Title	Demonstrate knowledge of winemaking processes and procedures		
Level	3	Credits	6

Purpose	This unit standard covers introductory level knowledge for people working in the cellar operations area of the winemaking industry. People credited with this unit standard are able to; provide an overview the winemaking process, demonstrate knowledge of quality management procedures used in wine production, and demonstrate knowledge of the management of waste and waste products in the winemaking process.

Classification	Food and Related Products Processing > Wine Production - Cellar Operations

Available grade	Achieved

Explanatory notes

1   References
Enactments and codes relevant to this unit standard include but are not limited to the:
Food Act 1981 and Food Act 2014; Health and Safety in Employment Act 1992, which will be replaced by the Health and Safety at Work Act 2015 when it becomes effective on 4 April 2016; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; Australia New Zealand Food Standards Code, available at http://www.foodstandards.govt.nz/.

2   Definitions
GMP – Good Manufacturing Practice.
SWNZ – Sustainable Winegrowing New Zealand.

Outcomes and evidence requirements

Outcome 1

Provide an overview of the winemaking process.

Range   red, white, sparkling, late harvest.

Evidence requirements

1.1   The winemaking process is described in terms of its stages, the physical and chemical changes that take place, and their effect on the final product.

1.2 Critical aspects of the winemaking process are described in terms of their importance to final product and how they are achieved.

Range three of – fermentation management, maceration, barrel maturation, temperature and temperature control, ageing, residual sugar, acidity control, carbonation, record keeping.

Outcome 2

Demonstrate knowledge of quality management procedures used in wine production.

Evidence requirements

2.1 Standard industry quality assurance and control procedures are outlined.

Range standard operating procedures, equipment cleaning, refrigeration, quality control points, documentation and records, GMP, SWNZ.

2.2 The consequences of deviations from critical quality control procedures are described for selected stages in the winemaking process.

Range stages – receiving, crushing, pressing, fermenting, additions, fining, blending, filtering, ageing, quality testing, bottling; evidence for six stages is required.

Outcome 3

Demonstrate knowledge of the management of waste and waste products in the winemaking process.

Evidence requirements

3.1 Practices to optimise production efficiency and minimise waste are described.

Range a minimum of three practices.

3.2 Practices to comply with waste discharge bylaws are described.

Range at least one practice for – solid waste, liquid waste, grape marc.

Planned review date	31 December 2019

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	19 November 2015	N/A

Consent and Moderation Requirements (CMR) reference	0013

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 Competenz at qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.