

Modification history

Release	Comments
Release 1	This version released with Food, Beverage and Pharmaceutical Training Package Version 4.0.

FBPCEL4001	Coordinate wine operations vintage processes
Application	<p>This unit of competency describes the skills and knowledge required to coordinate work teams to set up, operate, handover and shut down vintage wine operation processes, including crushing, must draining, pressing, and fermentation.</p> <p>The unit applies to individuals who work under broad direction in a commercial winery are responsible for coordinating several work teams in vintage wine operations processes to produce red or white wine. They take responsibility for their own work and the outcomes of others, and apply high level planning and problem solving skills.</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 licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	<p>Nil</p> <p>(Advice will be provided in the Companion Volume Implementation Guide recommending that this unit should be trained and assessed after completing some other cellar operations units that are listed in the Certificate III in Wine Industry Operations)</p>
Unit Sector	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 to coordinate a vintage processes shift	1.1 Confirm handover information from previous shift 1.2 Check work orders and other processing requirements for shift 1.3 Determine equipment preparation work required for the shift 1.4 Confirm capacity of equipment and vessels for estimated volumes 1.5 Identify and prioritise work tasks and allocate team responsibilities 1.6 Schedule team member rest and meal breaks according to workplace requirement and environmental conditions 1.7 Coordinate equipment checks and set up, including safety equipment is operational 1.8 Coordinate supply of consumables

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Monitor vintage production processes	2.1 Oversee handover or start-up of production processes 2.2 Carry out quality checks and complete records according to workplace requirements 2.3 Apply approved problem-solving principles and techniques to identify and rectify product, process, machine, equipment and operator faults 2.4 Check workplace health and safety, housekeeping and staff wellbeing 2.5 Ensure quantity, productivity and quality specifications are met 2.6 Report any outcomes that do not meet specifications and major process problems 2.7 Report issues requiring maintenance to machinery and equipment technicians 2.8 Communicate with vintage process team members information that impacts on their work 2.9 Communicate with clarification or fermentation team leader information that impacts on their work flow 2.10 Ensure completion of records
3. Coordinate product change over	3.1 Ensure final run of current batch is complete, including push through 3.2 Coordinate cleaning and sanitizing of machinery, equipment and vessels 3.3 Prepare equipment and consumables for upcoming batch 3.4 Oversee start-up of vintage processes for new batch 3.5 Ensure completion of change over records
4. Coordinate shut down of the vintage processes	4.1 Ensure final run of current batch is complete, including push through 4.2 Coordinate cleaning of machinery, equipment and vessels 4.3 Ensure isolation of equipment and machinery according to workplace requirements 4.4 Advise technicians that machinery and equipment is ready for maintenance 4.6 Ensure disposal of waste according to workplace and environmental procedures 4.7 Ensure completion of shut down records

Foundation Skills	
<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>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret technical text and symbols in machinery operations manuals and procedures
Writing	<ul style="list-style-type: none"> Complete quality reports using correct terminology
Numeracy	<ul style="list-style-type: none"> Estimate and calculate known and expected volumes in litres, hectolitres and kilolitres Estimate and calculate quantity, weight, time and ratio Measure and calculate flow rates, including volume per hour
Oral communication	<ul style="list-style-type: none"> Use open and closed questions to gather information from other teams Use industry terminology to communicate information from team members

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCEL4001 Coordinate wine operations vintage processes	Not applicable	New unit	No equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: [Insert hyperlink for the training package]. https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for FBPCEL4001 Coordinate wine operations vintage processes
Performance Evidence	
<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 independently coordinated the safe and efficient set-up, operation, hand over and shut down of two shifts of vintage wine operations processes. Each shift must be at least 8 hours, have its own work order, and include at least two of the following:</p> <ul style="list-style-type: none"> • crushing • must draining • pressing • fermentation <p>For each shift, the individual must have:</p> <ul style="list-style-type: none"> • coordinated at least 2 cellar operators, including scheduling start and finish times, meal and rest breaks • coordinated use of at least 3 of the following: <ul style="list-style-type: none"> • de-stemer crusher • press (either bag or continuous) • juice separation vessels and equipment • receival tanks • fermentation vessels • communicated with at least two cellar operations workers and two of the following: <ul style="list-style-type: none"> • vineyard worker • grape receival worker • wine maker • cellar operations manager • maintenance team member • laboratory team member • addressed quality issues and anomalies caused by equipment failure and operator error • addressed team members' health and safety requirements; including: <ul style="list-style-type: none"> • correct fit and use of personal protective equipment • correct use machinery guards, including lock out and isolation • compliance with workplace procedures for entry and work in confined spaces, including authorisation • compliance with vehicle and pedestrian traffic control requirements • monitored timely and accurate completion of workplace records, including: <ul style="list-style-type: none"> • production notes, including additions to products • machinery and equipment logs • workplace safety reports • effectively coordinated a batch change over according to workplace time requirements. 	
Knowledge Evidence	
<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"> • production work orders and production schedules • operating principles, manufacturer and workplace instructions for safe operation of machinery and equipment, including: <ul style="list-style-type: none"> • crushers • mixers • juice separation equipment • fermentation vessels • presses • pumps • features and functions of machinery and equipment, including: 	

Knowledge Evidence

- control panels and ancillary controls
- operating capacities, efficiencies and applications
- location and purpose of guards, rails and sensors
- knowledge of maintenance services required and action to take if services are not available
- cleaning requirements
- utility services, including electricity, water, compressed air, and inert gasses
- machinery and equipment processing capacity, including:
 - staging areas
 - crusher capacity
 - press capacity
 - constraints and other limiting factors
 - forklifts and other materials handling equipment
- equipment and vessels, including:
 - volume
 - processing capacity
 - openings, doors and seals
 - valves and process flow
 - line check authorisations and procedures
- machinery and equipment checks, including:
 - prestart checks, including emergency stop checks
 - lock out and tag out
 - return to service after isolation
- consumables, including:
 - cleaning products
 - gas supplies
 - wine making consumables
- staff welfare, including:
 - working conditions, including temperature, vibration, noise and dust
 - rostering, breaks, rest and fatigue management
- product and process quality indicators, including:
 - baume
 - pH and acid, sulphur dioxide
 - temperature
 - oxidation
- quality control requirements, processes and actions, including:
 - production and processing order specifications
 - methods used to check quality
 - causes of vintage operations process quality and corrective action required, including over additions, product loss, time constraints and dilution
 - planned sampling and testing associated with process monitoring and control
 - responding to machinery alerts and notifications
 - recording of results
 - isolating samples for testing
- records and reporting requirements, including:
 - quality
 - productivity
 - handover
 - health and safety
 - batch status
- application of push through processes, including:
 - water
 - gas
 - pigging
 - wine or juice
- machinery and equipment maintenance, including
 - repairs

Knowledge Evidence
<ul style="list-style-type: none"> • lubrication • dismantling and cleaning • Product knowledge related to the batch being processed, including: <ul style="list-style-type: none"> • fruit variety • size and volume • client or receiver requirements or specifications • regulatory requirements • the interrelationships between the crushing, draining and pressing, and subsequent wine operations processes • product and process changeover procedures and responsibilities • quality control requirements, processes and actions, including: <ul style="list-style-type: none"> • requirements of containers, variation in containers and the packing process • methods used to check quality • planned sampling and testing associated with process monitoring and control • responding to machinery alerts and notifications • recording of results • isolating samples for testing • product batch identification and traceability requirements, including: <ul style="list-style-type: none"> • workplace requirements • client or receiver requirements or specifications • batch records • work health and safety hazards and controls, including awareness of the limitations of protective clothing and equipment relevant to the work process • procedures and responsibility for reporting production and performance information • environmental issues and controls relevant to the process, including: <ul style="list-style-type: none"> • rework and reuse of products • waste processing • manual handling procedures related to the packing process.

Assessment Conditions
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • a commercial winery or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • the machinery and equipment stipulated in the performance evidence • processing consumables • specifications: <ul style="list-style-type: none"> • two batch orders as stipulated in the Performance Evidence • workplace procedures for vintage processes, machinery and equipment stipulated in the performance evidence • relationships: <ul style="list-style-type: none"> • team members and others as stipulated in the performance evidence. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>

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