

**Modification history**

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 3.0.
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

FBPCEL3005	Operate the pressing process
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to prepare and operate pressing equipment in winemaking. It may involve work in confined spaces.</p> <p>The unit applies to individuals who work in winemaking or fermented beverage operations and take responsibility for their own work using discretion and judgement in the selection and use of available resources.</p> <p>All work must be carried out to comply with workplace procedures, according to state/territory health and safety, and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Cellar Operations (CEL)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare the pressing process for operation	1.1 Identify and confirm production requirements 1.2 Confirm availability of required materials and services to meet production requirements 1.3 Confirm environmental guidelines and identify potential health and safety hazards and controls according to workplace procedures 1.4 Select and fit personal protective equipment required for production 1.5 Prepare materials to meet production requirements 1.6 Check equipment to confirm readiness for use according to workplace procedures 1.7 Set the process to meet production requirements
2. Operate and monitor the pressing process	2.1 Start up the pressing process according to workplace procedures 2.2 Monitor production process to confirm pressed product meets specifications 2.3 Identify and address non-conformances in product, process and equipment according to workplace procedures
3. Shut down the pressing process	3.1 Identify and implement appropriate shutdown procedures 3.2 Dismantle equipment safely and prepare for cleaning 3.3 Collect, treat and dispose of or recycle waste generated by both the pressing process and cleaning procedures 3.4 Record workplace information according to workplace procedures

<b>Foundation Skills</b>	
<i>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.</i>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Comprehend instructions in workplace documents</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Complete workplace documents in required format</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Perform calculations required to prepare production materials for the process</li> <li>Monitor supply and flow of materials to and from the process</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Apply workplace procedures and legislative responsibilities to own role</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Use required communication mode to report operational information to relevant personnel</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Plan, sequence and implement tasks according to set routines and procedures</li> <li>Respond to routine problems using workplace instructions and procedures</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPCEL3005 Operate the pressing process, Release 2	FBPCEL3005 Operate the pressing process, Release 1	Unit Application and Assessment Conditions updated to include 'beverage production'.	Equivalent unit

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>
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<b>TITLE</b>	<b>Assessment requirements for FBPCEL3005 Operate the pressing process</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has operated at least one pressing process, including:</p> <ul style="list-style-type: none"> <li>• accessing workplace information to identify pressing requirements</li> <li>• selecting and fitting appropriate personal protective equipment (PPE)</li> <li>• checking supply and status of materials before commencing pressing operation</li> <li>• preparing and confirming status of equipment and services before commencing pressing process</li> <li>• setting up and starting the pressing process</li> <li>• monitoring the pressing process</li> <li>• taking corrective action in response to non-conformance results</li> <li>• shutting down the process after pressing operations are completed</li> <li>• conducting work according to environmental and health and safety requirements in the workplace.</li> </ul>	

<b>Knowledge Evidence</b>	
<p>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:</p> <ul style="list-style-type: none"> <li>• purpose of the pressing process and the links between pressing and other processes used in wine operations</li> <li>• basic operating principles of pressing equipment</li> <li>• materials used in the pressing process including: <ul style="list-style-type: none"> <li>• grape varieties, whole fruit bunches and common additives</li> <li>• preparation requirements and effect of variation on the pressing process</li> </ul> </li> <li>• main pressing techniques and how these techniques that can affect the characteristics of the wine: <ul style="list-style-type: none"> <li>• degree of pressing and pressure</li> <li>• blending and separating free run juice from first and later pressings</li> <li>• press type</li> </ul> </li> <li>• methods used to monitor the process</li> <li>• common causes of non-conformance results for product, process and equipment and corrective action required including: <ul style="list-style-type: none"> <li>• issues that can be rectified</li> <li>• issues that must be reported</li> </ul> </li> <li>• responsibilities for health and safety in the workplace including: <ul style="list-style-type: none"> <li>• health and safety hazards associated with the pressing process</li> <li>• methods for controlling risks associated with health and safety hazards, including confined space entry</li> </ul> </li> <li>• responsibilities for identifying and controlling environmental issues</li> <li>• workplace procedures and responsibility for: <ul style="list-style-type: none"> <li>• reporting problems</li> <li>• shutting down the process</li> <li>• cleaning</li> <li>• handling waste</li> <li>• recording required information.</li> </ul> </li> </ul>	

<b>Assessment Conditions</b>	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions: <ul style="list-style-type: none"> <li>• a wine or beverage production workplace or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and materials:</li> </ul>	

<b>Assessment Conditions</b>
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| <ul style="list-style-type: none"><li>• PPE for pressing operations</li><li>• equipment and materials for pressing process</li><li>• system for recording and reporting information</li><li>• specifications:<ul style="list-style-type: none"><li>• workplace procedures for pressing operations.</li></ul></li></ul> |
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<p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>
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