

Title	Remove yeast lees from bottle-fermented sparkling wines by disgorging		
Level	2	Credits	5

Purpose	People credited with this unit standard are able to: use safe working practices; prepare to disgorge bottle-fermented sparkling wines; disgorge bottle-fermented sparkling wines; and flush liqueur, shut down, and clean machinery.
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Classification	Food and Related Products Processing > Food Production - Beverages
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Available grade	Achieved
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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 Range
Equipment may include but is not limited to – de-capping, liqueur dosing, corking, or glycol bath equipment.
- 3 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.
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.
- 4 Competence is to be demonstrated on at least two occasions of disgorging.

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

Prepare to disgorge bottle-fermented sparkling wines.

Performance criteria

- 2.1 Riddled bottle-fermented sparkling wines are available for disgorging in sufficient quantity for the production run, in accordance with organisational procedures.
- 2.2 Riddled quality of bottle-fermented sparkling wines is checked in accordance with organisational procedures.
- 2.3 Temperature of glycol bath is checked in accordance with organisational procedures.
- 2.4 Disgorging equipment is set up in accordance with organisational procedures.

Outcome 3

Disgorge bottle-fermented sparkling wines.

Performance criteria

- 3.1 Disgorging of bottle-fermented sparkling wines is in accordance with organisational procedures.
- Range free from yeast lees, correct dosage, fill height.
- 3.2 Liqueur content of disgorged bottle-fermented sparkling wine is in accordance with organisational procedures.

Outcome 4

Flush liqueur, shut down, and clean machine.

Performance criteria

- 4.1 Bottles of finished product are removed from machine and replaced with empty bottles in accordance with organisational procedures.

- 4.2 Liqueur is isolated and Clean-in-Place (CIP) medium is introduced to machine in accordance with organisational procedures.
- 4.3 Machine is shut down and cleaned 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

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