



Workplace
Training
Specialists

Certificate III in Wine Industry Operations (FDF30411)

About the course

The Certificate III in Wine Industry Operations offered at RMT is designed for people working in the wine industry who want to gain skills in the operations and practices across a wide range of winery activities. You will develop the skills and knowledge to work safely and efficiently in wine production and related roles, including supervisory or team leader functions. You will also develop the skills to monitor food safety (HACCP) programs, quality programs and occupational health and safety systems and procedures.

This qualification is part of the Food Processing Industry Training Package, Wine stream. It is designed with a practical emphasis and will require industry placement or employment to achieve a qualification. An academic pass can be issued for completion of the underpinning knowledge component. Students can undertake studies in wine grape growing, cellar door sales, cellar operations, bottling and packaging, warehousing or laboratory operations. While programs are streamed to individual sectors, program units can be chosen across streams.

At this level additional theoretical knowledge and higher skills are developed for solving a variety of problems using technical knowledge and judgement, supervision and the mentoring of others.

If a contract of training is involved, then an Australian Apprenticeship Centre representative will arrange the sign up of the trainee and employer.

About River Murray Training

RMT has been a registered training organisation (RTO) in the wine industry since 1997. RMT has a reputation as an innovative provider in work-based learning and the use of flexible delivery methods to meet enterprise and individual client needs.

Quick Facts

Course Details	This course is usually undertaken over 36 months on the job. The average program is approximately 1000 nominal hours, undertaken as a combination of on-job training and regular scheduled training days (except through Vintage). Some independent learning using print based or online resources and application of skills in the workplace is supported by your RMT facilitator and workplace trainer.
Prerequisites	For some units there are pre-requisites that will be built into your independent learning plan. Many units in this qualification assume a basic level of mathematics equivalent to a school sector Year 10 standard. If a student does not possess this level of mathematics then the unit FDFOP2061A Use numerical applications in the workplace, should be selected as part of this qualification.
Pathways into this qualification	After achieving a Certificate II in Wine Industry Operations (FDF20411) OR With vocational experience or training in the wine industry without a formal qualification. A student may enter directly into a Certificate III in Wine Industry Operations. Credit for units completed in a lower level qualification can be transferred and counted towards a higher level qualification.
Entry requirements	A core skill profile at level 3. An RMT facilitator will assist you in doing a profile. If not at level 3, we may recommend you undertake some Certificate II level units prior to enrolling in the full qualification. These units (provided they meet qualification packaging rules) can be used as

	<p>electives towards a Certificate III qualification at a later time.</p> <p>Participants must have access to a wine industry environment relevant to the Certificate III level wine industry skills and knowledge in which they are enrolling.</p>
Recognition of Prior Learning (RPL)	<p>Competence in units can be fully or partially awarded through recognition of prior experience and/or learning. RPL reduces the time required to complete the course, and reduces the cost of a qualification. Indicate your interest in RPL on the Enquiry Form.</p>
National Recognition	<p>River Murray Training recognises the AQF qualifications and Statements of Attainment issued by other RTO's where a certified statement of Attainment/Qualification and statement of results is provided.</p>
Course Fees Fees charged to individuals are GST free	<p>\$7225 - Individual students: up to \$1000 on commencement, then increments of up to \$1,500 at 6 monthly intervals.</p> <p>Businesses invoiced 50% on commencement and 50% halfway through the course.</p> <p>RPL varies depending on the AQF level of the unit: \$165 at AQF3, \$125 at AQF2.</p> <p>For refund and fees in advance policy and fee breakdown please refer to website. All learning materials are included in the fees.</p> <p>GST additional when invoiced to an ABN.</p>
Skill Development	<p>This program utilises opportunities to develop skills in a work environment</p>

Career Opportunities

Job roles and titles vary across different industry sectors. Possible job titles relevant to this qualification include: Cellar Supervisor or Leading Hand, Bottling & Packaging Supervisor or Leading Hand, Vineyard Supervisor or Leading Hand, Laboratory Supervisor or Leading Hand, Cellar Door Sales Supervisor or Team Leader.

Enrolment process

Prior to enrolment please read the **RMT Code of Practice**, **Fees in advance** and **refund policies** and **service guarantee advice** found on www.r-m-t.com.au.

1. Indicate your interest in the program by contacting RMT by phone, email or Form enquiry
2. Participate in a pre-enrolment interview to discuss your requirements and learning context such as reason for study, flexible delivery, Recognition of Prior Learning, enterprise arrangements and learning support needs. Fees, advance fee policy, refund policy and service guarantee is documented in a Client Services Agreement.
3. Complete an enrolment form, select units of competency and apply for RPL. There may be an RPL fee payable.
4. An RMT Facilitator will guide you through the RPL process, and provide feedback on "not yet competent" units
5. An individual learning program is developed and included in the Client Services Agreement
6. Other arrangements are negotiated and documented in the Client Service Agreement - Fees; Delivery and Assessment; Enterprise; Client support plan; and learner/RTO/enterprise roles and responsibilities.

Learner (and enterprise) orientation is arranged and undertaken. The Client Service Agreement is signed by relevant parties. Learner is given login and password to access to www.r-m-t-online.com. (Guardian must sign also, where learner is under 18)

Online Delivery

Online delivery provides a flexible way to study. **Learn at a time convenient to you and stay in contact with your facilitators using internet communication technology and online meeting software.**

- Negotiated scheduled online sessions can be arranged for some units (1- 1.5 hours) either 1:1 or part of a small group
- eLearning accessible from www.r-m-t-online.com supplements facilitated online sessions along with print-based resources which are supplied to the learner in hard copy , and downloadable from the website.
- Facilitator is accessible via email, Internet chat or phone for additional support if required.

Your choice of units

Because of our flexible delivery strategy we are able to offer clients their choice of units within the qualification rules. If there is a skill not listed we may be able to import an appropriate unit from another industry Training Package. Please raise this at the pre-enrolment interview with the RMT Wine Training Coordinator or Facilitator.

Client support

The need for additional support is discussed during the pre-enrolment interview and where agreed, a client support plan is developed, documented and included in the Client Services Agreement. This will be reviewed with the client on a regular basis. River Murray Training can provide additional tutoring support and counselling on other support options.

RMT offers reasonable adjustments in how assessment is undertaken to accommodate a client's special needs where a client has indicated he/she has special needs. A list of local support services and contacts is provided to clients in their induction pack. Please discuss your needs with our Wine Training Program Coordinator or your Facilitator.

Assessment

Assessment of competence is demonstrated through application of skills and knowledge in a work context. This could be the student's workplace or other negotiated arrangements, which will be documented in the Client Services Agreement. Assessment methods will vary per unit but generally include:

- Student Journal/Log Book
- Formative activities in Study Guide
- Questioning (oral & written) and interviewing
- Demonstration
- Portfolio of work related documents or records
- Third Party verification and/or testimonial
- Simulated work activities
- Work products
- Action Learning Projects
- RPL

River Murray Training moderates and validates its assessment processes, tools and outcomes regularly with staff, other RTOs, employers, and learners.

Continuous improvement strategy

River Murray Training regularly seeks feedback from its learners and employers and gathers data from its RTO activities, national training system data, national e-learning participation data, and industry-based surveys. Data and feedback are reviewed at management meetings and opportunities for improvement

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recognised and acted upon. RMT clients can submit feedback to us anytime using our Stakeholder Feedback Form.

Code of Practice

River Murray Training makes a commitment to providing high quality training and has a record of excellent outcomes from its training programs. How we achieve this and our commitment to our clients is set out in our Code of Practice which is on our website at: <http://www.r-m-t.com.au/> and in our Wine Induction Pack.

Accreditation

Upon successful completion of this course students will be awarded a FDF30411 Certificate III in Wine Industry Operations. This qualification is recognised nationally under the Australian Qualifications Framework (AQF 3). A statement of attainment is issued where there is partial completion only. If a Wine Industry Skill Set is completed it will be indicated on

Pathways from the Qualification

After achieving the FDF30411 Certificate III in Wine Industry Operations, students may choose several different pathways to advance their career potential.

The Certificate IV in Business (Frontline Management) BSB41004 is a recognised qualification that helps individuals and organisations enhance leading hands and supervisors performance, say for Cellar Managers, Assistant Vineyard Managers and Bottling Supervisors.

The Certificate IV in Training & Assessment provides a specialisation for workplace trainers and assessors.

Please discuss your needs with our Wine Training Program Coordinator or your Facilitator.

Subsidised training

The Commonwealth Government offers User Choice, and Employer incentives for eligible workers.

Contact an [Australian Apprenticeships Centre](#) for advice on these Commonwealth contracts of training.

Resources

Resources are a blend of commercial and RMT customised study guides.

Program Qualification Rules

This qualification requires the achievement of 7 core and 18 wine specialist elective units of competency.

Elective selection must include: 7 Group A and 7 Group B Wine Specialist elective units. These may be a combination of units selected from any of the wine industry operational unit areas listed below:

- Bottling and packaging
- Cellar door sales
- Cellar operations
- Laboratory
- Warehousing
- Wine grape growing

4 remaining elective units may be selected from: Group A or B wine specialist units, not previously selected, or Group C General elective units, with a maximum of four 4 units from any nationally endorsed Training Package and accredited course that are packaged at Certificate III level, Certificate II level (maximum 1 unit) and Certificate IV level (maximum 1 unit).

The packaging rules are quite complex and you will need to discuss your options with your Wine training Coordinator or Facilitator. Many Enterprises that RMT works in partnership with have enterprises training plans which cover the skills requirements of your workplace.

<i>Core units</i>		
FDFOP2064A	Provide and apply workplace information	This unit typically targets the worker responsible for applying basic communication skills and providing information to support work practices. Information is previously generated and may be in a written or verbal form. Information can include data, charts, instructions, operating procedures, codes, production information, and simple reports (e.g. a breakdown report). Information can be provided to other members of a team, a supervisor, or maintenance staff. Communication skills include verbal and non-verbal methods and basic literacy according to the level of work information needs.
FDFOHS2001A	Participate in OHS processes	This unit of competency specifies the workplace performance required for an entry level employee to participate in occupational health and safety (OHS) processes in the workplace, in order to ensure their own health and safety at work, as well as that of those in the workplace who may be affected by their actions.
FDFFS2001A	Implement the food safety program and procedures	This unit of competency covers the skills and knowledge required to maintain personal hygiene and conduct food handling, housekeeping and waste disposal related to work tasks and responsibilities where work involves operation of production and/or packaging equipment and processes.
FDFOP2063A	Apply quality systems and procedures	This unit of competency covers the skills and knowledge required to apply quality principles and system requirements when carrying out work responsibilities where work involves the operation of packaging and/or processing equipment.
MSAENV272A	Participate in environ. sustainable work practices	This competency covers the outcomes required to effectively measure current resource use and carry out improvements including those reducing negative environmental impacts of work practices. This unit is based on the sustainability guideline standard GCSSUS01A Participate in environmentally sustainable work practices.
FDFPPL3002A	Report on workplace performance	This unit covers the skills and knowledge required to collate and maintain workplace records. This unit would typically apply to a team leader or person responsible for monitoring and reporting on performance of a work area or section.
FDFOHS3001A	Contribute to OHS processes	This unit specifies the workplace performance required by an employee to contribute to occupational health and safety (OHS) processes where there is responsibility for own work outputs and possibly limited responsibility for the work output of others.
<i>Cellar Stream – Specialist Units</i>		
FDFCEL2001A	Perform oak handling activities* <i>FDFCEL2018A Carry out inert gas handling operations</i> <i>FDFCEL2019A Carry out transfer operations</i>	
FDFCEL2002A	Perform fermentation operations* <i>FDFCEL2017A Prepare and make additions and finings</i>	

FDFCEL2003A	Operate the ion exchange process* <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2004A	Perform single column lees stripping (continuous still brandy) operations* <i>FDFOP2004A Clean and sanitise equipment</i> <i>FDFOP2013A Apply sampling procedures</i> <i>MSL973001A Perform basic tests</i>
FDFCEL2009A	Perform first distillation (pot still brandy) operations* <i>FDFOP2013A Apply sampling procedures</i> <i>MSL973001A Perform basic tests</i>
FDFCEL2011A	Perform heat exchange operations
FDFCEL2015A	Perform must draining operations* <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2016A	Operate the crushing process* <i>FDFCEL2019A Carry out transfer process</i>
FDFCEL2018A	Carry out inert gas handling operations
FDFCEL2019A	Carry out transfer operations
FDFCEL2020A	Prepare and wax tanks
FDFOP2003A	Clean equipment in place
FDFCEL2005A	Operate the pressing process* <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2006A	Operate clarification by separation (centrifugation) process* <i>FDFCEL2018A Carry out inert gas handling operations</i> <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2007A	Prepare and monitor wine cultures * <i>FDFCEL2019A Carry out transfer operations</i>
FDFCEL2008A	Perform dual column distillation (continuous still brandy) operations* <i>FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations*</i> <i>FDFCEL2012A Handle spirits*</i> <i>FDFCEL2019A Carry out transfer operations</i>

	<p><i>FDFOP2004A Clean and sanitise equipment</i></p> <p><i>FDFOP2013A Apply sampling procedures</i></p> <p><i>MSL973001A Perform basic tests</i></p>
FDFCEL2010A	<p>Operate the fine filtration process</p>
FDFCEL2012A	<p>Handle spirits*</p> <p><i>FDFCEL2019A Carry out transfer operations</i></p>
FDFCEL2013A	<p>Operate the pressure leaf filtration process*</p> <p><i>FDFCEL2018A Carry out inert gas handling operations</i></p> <p><i>FDFCEL2019A Carry out transfer operations</i></p>
FDFCEL2014A	<p>Operate the rotary vacuum filtration process*</p> <p><i>FDFCEL2018A Carry out inert gas handling operations</i></p> <p><i>FDFCEL2019A Carry out transfer operations</i></p>
FDFCEL2017A	<p>Prepare and make additions and finings</p>
FDFCEL3001A	<p>Perform second distillation (pot still brandy) operations*</p> <p><i>FDFOP2013A Apply sampling procedures</i></p> <p><i>MSL973001A Perform basic tests</i></p>
FDFCEL3002A	<p>Operate the continuous clarification by separation (flotation) process*</p> <p><i>FDFCEL2018A Carry out inert gas handling operations</i></p> <p><i>FDFCEL2019A Carry out transfer operations</i></p>
FDFCEL3003A	<p>Operate the concentration process*</p> <p><i>FDFCEL2019A Carry out transfer operations</i></p>
FDFCEL3004A	<p>Perform de-aromatising, de-alcoholising or de-sulphuring operations*</p> <p><i>FDFCEL2018A Carry out inert gas handling operations</i></p> <p><i>FDFCEL2019A Carry out transfer operations</i></p>
FDFCEL3005A	<p>Perform rectification (continuous still) operations*</p> <p><i>FDFCEL2004A Perform single column lees stripping (continuous still brandy) operations*</i></p> <p><i>FDFCEL2012A Handle spirits*</i></p> <p><i>FDFCEL2019A Carry out transfer operations</i></p> <p><i>FDFOP2004A Clean and sanitise equipment</i></p> <p><i>FDFOP2013A Apply sampling procedures</i></p> <p><i>MSL973001A Perform basic tests</i></p>

FDFOP3003A	Operate interrelated processes in a production system
<i>Bottling & Packaging Stream – Specialist Units</i>	
FDFBP2001A	Operate the bottle supply process
FDFBP2002A	Operate the carton erection process
FDFBP2003A	Operate the carton packing process
FDFBP2005A	Operate the electronic coding process
FDFBP2009A	Operate the bottle capsuling process
FDFBP2011A	Operate the palletising process
FDFLAB2003A	Perform basic packaging tests and inspections* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFOP2004A	Clean and sanitise equipment
FDFOP2011A	Conduct routine maintenance
FDFOP2016A	Work in a food handling area for non-food handlers
FDFOP2030A	Operate a process control interface
FDFBP2004A	Operate the bottle sealing process
FDFBP2006A	Operate traditional sparkling wine processes
FDFBP2007A	Operate the tirage and transfer process
FDFBP2008A	Perform packaging equipment changeover
FDFBP3001A	Operate the bottle filling process
FDFBP3002A	Operate the labelling process
FDFBP3003A	Operate the softpack filling process
FDFOP3002A	Set up a production or packaging line for operation

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FDFOP3004A	Operate interrelated processes in a packaging system
FDFTEC4008A	Apply principles of food packaging
<i>Wine Grape Growing—Specialist Units</i>	
FDFWGG2001A	Bench graft vines
FDFWGG2002A	Carry out potting operations
FDFWGG2003A	Hand prune vines
FDFWGG2004A	Undertake irrigation systems maintenance activities
FDFWGG2006A	Obtain and process rootlings
FDFWGG2008A	Train vines
FDFWGG2011A	Install irrigation components
FDFWGG2013A	Deliver injection requirements
FDFWGG2015A	Support mechanical harvesting operations* <i>AHCMOM202A Operate tractors</i> <i>FDFWGG2018A Operate vineyard equipment</i>
FDFWGG2016A	Install and maintain vine trellis
FDFWGG2017A	Recognise disorders and identify pests and diseases
FDFWGG2019A	Perform vertebrate pest control activities
FDFWGG2022A	Take and process vine cuttings
FDFWGG2023A	Carry out basic canopy maintenance
FDFWGG2024A	Pick grapes by hand
FDFWGG2025A	Plant vines by hand
FDFWGG3013A	Operate spreading and seeding equipment* <i>AHCMOM202A Operate tractors</i>

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AHCARB205A	Operate and maintain chainsaws
AHCCHM101A	Follow basic chemical safety rules
AHCCHM201A	Apply chemicals under supervision
AHCMOM202A	Operate tractors
HLTFA301C	Apply first aid
AHCPCM301A	Implement a plant nutrition program
AHCSOL401A	Sample soils and interpret results
FDFWGG2005A	Maintain callusing environment
FDFWGG2007A	Tend containerised nursery plants
FDFWGG2009A	Operate specialised canopy management equipment* <i>AHCMOM202A Operate tractors</i>
FDFWGG2010A	Field graft vines
FDFWGG2012A	Identify and treat nursery plant disorders
FDFWGG2014A	Operate the irrigation system
FDFWGG2018A	Operate vineyard equipment
FDFWGG2020A	Carry out hot water treatment
FDFWGG2021A	Operate nursery cold storage facilities
FDFWGG3001A	Apply chemicals and biological agents
FDFWGG3002A	Coordinate canopy management activities
FDFWGG3003A	Coordinate crop harvesting activities* <i>FDFWGG2024A Pick grapes by hand</i>
FDFWGG3004A	Coordinate nursery activities* <i>FDFWGG2002A Carry out potting operations</i>

	<p>FDFWGG2006A Obtain and process rootlings</p> <p>FDFWGG2012A Identify and treat nursery plant disorders</p> <p>FDFWGG3009A Monitor and maintain nursery plants*</p> <p>FDFWGG2007A Tend containerised plants</p>
FDFWGG3005A	Perform field nursery activities
FDFWGG3006A	<p>Coordinate hand pruning activities*</p> <p>FDFWGG2003A Hand prune vines</p>
FDFWGG3007A	<p>Implement an irrigation schedule*</p> <p>FDFWGG2014A Operate the irrigation system</p>
FDFWGG3008A	Operate a mechanical harvester
FDFWGG3009A	<p>Monitor and maintain nursery plants*</p> <p>FDFWGG2007A Tend containerised plants</p> <p>FDFWGG2012A Identify and treat nursery plant disorders</p>
FDFWGG3010A	<p>Implement a soil management program*</p> <p>FDFWGG2018A Operate vineyard equipment</p> <p>FDFWGG3001A Apply chemicals and biological agents</p>
FDFWGG3011A	Perform shed nursery activities
FDFWGG3012A	Monitor and control vine disorders and damage
AHCCHM303A	Prepare and apply chemicals
AHCCHM304A	Transport, handle and store chemicals
AHCPGD301A	Implement a plant establishment program
<i>Laboratory Stream – Specialist Units</i>	
FDFLAB2011A	Use basic laboratory equipment
MSL912001A	Work within a laboratory/field workplace (induction)
MSL922001A	Record and present data
MSL943002A	Participate in laboratory/field workplace safety

MSL952001A	Collect routine site samples
MSL952002A	Handle and transport samples or equipment
MSL972001A	Conduct routine site measurements
MSL973001A	Perform basic tests
FDFLAB2001A	Perform basic analytical tests* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2002A	Perform basic microbiological tests* <i>FDFLAB2012A Maintain aseptic environment*</i> <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2004A	Prepare laboratory solutions and stains* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2005A	Prepare and pour culture media* <i>FDFLAB2012A Maintain aseptic environment*</i> <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2006A	Record laboratory data
FDFLAB2007A	Standardise laboratory solutions* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2008A	Analyse laboratory data* <i>FDFLAB2006A Record laboratory data</i>
FDFLAB2009A	Perform packaging quality control procedures* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2010A	Prepare product or show samples* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB2012A	Maintain aseptic environment* <i>FDFLAB2011A Use basic laboratory equipment</i>
FDFLAB3001A	Use computer technology for laboratory applications* <i>FDFLAB2008A Analyse laboratory data*</i> <i>FDFLAB2006A Record laboratory data</i>

<p>FDFLAB3002A</p>	<p>Perform non-routine or specialised tests*</p> <p><i>FDFLAB2006A Record laboratory data,</i> and at least one of the following:</p> <p><i>FDFLAB2001A Perform basic analytical tests*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p> <p>OR</p> <p><i>FDFLAB2002A Perform basic microbiological tests*</i></p> <p><i>FDFLAB2012A Maintain aseptic environment*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p> <p>OR</p> <p><i>FDFLAB2009A Perform packaging quality control procedures*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p>
<p>FDFLAB3003A</p>	<p>Perform routine troubleshooting procedures*</p> <p><i>FDFLAB2008A Analyse laboratory data*</i></p> <p><i>FDFLAB2006A Record laboratory data</i> and at least one of the following:</p> <p><i>FDFLAB2001A Perform basic analytical tests*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p> <p>OR</p> <p><i>FDFLAB2002A Perform basic microbiological tests*</i></p> <p><i>FDFLAB2012A Maintain aseptic environment*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p> <p>OR</p> <p><i>FDFLAB2009A Perform packaging quality control procedures*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p>
<p>FDFLAB3004A</p>	<p>Check and maintain readiness of wine testing equipment*</p> <p><i>FDFLAB2006A Record laboratory data</i> and at least one of the following:</p> <p><i>FDFLAB2001A Perform basic analytical tests*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p> <p>OR</p> <p><i>FDFLAB2002A Perform basic microbiological tests*</i></p> <p><i>FDFLAB2012A Maintain aseptic environment*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p> <p>OR</p> <p><i>FDFLAB2009A Perform packaging quality control procedures*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p>

FDFLAB3005A	<p>Perform instrumental tests or procedures on wine samples*</p> <p><i>FDFLAB2006A Record laboratory data</i></p> <p>and at least one of the following:</p> <p><i>FDFLAB2001A Perform basic analytical tests*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p> <p>OR</p> <p><i>FDFLAB2002A Perform basic microbiological tests*</i></p> <p><i>FDFLAB2012A Maintain aseptic environment*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p> <p>OR</p> <p><i>FDFLAB2009A Perform packaging quality control procedures*</i></p> <p><i>FDFLAB2011A Use basic laboratory equipment</i></p>
<i>Cellar Door Sales - Specialist Units</i>	
DFCD2003A	Evaluate wines (standard)
BSBCUS201A	Deliver a service to customers
SIRXCCS001A	Apply point-of-sale handling procedures
SIRXICT003A	Operate retail information technology systems
SIRXMER001A	Merchandise products
SIRXRSK001A	Minimise theft
SITHCCC001B	<p>Organise and prepare food</p> <p><i>SITXOHS002A Follow workplace hygiene procedures</i></p>
SITHFAB003A	<p>Serve food and beverage to customers*</p> <p><i>SITXOHS002A Follow workplace hygiene procedures</i></p>
SITHFAB004A	<p>Provide food and beverage service*</p> <p><i>SITHFAB003A Serve food and beverage to customers</i></p> <p><i>SITXOHS002A Follow workplace hygiene procedures</i></p>
SITHFAB009A	Provide responsible service of alcohol
SITHFAB011A	Develop and update food and beverage knowledge

SITHFAB012B	Prepare and serve espresso coffee
SITHFAB325A	Provide specialised advice on Australian wines* <i>SITHFAB009A Provide responsible service of alcohol</i> <i>SITHFAB222A Conduct a product tasting for alcoholic beverages</i> <i>SITHFAB005A Provide table service of alcoholic beverages*</i> <i>SITXOHS002A Follow workplace hygiene procedures</i>
SITTIND001B	Develop and update tourism industry knowledge
SITXCCS001B	Provide visitor information
SITXFIN001A	Process financial transactions
SITXOHS002A	Follow workplace hygiene procedures
DFCD2001A	Conduct winery and/or site tours* <i>DFCD2002A Promote wine tourism information*</i> <i>SIRXCCS002A Interact with customers</i>
DFCD2002A	Promote wine tourism information* <i>SIRXCCS002A Interact with customers</i>
DFCD2004A	Perform cellar door stock control procedures <i>DFCD2003A Evaluate wines (standard)</i>
DFCD2005A	Sell cellar door products and services* <i>DFCD2003A Evaluate wines (standard)</i> <i>SIRXCCS002A Interact with customers</i> <i>SITHFAB009A Provide responsible service of alcohol</i>
DFCD2006A	Conduct a standard product tasting* <i>DFCD2003A Evaluate wines (standard)</i> <i>SIRXCCS002A Interact with customers</i> <i>SITHFAB009A Provide responsible service of alcohol</i>
DFCD3001A	Evaluate wines (advanced)* <i>DFCD2003A Evaluate wines (standard)</i>
DFCD3002A	Conduct a specialised product tasting* <i>DFCD2002A Promote wine tourism information</i> <i>DFCD2003A Evaluate wines (standard)</i>

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	<p>FDFCD2006A Conduct a standard product tasting</p> <p>SIRXCCS002A Interact with customers</p> <p>SITHFAB009A Provide responsible service of alcohol</p>
FDFCD3003A	<p>Coordinate winery hospitality activities*</p> <p>SIRXCCS002A Interact with customers</p>
SIRXCCS002A	Interact with customers
SIRXCCS003A	Coordinate interaction with customers
SIRXFIN001A	Balance point-of-sale terminal
SIRXICT003A	Operate retail information technology systems
SIRXMPR006A	Manage promotional activities
SITHFAB326A	<p>Provide specialised advice on imported wines*</p> <p>SITHFAB009A Provide responsible service of alcohol</p> <p>SITHFAB222A Conduct a product tasting for alcoholic beverages</p> <p>SITHFAB005A Provide table service of alcoholic beverages*</p> <p>SITXOHS002A Follow workplace hygiene procedures</p>
Warehousing - Specialist Units	
TLIA2009A	Complete and check import/export documentation
TLIA2021A	Despatch stock
TLIA3017A	Identify products and store to specifications
TLIA3039A	Receive and store stock
TLIB2009A	Check conveyor operational status
TLID1001A	Shift materials safely using manual handling methods
TLID2003A	Handle dangerous goods/hazardous substances
TLID2010A	Operate a forklift
TLID2022A	Conduct weighbridge operations

TLID3011A	Conduct specialised forklift operations
TLIK2010A	Use infotechnology devices in the workplace
TLIP2029A	Prepare and process financial documents
TLIA3010A	Coordinate goods to bond premises
TLIA3015A	Complete receival/despatch documentation
TLIA3016A	Use inventory systems to organise stock control
TLIA3018A	Organise despatch operations
TLIA3019A	Organise receival operations
TLIA3024A	Organise warehouse records operations
TLIA3026A	Monitor storage facilities
TLIA3038A	Control and order stock
<i>General Elective Units</i>	
FDFFS3001A	Monitor the implementation of quality and food safety programs* <i>FDFFS2001A Implement the food safety program and procedures</i>
FDFOP2005A	Work in a socially diverse environment
FDFOP2013A	Apply sampling procedures
FDFOP2065A	Work in confined spaces in the food and beverage industries* <i>FDFOHS2001A Participate in OHS processes</i>
FDFPPL3001A	Participate in improvement processes
FDFPPL3004A	Lead work teams and groups
FDFPPL3005A	Participate in an audit process* <i>FDFOHS2001A Participate in OHS processes</i> <i>FDFOP2063A Apply quality systems and procedures</i> <i>MSAENV272B Participate in environmentally sustainable work practices</i>

FDFTEC3001A	Participate in a HACCP team* <i>FDFFS2001A Implement the food safety program and procedures</i>
FDFTEC3002A	Implement the pest prevention program
FDFWIN2001A	Perform effectively in a wine industry workplace
FDFWIN2002A	Identify and control risks in own work
BSBINT303B	Organise the importing and exporting of goods
MSACMS200A	Apply competitive manufacturing practices
MSACMS201A	Sustain process improvements
MSACMT221A	Apply Just in Time (JIT) procedures
MSACMT230A	Apply cost factors to work practices
MSACMT231A	Interpret product costs in terms of customer requirements
MSACMT240A	Apply 5S procedures in a manufacturing environment
MSACMT250A	Monitor process capability
MSACMT251A	Apply quality standards
MSACMT260A	Use planning software systems in manufacturing
MSACMT261A	Use SCADA systems in manufacturing
MSACMT270A	Use sustainable energy practices
MSACMT280A	Undertake root cause analysis
MSACMT281A	Contribute to the application of a proactive maintenance strategy
MSAENV472B	Implement and monitor environmentally sustainable work practices
SUGPOBB2A	Operate a boiler – basic
SUGPWWT2A	Operate a waste water treatment system

TAEASS401A	Plan assessment activities and processes
TAEASS402A	Assess competence
TAEASS403A	Participate in assessment validation
TAEDEL301A	Provide work skill instruction
TAEDEL404A	Mentor in the workplace

For more detail on Units go to www.training.gov.au; Press <<S>> to bring up the Search box; Enter the Code Deselect All, and then select only Units of Competency

Employability Skills

The following table contains a summary of employability skills for this qualification. Employability Skills are defined as "skills required not only to gain employment, but also to progress within an enterprise so as to achieve one's potential and contribute successfully to enterprise strategic directions". Employability skills are embedded in units of competency and assessed as part of the unit. The Employability Skills for this qualification are listed below.

Communication

- Confirm relevant industry and workplace requirements
- Understand personal and team requirements of relevant industry and workplace standards, regulations and policies
- Complete standard documentation
- Use communication technologies efficiently
- Provide relevant work-related information to others
- Ensure records are accurate and legible
- Establish effective working relationships with colleagues
- Undertake interactive workplace communication
- Support team communication practices

Teamwork

- Explain and implement work team reporting requirements
- Provide support to team members
- Monitor work team tasks in accordance with regulatory and workplace requirements
- Demonstrate and encourage others in working cooperatively with people of different ages, gender, race or religion
- Undertake appropriate and effective communication with team members

Problem Solving

- Identify risks and implement risk control measures for machinery and equipment
- Identify and address problems and faults
- Provide problem solving support to team members
- Evaluate skill requirements of work tasks
- Use problem-solving techniques to determine work requirements
- Assess processes and outcomes against quality criteria
- Implement HACCP or food safety procedures

Initiative and Enterprise

- Contribute to and promote continuous improvement processes
- Seek and provide feedback on procedures and processes
- Collect and assess data and information on work processes
- Identify non-conformances to standards and take appropriate action
- Rectify problems promptly and appropriately
- Monitor and adjust activity in response to operational variations
- Identify, assess and act on existing and potential risks

Planning and Organising

- Determine work requirements in order to meet output targets
- Identify priorities and variables that impact on work planning
- Plan work tasks for self and others as required
- Allocate tasks to operators and monitor outcomes
- Implement contingency plan promptly when incidents occur
- Ensure work tools are ready and available for operations

Self-management

- Manage own work to meet performance criteria
- Monitor information in work area
- Conduct regular housekeeping activities during shift to keep work area clean and tidy at all times
- Maintain currency of relevant, work-related information
- Monitor own work against quality standards and identify areas for improvement
- Understand own work activities and responsibilities
- Identify and apply safety procedures, including the use of protective equipment
- Manage work load priorities and timelines

Learning

- Recognise limits of own expertise and seek skill development if required
- Assess competencies in meeting job requirements
- Ask questions to expand own knowledge
- Maintain skill and knowledge currency
- Participate in meetings to inform work practices

Technology

- Use work machines or equipment in correct operational mode
- Monitor machine operation
- Perform minor maintenance on machinery
- Work with technology safely and according to workplace standards

Registration of Interest

Certificate III in Wine Industry Operations (FDF30411)

Name:	_____				
Address	_____				
Phone	_____	Mobile	_____	Email	_____

Details of other Training Qualifications completed

Study intentions

Study reasons

Employer support

Do you have internet access at work and at home? _____

If yes, what type of internet access do you have? _____

Other information:

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