Sample grapes for grape maturity

Level 3
Credits 3

Purpose
This unit standard is for people working in the viticulture industry. People credited with this unit standard are able to: describe the importance of sampling for grape maturity; identify a range of grape maturity sampling methods and demonstrate knowledge of sources of error when sampling; prepare for grape maturity sampling; sample grapes for grape maturity assessment; and record and/or store grape sampling information in a retrievable format.

Subfield Horticulture
Domain Viticulture
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Accreditation Evaluation of documentation and visit by NZQA, industry and teaching professional in the same field from another provider.

Standard setting body (SSB) Primary Industry Training Organisation

Accreditation and Moderation Action Plan (AMAP) reference 0032
This AMAP can be accessed at http://www.nzqa.govt.nz/framework/search/index.do.

Special notes
1. *Workplace procedures* refers to verbal or written instructions to staff on procedures for the worksite and equipment.
2. Legislation relevant to this unit standard includes but is not limited to the Health and Safety in Employment Act 1992, the Resource Management Act 1991.
Elements and performance criteria

Element 1
Describe the importance of sampling for grape maturity.

Performance criteria
1.1 The importance of grape maturity sampling is described in terms of winery and vineyard operations.

Element 2
Identify a range of grape maturity sampling methods and demonstrate knowledge of sources of error when sampling.

Performance criteria
2.1 A range of grape maturity sampling methods is identified.
2.2 Sources of errors that can occur when sampling for grape maturity are described.
   Range - human, vineyard, timing, environmental.

Element 3
Prepare for grape maturity sampling.

Performance criteria
3.1 Sampling requirements are identified in terms of site and crop characteristics.
3.2 Equipment is identified and confirmed as available and ready for use.

Element 4
Sample grapes for maturity assessment.

Performance criteria
4.1 Samples are collected in accordance with workplace procedures and consistent with sampling method used.
4.2 Samples are packaged and delivered to winery in accordance with workplace procedures.

**Element 5**

Record and/or store grape sampling information in a retrievable format.

**Performance criteria**

5.1 Grape sampling information is recorded in accordance with workplace procedures.

**Please note**

Providers must be accredited by the Qualifications Authority, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by the Qualifications Authority before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP 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 the New Zealand Industry Training Organisation www.primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.