

<b>Title</b>	<b>Demonstrate knowledge of the maturation and storage of fermented beverages</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to: demonstrate familiarity with the layout and purpose of the vessels and plant in maturation areas or cellars; describe maturation operations; and explain the effect of maturation on products.
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<b>Classification</b>	Food and Related Products Processing > Food Production - Beverages
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 This unit standard is a general introduction to maturation and beverage storage. For more specific unit standards that cover the actual transferring and distribution of beverages with the processing area and the monitoring of storage cellars see unit standards 7750 and 7760.
- 2 This unit standard must be assessed in context of at least one of the following fermented beverage products: beer, wine or vinegar.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate familiarity with the layout and purpose of the vessels and plant in maturation areas or cellars.

#### Performance criteria

- 1.1 The general layout of a maturation plant is described in terms of the vessels and plant contained within it, and the movement of materials between them.
- 1.2 Types of vessels are described in terms of purpose, materials used, and vessel shape.
- 1.3 Specialist equipment and systems for process aids are described in terms of the operations they perform.

#### Outcome 2

Describe maturation operations.

**Performance criteria**

- 2.1 The description gives the purpose of maturation in terms of its effect on a fermented beverage.
- 2.2 The description details the maturation cycle for a fermented beverage in terms of temperature and time.  
  
Range maturation cycle described may be – warm or cold.
- 2.3 The description details the systems for transferring beverage into maturation vessels as they apply in a cellar.
- 2.4 The description details the addition of ingredients or process aids used during maturation in terms of their effect on the product.  
  
Range evidence of three additions is required.

**Outcome 3**

Explain the effect of maturation on products.

**Performance criteria**

- 3.1 The explanation relates the effects of maturation on product in terms of haze control and separation of solids.
- 3.2 The explanation relates the effects of maturation on product flavour in terms of desirable and undesirable flavours, and yeast activity.
- 3.3 The explanation describes analytical changes in fermented beverages during maturation in terms of alcohol and ester production, carbonation, clarity, aroma and taste.
- 3.4 The explanation describes process checks and quality control as they relate to a fermented beverage quality control system.

**This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.**

**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	6 May 1999	31 December 2022
Review	2	24 May 2005	31 December 2022
Review	3	28 January 2021	31 December 2022

<b>Consent and Moderation Requirements (CMR) reference</b>	0111
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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