

Title	Demonstrate knowledge of matching beer and wine with food		
Level	3	Credits	3

Purpose	<p>This entry-level 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 the 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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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Explanatory notes

- 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.

Outcomes and evidence requirements

Outcome 1

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

Evidence requirements

- 1.1 Reasons for matching beer and wine with food are explained 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.

Evidence requirements

- 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 explained in terms of type of beer and wine and menu items.

Planned review date	31 December 2019
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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	N/A

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

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the CMR. The CMR 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 ServiceIQ at qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.