

<b>Title</b>	<b>Demonstrate knowledge of matching beer and wine with food</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>3</b>

<b>Purpose</b>	<p>This theory-based unit standard is for people serving or studying the service of alcoholic beverages in the hospitality industry.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of factors that influence matching beer and wine with food; and identify and match beer and wine with the establishment’s menu items.</p>
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<b>Classification</b>	Hospitality > Food and Beverage Service
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<b>Available grade</b>	Achieved
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**Guidance Information**

- 1 Definitions
  - Establishment requirements* – any policy, procedure, process or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.
  - Matching* – the chosen item being in harmony with the beer, wine or food.
  - Characteristics* – temperature, texture and flavour of beer, wine and food.
- 2 Legislation and regulations to be complied with include but are not limited to – Sale and Supply of Alcohol Act 2012, Sale and Supply of Alcohol Regulations 2013.

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**Outcomes and performance criteria**

**Outcome 1**

Demonstrate knowledge of factors that influence matching beer and wine with food.

**Performance criteria**

- 1.1 Reasons for matching beer and wine with food are described in terms of enhancing the dining experience.
- 1.2 Types of beer and wines are identified by taste.

Range wine types include but are not limited to – one white, one red, one sparkling, one dry, one sweet;  
 beer types include but are not limited to – one ale, one lager, one stout.

- 1.3 Factors that affect how to match beer and wine with food are described in terms of tannin, sweetness level, alcohol content, flavour, temperature, and taste characteristics.
- 1.4 Main characteristics of dishes are identified in terms of matching with the most suitable beer and/or wine.
- Range wine types include but are not limited to – one white, one red, one sparkling, one dry, one sweet;  
beer types include but are not limited to – one ale, one lager, one stout;  
evidence includes but is not limited to – three different items from the establishment's menu.
- 1.5 Food types and flavours on the establishment's menu that are difficult to match with beer and wine are identified.

## Outcome 2

Identify and match beer and wine with the establishment's menu items.

Range wine types include but are not limited to – one white, one red, one sparkling, one dry, one sweet;  
beer types include but are not limited to – one ale, one lager, one stout;  
evidence must include but is not limited to – three different items from the establishment's menu.

## Performance criteria

- 2.1 Options for beer and wine that match an establishment's menu items are identified in accordance with establishment requirements.
- 2.2 Best matches are identified from the options on the establishment's menu and described in terms of type of beer and wine and menu items.

<b>Planned review date</b>	31 December 2026
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## Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	25 July 2006	31 December 2017
Review	2	12 December 2008	31 December 2017
Review	3	20 February 2014	31 December 2017
Revision	4	19 November 2015	31 December 2023
Review	5	25 November 2021	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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### Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.