

<b>Title</b>	<b>Move yeast lees from bottle-fermented sparkling wines by riddling manually</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	People credited with this unit standard are able to use safe working practices, and complete preparations and riddle bottle-fermented sparkling wines.
----------------	--

<b>Classification</b>	Food and Related Products Processing > Food Production - Beverages
-----------------------	--

<b>Available grade</b>	Achieved
------------------------	----------

### Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to the: Health and Safety in Employment Act 1992; Health and Safety in Employment Regulations 1995; Food Act 1981; Food Hygiene Regulations 1974; Food (Safety) Regulations 2002; Resource Management Act 1991; and their associated regulations and subsequent amendments.
- 2 Definitions  
*Organisational procedures* refers to documents that include: worksite rules, codes, and practices; equipment operating instructions; production specifications; documented quality management systems; and health and safety requirements.  
*Equipment* refers to riddling racks.  
*Sparkling wines* refers to any of: bottle-fermented sparkling, methode champenoise, or cuvee wines.  
*PPE* refers to personal protective equipment and may include but is not limited to: protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
- 3 Competence is to be demonstrated on at least two occasions of riddling manually.

### Outcomes and performance criteria

#### Outcome 1

Use safe working practices.

#### Performance criteria

- 1.1 PPE is used in accordance with organisational procedures.

- 1.2 Work environment is kept clean and free from hazards in accordance with organisational procedures.

Range hazards to – personnel, product, plant.

- 1.3 Documentation is referred to and/or completed in accordance with organisational procedures.

## Outcome 2

Complete preparations and riddle bottle-fermented sparkling wines.

### Performance criteria

- 2.1 Selected bottles are loaded and secured into racks in accordance with organisational procedures.
- 2.2 Racks are labelled in accordance with organisational procedures.
- 2.3 Handling of bottle-fermented sparkling wines optimises riddling process in accordance with organisational procedures.
- 2.4 Bottle-fermented sparkling wines are riddled in accordance with organisational procedures.

**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	17 August 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
--	------

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.