

Title	Demonstrate knowledge of hazards, legislation, and personal safety in commercial wine cellar operations		
Level	3	Credits	6

Purpose	<p>This unit standard covers introductory level knowledge for people working in cellar operations in the winemaking industry.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of hazards in wine cellar operations, and their management; and demonstrate knowledge of legislation and codes of practice applicable to wine production in commercial wine cellar operations.</p>
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Classification	Food and Related Products Processing > Wine Production - Cellar Operations
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Available grade	Achieved
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Explanatory notes

1 References

Legislation relevant to this unit standard includes but is 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; Hazardous Substances and New Organisms Act 1996, Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>.

2 Definitions

WSMP – wine standard management plan.
SWNZ – Sustainable Winegrowing New Zealand.
ISO – International Organisation for Standardization.
BRC – British Retail Consortium.
HACCP – Hazard analysis and critical control points.
PPE – personal protective equipment.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of hazards in commercial wine cellar operations, and their management.

Evidence requirements

- 1.1 Hazards that exist in cellar operations work areas are identified and described.
- Range hazards associated with at least six of – grape intake area, press area, clarification area, cellar floor, tank farm, vehicle operating areas, barrel halls, dry goods stores, chemical stores.
- 1.2 Hazards associated with gasses and chemicals are identified and described.
- Range gasses – carbon dioxide, nitrogen, oxygen, ozone, LPG.
chemicals – caustic soda, citric acid, hydrogen peroxide, sanitizing agents.
Hazards associated with at least six chemicals and/or gasses.
- 1.3 Standard industry practices for managing hazards are described.
- Range for the six hazards identified in ER 1.2.
- 1.4 Hazards associated with the human condition are identified and described in terms of their causes, consequences, and the means of controlling them.
- Range fatigue, human error, lack of personal hygiene, infection, drug and alcohol use.
- 1.5 Hazard identification and reporting procedures are described for a specified work area.
- Range in relation to the candidates workplace.

Outcome 2

Demonstrate knowledge of legislation and codes of practice applicable to wine production in commercial wine cellar operations.

Evidence requirements

- 2.1 Food safety and hygiene legislation and codes are stated and outlined.
- Range legislation listed in explanatory notes.
- 2.2 Employer and employee legal responsibilities relating to workplace safety and hazards are explained.
- 2.3 Standards used by a specified winery are described in terms of the reasons for selection.
- Range may include but are not limited to – WSMP, SWNZ, ISO14001, ISO9001, BRC, HACCP, BioGro organics.
- 2.4 Procedures and documentation that enable the traceability of chemicals are described for a specified winery.

Range may include but is not limited to – batch codes, product codes, lot codes.

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	19 November 2015	N/A

Consent and Moderation Requirements (CMR) reference	0013
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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 Competenz at qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.