

Title	Make additions and add finings to wine and/or juice in a commercial wine cellar operation		
Level	3	Credits	8

Purpose	<p>This unit standard is for people working as entry level cellar hands in the winemaking industry.</p> <p>People credited with this unit standard are able to: explain, prepare for, carry out, and complete fining and making of additions to wine in a commercial wine cellar operation.</p>
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Classification	Food and Related Products Processing > Wine Production - Cellar Operations
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Available grade	Achieved
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Explanatory notes

1 References

Enactments and codes relevant to this unit standard include but are not limited to the: Food Act 1981 and Food Act 2014; Health and Safety in Employment Act 1992, which will be replaced by the Health and Safety at Work Act 2015 when it becomes effective on 4 April 2016; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>.

2 Definitions

Cellar notes refer to instructions written by the winemaker that relate to the processing of wine.

Methods of mixing – refers to tank valve to valve, mixing over the top, hand plunging, hand stirring, gas sparging, tank agitator, venturi, pump overs, submersible pump mixing, rummaging, dosing, CO2 pellets.

Workplace procedures – approved procedures used by the organisation carrying out the work and applicable to the tasks being carried out. They may include but are not limited to – standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality assurance procedures, housekeeping standards, and procedures to comply with legislative and local body requirements.

Fittings refer to – T-piece fittings, joiners, reducers.

Additions include but are not limited to – enzymes, acids, sulphur dioxide, diammonium phosphate, tannin, oak chips, bentonite clay, cream of tartar, liquid sugar, granular sugar, juice concentrate, copper, potassium metabisulphite (PMS), potassium carbonate, calcium carbonate.

Finings may include but are not limited to – egg white, fresh eggs, casein, skim milk, Isinglass, polyvinylpolypyrrolidone (PVPP), carbon, bentonite.

Outcomes and evidence requirements

Outcome 1

Explain finings and additions used in a commercial wine cellar operation.

Evidence requirements

- 1.1 Reasons for using finings and additions in winemaking are explained in accordance with oenology principles.
- 1.2 Methods of adding and/or mixing finings and additions are explained in accordance with workplace procedures.
- 1.3 The preparation and processes used to add finings and make additions to wine are explained in accordance with workplace procedures.

Range evidence for three finings and three additions is required.

Outcome 2

Prepare finings and additions in a commercial wine cellar operation.

Evidence requirements

- 2.1 Potential hygiene and safety hazards when preparing for and making additions and finings to wine are identified, and the steps required to control them are explained and used, in accordance with workplace procedures.
- 2.2 Instructions in cellar notes relating to the preparing of and making of additions and finings to wine are interpreted and identify; preparation of finings and additions, mixing, and the wines to be treated.
- 2.3 Cleaning and sanitising of the equipment required for preparation of additions and finings, and the equipment required for mixing, are confirmed in accordance with workplace procedures.
- 2.4 Finings and additions are prepared in accordance with workplace procedures.

Range interpret instructions, select materials, measure materials, mix materials.
Evidence for at least three preparations of finings and three preparations of additions is required.
- 2.5 Quantities, and equipment set up are verified by supervisor in accordance with workplace procedures.

Range equipment may include but is not limited to – hoses, fittings, tanks, mixers, pumps, valves, testing instrumentation, inert gas system.

Outcome 3

Carry out fining and making additions to wine and/or juice in a commercial wine cellar operation.

Range evidence for three finings and three additions is required.

Evidence requirements

3.1 Finings and additions are made to wine and/or juice in accordance workplace procedures.

3.2 Processes are monitored and deviations are identified, reported, and corrective actions are taken, in accordance with workplace procedures.

Range monitoring may include but is not limited to – checking equipment function, checking process, collecting samples for analysis.

Outcome 4

Complete the fining and additions process.

Evidence requirements

4.1 Equipment used in finings and additions processes is cleaned and stored in accordance with workplace procedures.

4.2 Waste and sub-standard materials are handled, disposed of, or recycled in accordance with workplace procedures.

4.3 Unused materials are stored in accordance with workplace procedures.

4.4 Documentation is completed and results of monitoring of fining and additions are communicated in accordance with workplace procedures.

Range documentation may include but is not limited to – fining lot codes, batch codes, traceability records.

Planned review date	31 December 2019
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	19 November 2015	N/A

Consent and Moderation Requirements (CMR) reference	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the CMRs. The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact Competenz at qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.