Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package version 3.0. |

| FBPTEC4018 | Manage still operations to produce white spirits |
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| Application | This unit of competency describes the skills and knowledge required to oversee the operations of a still, to produce batches of white spirit such as gin and vodka.  This unit applies to those workers who have responsibility for overseeing the production of spirits and the quality assurance requirements associated with those products. It may include supervising the work of others.  Legislative requirements relating to distilling alcohol apply to this unit. Users are advised to check current requirements with the Australian Tax Office and state / territory liquor licensing and health agencies. |
| Prerequisite Unit | Nil |
| Unit Sector | Technical (TEC) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for distillation | 1.1 Identify standards, regulations and guidance materials that cover the requirements of working with ethanol in hazardous and explosive environments  1.2 Identify hazards associated with still operations and manage risks  1.3 Wear appropriate personal protective equipment (PPE) to ensure personal safety  1.4 Identify specification for product  1.5 Receive product to be distilled and check quality meets specifications  1.6 Prepare spirit for distillation, including steeping botanicals where required for end product  1.7 Prepare still for operation including botanicals where required for product  1.8 Prepare receival vessels for different parts of still run  1.9 Prepare to record distillation details in line with regulatory requirements |
| 2. Operate still to distil spirit | 2.1 Transfer spirit to pot of still  2.2 Place alcohol receival vessel to collect distillate  2.3 Monitor temperature of distillate to determine alcohol content of distillate  2.4 Cut flow of distillate at specified points to collect heads, hearts and tails  2.5 Conduct sensory analysis tests to monitor alcohol content and quality of product  2.6 Complete processing and batch records to ensure traceability  2.7 Conduct second distillation run as required for specific product |
| 3. Conduct housekeeping activities | 3.1 Identify options for use of head and tails of still run  3.2 Clean equipment and work area in line with workplace procedures  3.3 Conduct routine maintenance activities  3.4 Dispose of waste in line with regulatory requirements  3.5 Complete batch records in line with 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. | |
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| Skill | Description |
| Oral communication | * Use industry and product appropriate terminology |
| Numeracy | * Accurately read and interpret gauges and test results * Calculations to determine alcohol by volume (ABV) based on gravity change |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPTEC4018 Manage still operations to produce white spirits | Not applicable | New unit | No equivalent unit |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 |

| TITLE | Assessment requirements for FBPTEC4018 Manage still operations to produce white spirits |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has managed still operations to collect spirit in line with pre-determined specifications for a white spirit, on at least one occasion. | |

| Knowledge Evidence |
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| 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:   * white spirits typically distilled including gin and vodka * definitions of gin and vodka * types of wash/spirit typically used to produce white spirits * products that are typically distilled * different methods used for distilling spirits * shape and parts of a still and their purpose * critical differences between a pot still and a column still * purposes of first and subsequent distillations * alcohol boiling points * quality and characteristics of different parts of the still run, including heads, hearts and tails * harmful chemicals that are produced through distillation, including methanol, and boiling point * alcohol content of different parts of the still run * stages and changes required for equipment operation, specific to product * typical tests carried out to check alcohol content, flavour and quality * sensory analysis techniques to determine parts of distillation run * instruments used for testing and how each is calibrated, such as hydrometer, alchometer * methods for adding to botanicals to spirits, relevant to still used * sensory features of commonly used botanicals * options for using heads and tails of distillation run * procedures and equipment used for transfer operations * common causes of variation to product and corrective action required * hazards, risks and controls, including for working with explosive atmosphere, heat, steam and ethanol * routine maintenance requirements * waste handling and disposal requirements * Australian Standards, legislation, regulations and workplace licence requirements related to the production and storage of alcohol * legislation, regulation and workplace licence requirements related to distilled spirits, including license to operate a still, Australian Taxation Office (ATO) in relation to excise tax, waste disposal * recording requirements for traceability of product and ATO requirements. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a workplace setting or an environment that accurately represents a real workplace * resources, equipment and materials: * wash/spirit to be distilled * still * testing equipment * safety equipment, including personal protective equipment (PPE) * specifications * product specifications for white spirit.   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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