

COURSE LOCATION

**This course is conducted
at Upper Yarra Secondary College.**

Wednesdays ALL DAY

Upper Yarra Secondary College offers this course on behalf of Box Hill Institute RTO number 4687.

81- 89 Little Yarra Road
Yarra Junction

PO Box 550
Yarra Junction
Victoria 3797

P (03) 5967 1877

F (03) 5967 2109

upper.yarra.sc@education.vic.gov.au

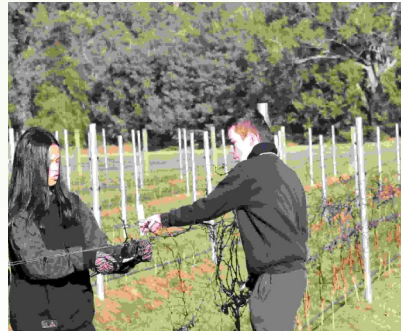
ABN 28 382 779 593

RECOGNITION

On the successful completion of Certificate II in Wine Industry Operations, students are eligible for recognition for two VCE VET units at the unit 1-2 level.

YARRA VALLEY VET CLUSTER

Billanook College
Healesville High School
Lilydale Heights College
Lilydale High School
Mooroolbark College
Mount Lilydale Mercy College
Mount Evelyn Christian School
Yarra Hills Secondary College
Upper Yarra Secondary College



UPPER YARRA
SECONDARY COLLEGE

FBP20521

VET Certificate II in Wine Industry Operations

Current as at June 2023

Disclaimer: All effort has been made to ensure that the information contained in this brochure is correct at the time of publication. However, the information in this brochure is subject to change.



ABOUT THE COURSE

Are you interested in learning in the outdoors?
Do you like tourism, science and/or hospitality?
Would you like employment in a vineyard?

THE AIM

Certificate II in Wine Industry Operations develops the knowledge and skills required by individuals working in production or production support in wine industry operations and is applicable across the full range of winery activities.

At the core level, students will learn to:

- implement food safety programs and procedures
- apply quality systems and procedures
- participate in work health and safety processes

A range of specialist electives also cover skills used in the following wine industry areas:

- process tasks in bottling and packaging, cellar operations and laboratory testing
- customer service tasks in cellar door
- tasks related to viticulture, harvesting and post-harvesting.

MATERIALS COST

\$250 (in 2023)

ENTRY REQUIREMENTS

There are no entry requirements for this qualification.

To successfully complete this course within the specified timeframe, it is recommended that students have sound literacy and numeracy skills.

Please note: This course is only offered to students who are enrolled in Year 10 or above.

COURSE DURATION: 12 MTHS

UNITS

To achieve this qualification, competency must be demonstrated in 13 units of competency.

3 Core Units:

- FBPFYS2002 Apply food safety procedures
- FBPOPR2070 Apply quality systems and procedures
- FBPWHS2001 Participate in work health and safety processes

8 Electives:

Cellar Door

- FBPCDS2002 Provide and present wine tourism information
- FBPOPR2069 Use numerical applications in the workplace
- FBPPPL2001 Participate in work teams and groups

Viticulture

- FBPVIT2003 Hand prune vines
- FBPVIT2004 Pick grapes by hand
- FBPVIT2013 Recognise disorders and identify pests and diseases
- FBPVIT2015 Carry out basic canopy maintenance
- FBPVIT2019 Operate the irrigation system
- FBPVIT3001 Coordinate vineyard operations
- MSL973013 Perform basic tests

<https://training.gov.au/training/details/FBP20521>

EMPLOYMENT

Certificate II in Wine Industry Operations develops a broad range of skills that are necessary for future success within the wine industry with a focus on vineyard maintenance.

Learn how to carry out a range of routine tasks required for grape growing, cellar and other operations on a vineyard or winery.

Job roles may include bottling and packaging, cellar door sales, cellar operations, laboratory, warehousing and wine grape growing.

The Certificate II in Wine Industry Operations can lead to careers as a:

- Cellar Hand
- Bottling and Packaging Line Worker
- Vineyard Worker
- Laboratory Technician
- Cellar Door Sales Assistant
- Waiter
- Bar Attendant
- Food Process Worker

