard pests and diseases and other common vine problems
- environmental issues and controls
- cleaning and storage requirements and procedures for equipment
- reporting responsibilities and procedures.

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 competency in this unit	Evidence of ability to: • use personal protective equipment, MSDS and follow other specified OHS procedures • identify parts of vines, including laterals, canes, cordons and buds • train vines to instructions • recognise faults and anomalies • keep records according to procedures.
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

EVIDENCE GUIDE

a period of time in order to cover a variety of circumstances, cases and responsibilities, and where 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
- instructions
- routine maintenance schedules
- work notes
- Material Safety Data Sheets (MSDS)
- manufacturer instructions
- verbal direction from manager, supervisor or senior operator

Equipment

Equipment may include:

- snips
- tape guns

Materials

Materials may include:

- strings
- stakes
- wires
- tape

Method of training

Method of training may vary according to workplace

RANGE STATEMENT	
	need, but may include: • unilateral or bilateral techniques
Problems and anomalies	Problems and anomalies may include: • uneven growth • pests and diseases • dead vines • broken trellis or wires
Waste	Waste may include: • vine trimmings • faulty materials • packaging

Unit Sector(s)

Unit sector	Wine operations
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