

COURSE CODE

FDF30411

COURSE

Certificate III in Wine Industry Operations

ENROL TODAY

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WHY CHOOSE TAFE NSW?



Opens career doors. Our industry relationships lead many students directly into work with a range of employers including agencies, studios, galleries and fashion houses.



Global prospects. TAFE NSW graduates possess the technical knowledge, creative-thinking and specialised skills that are highly sought after by employers around the world.



State-of-the-art facilities. Purpose-built creative studios and industry standard software mean you will master the same tools of the trade as leading professionals.



Industry exposure. TAFE NSW partners with industry to provide you with hands-on experience through networking, sponsor programs, competitions, talks, lectures and other creative industry events.



Recognised and respected. TAFE NSW has built its reputation on delivering trusted, industry aligned and nationally recognised training for over 130 years.

Certificate III in Wine Industry Operations

National Course Code: FDF30411 | TAFE NSW Code: FDF30411-05V02-19GRI-023

Qualification Level	Certificate III
Study Type	Workplace
Course Start Date	Anytime
Hours Per Week	10
Duration	2 Years
Delivery Locations	Griffith Campus (Wine Grape Growing)
Course Fees	<p>Subsidised Prices First Qualification: \$2,190.00 Second Qualification: \$2,620.00 Traineeship: \$1,000.00 Concession: \$240.00</p> <p>Non-subsidised Prices Full Fee: \$10,690.00</p>
Course Features	Nationally Recognised Training Traineeship Allowed This training is subsidised by the NSW Government

Course Description

This qualification supersedes and is equivalent to FDF30403 Certificate III in Food Processing (Wine). This qualification covers the following wine industry operational areas:

- bottling and packaging;
- cellar door sales;
- cellar operations;
- laboratory;
- warehousing;
- wine grape growing.

Job Roles

The FDF30411 Certificate III in Wine Industry Operations targets those performing production related roles that require an application of wine industry specific skill and knowledge, including some technical and problem solving ability. This qualification caters for specialised and multi-skilled outcomes and roles that include supervisory or team leader functions within an environment which may include wine grape growing, cellar operations, bottling and packaging, warehousing, laboratory and cellar door sales.

Those performing a purely warehousing role in the wine production industry should consider the TLI31610 Certificate III in Warehousing Operations. Those performing a purely laboratory operations role in the wine production

industry should consider the MSL30109 Certificate III in Laboratory Skills. Those performing a purely cellar door role in the wine production industry should consider the SIT30707 Certificate III in Hospitality.

Additional Qualification advice

Units selected from other Training Packages must be relevant to the work outcome, local industry requirements and the Qualification level.

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.

Note: AgriFood Skills Australia expects that the design of any training delivery and assessment program to support the achievement of this Qualification is based on:

the context required by the industry and/or enterprise
a holistic and integrated

Entry Requirements

There are no entry requirements for the qualification.

Pathways into the qualification Pathways for candidates considering this qualification include:

- * FDF20411 Certificate II in Wine Industry Operations
- * direct entry
- * relevant vocational training and/or work experience

Offering Entry Requirements and Information

This course is delivered on-the-job or by distance: Prior to commencing the course all students must be employed in a relevant role in industry.

This course is designed for individuals working in a winery. Learners can expect to study a minimum of 10 hours per week for up to 2 years to complete the requirements of this qualification. Once enrolled, learners will be contacted by the course co-ordinator to match elective units to the learners workplace role prior to commencing the course.

Information Sessions and more about the course

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Attendance

Wine Grape Growing-This course is delivered on-the-job or by distance. Prior to commencing the course all students must be employed in a relevant role in industry. Select Apply Now for commencement in 2019.

Fee Details

Depending on your previous qualifications and experience your fee may decrease from the maximum shown.

Payment by instalment may also be available. Your fee and eligibility for concession/exemption will be calculated and confirmed during the enrolment process.

This training is subsidised by the NSW Government, and as a result your fee is determined through Training Services NSW formal eligibility criteria. This criteria will determine your exact fee. Students who meet additional specified criteria, may be eligible for a concession fee or a fee exemption. In claiming the concession or exemption students will be required to supply the required evidence to support the claim in accord with the requirements of Smart and Skilled eligibility.

Payment Plans are available through TAFE NSW for Smart and Skilled eligible qualifications.

To activate your eligibility you must pay the student fee component PRIOR to commencement of the learning activity.

How to Enrol

Congratulations on deciding to enrol with TAFE NSW!

Enrolling with us is easy, though the exact process does depend on your course and any prerequisites that go with it. The following steps will set you up to study with us:

Choose your course and where you want to study

Assess your eligibility

Obtain your Unique Student Identifier (USI)

If you have any queries, one of our friendly Customer Service Consultants would be happy to assist you. Call 131 601 or send us an enquiry. We can help talk you through all your options.

Units

FDWGG2014A	Operate the irrigation system
FDWGG2018A	Operate vineyard equipment
DFFOHS2001A	Participate in OHS processes
FDWGG2024A	Pick grapes by hand
FDWGG2025A	Plant vines by hand
FDFOF2064A	Provide and apply workplace information
FDPPPL3002A	Report on workplace performance
FDWGG2015A	Support mechanical harvesting operations

FDFWGG2008A	Train vines
FDFOP2063A	Apply quality systems and procedures
FDFWGG2023A	Carry out basic canopy maintenance
FDFOP2004A	Clean and sanitise equipment
FDFOHS3001A	Contribute to OHS processes
FDFWGG2003A	Hand prune vines
FDFFS2001A	Implement the food safety program and procedures
FDFWGG2016A	Install and maintain vine trellis
FDFWGG3008A	Operate a mechanical harvester
FDFWGG2009A	Operate specialised canopy management equipment

Career Opportunities

Wine industry operator.