



Australian Government

FDFWGG2018A Operate vineyard equipment

Release: 2

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Modification History

This unit supersedes and is equivalent to FDFWGGVEQB Operate vineyard equipment.
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 operate a range of vineyard equipment that does not require calibration. Where the operation of specialised equipment is required, alternative units should be selected.
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Application of the Unit

Application of the unit	This unit applies to the operation of equipment used in wine grape growing. It includes the ability to attach, set up and detach equipment as required.
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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 equipment for operation	1.1 Requirements are interpreted and confirmed 1.2 Equipment is selected and checked to confirm readiness for use 1.3 Equipment is attached and set up according to instructions as required
2. Operate equipment	2.1 Equipment is started up according to workplace procedures 2.2 Equipment is operated according to workplace procedures 2.3 Equipment performance is monitored to confirm performance is maintained within specification 2.4 Out-of-specification equipment performance is identified, rectified and/or reported 2.5 Problems and anomalies are recognised and/or reported
3. Complete operation of equipment	3.1 Equipment is shut down according to workplace procedures 3.2 Equipment is prepared for cleaning and storage 3.3 Equipment is cleaned according to workplace procedures 3.4 Waste generated by both the activities and cleaning procedure is collected, treated and disposed of, or recycled according to workplace procedures 3.5 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 requirements
- select, fit and use appropriate personal protective clothing and/or equipment
- liaise with other work areas
- select appropriate equipment for the task
- confirm equipment status and condition. This may include checking:
 - fuel
 - water
 - oil (e.g. engine, gearbox and hydraulics)
 - belts
 - air intake
 - tyre pressure
 - metal fatigue or wear and tear
- attach equipment to towing vehicle as required
- set up equipment as required to meet operating instructions
- start up equipment
- operate equipment to meet operating instructions. This should include:
 - driving forward and reversing
 - operating in confined spaces
 - operating amongst other vineyard activities and a variety of conditions as required
- monitor equipment performance. This may include monitoring:
 - status and condition
 - handling and stopping ability
 - operating depth of equipment
 - blockages
 - ground speed or power take-off speed
 - width and/or coverage
 - environmental operating conditions
- recognise equipment performance problems and amend and/or report as instructed
- shut down equipment in response to emergency situations
- shut down equipment in response to routine shutdown requirements
- prepare equipment for cleaning and storage
- clean equipment

- store equipment according to instructions
- maintain work area to meet housekeeping standards
- collect, treat, recycle or dispose of waste according to workplace procedures
- identify, rectify and/or report environmental non-compliance
- use appropriate cleaning techniques
- maintain workplace records
- carry out routine maintenance of equipment according to enterprise procedures.

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, features and components of equipment
- equipment pre-start checks
- equipment operating procedures
- process specifications, procedures and operating parameters
- common causes of variation or malfunction and the corrective action required
- required weather conditions for equipment operation
- Occupational health and safety (OHS) hazards and controls in all operating conditions
- significance and methods of monitoring equipment performance
- lock-out and tag-out procedures
- recording requirements and procedures
- procedures and responsibility for reporting problems
- environmental issues and controls
- cleaning requirements of equipment associated with changeovers and types of shutdown
- cleaning procedures
- storage requirements
- shutdown sequence
- routine maintenance procedures for equipment 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 competency in this unit	Evidence of ability to: • use personal protective clothing and equipment • select and confirm availability of equipment and prepare according to instructions • attach and set up equipment to meet requirements • start and operate equipment in accordance with operation instructions and requirements of workplace and task • perform emergency and routine shutdowns • take corrective action in response to out-of-specification results or non-compliance • demonstrate knowledge of OHS hazards, controls and emergency procedures • sort, collect, treat, recycle or dispose of waste • 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

EVIDENCE GUIDE	
	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 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 - work notes - Material Safety Data Sheets (MSDS) - manufacturer instructions - verbal direction from manager, supervisor or senior operator
Vineyard equipment	Vineyard equipment may include, but is not limited to: - all terrain vehicles - tractor mounted forklift - front-end loader

RANGE STATEMENT	
	• towed equipment (e.g. gondola) • three point linkage equipment (e.g. discs) • power take-off driven equipment (e.g. slasher) • equipment with hydraulics (e.g. tipping trailer) • stationary equipment (e.g. pumps and generators)
Terrain	Terrain, where applicable, must enable safe and effective operation of the equipment. It may include: • tracks • access roads • vineyard rows • open paddocks • flat, undulating, steep, hilly or terraced land • on- and off road environments
Conditions	Conditions, where applicable, must enable safe and effective operation of the equipment. These may include: • dry • wet • slippery • boggy • icy • foggy • windy • day and night conditions
Loads	Loads, where applicable, may range from: • full to empty as required
Confirming equipment status	Confirming equipment status will include: • checking that all safety standards and pre- start requirements are met and equipment is operational
Information systems	Information systems may be: • print or screen based

Unit Sector(s)

Unit sector	Wine operations
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