

Title	Work effectively within a team in a commercial wine cellar operation		
Level	3	Credits	5

Purpose	<p>This unit standard is for people working as entry level cellar hands in the winemaking industry.</p> <p>People credited with this unit standard are able to: explain the benefits of effective teamwork, communicate effectively within a team, and participate in a team to achieve goals, in a commercial wine cellar operation.</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

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

Workplace procedures – approved procedures used by the organisation carrying out the work and applicable to the tasks being carried out. They may include but are not limited to – standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality assurance procedures, housekeeping standards, procedures to comply with legislative and local body requirements.

Cellar notes refer to instructions written by the winemaker, for winery staff, that relate to the processing of juice and wine.

Anticipated problems refer to problems that the candidate can see are likely to arise because of current workplace circumstances or practices.

Outcomes and evidence requirements

Outcome 1

Explain the benefits and application of teamwork in a commercial wine cellar operation.

Evidence requirements

- 1.1 The benefits of effective teamwork are explained in terms of staff morale, workflow, efficiencies, operational and financial outcomes.
- 1.2 The structure of candidate's work team is described in terms of individual roles and responsibilities, and lines of communication.
- 1.3 Potential barriers to effective teamwork are described.

Outcome 2

Communicate effectively within a commercial wine cellar operation.

Evidence requirements

- 2.1 Communication is clear, uses accepted industry terms and respectful language.
- 2.2 Responses to verbal and written instructions demonstrate a clear understanding of their content.
- 2.3 Anticipated problems are communicated in accordance with workplace procedures.

Range Anticipated problems may relate to – work flow, production rate, quality, process, safety and health, equipment, utilities, personnel and/or cultural issues; evidence is required for three.

Outcome 3

Participate in a team to achieve goals within a commercial wine cellar operation.

Evidence requirements

- 3.1 Team goals are identified and described.
- 3.2 Contributions to team activities are relevant, constructive and show respect for others.
- 3.3 Actions comply with and reinforce team goals and dynamics.
- 3.4 Assistance is requested from other team members when required to meet work task and/or production requirements.
- 3.5 Assistance is provided to others in accordance with workplace procedures.
- 3.6 Team achievements are reviewed in terms of identified goals, and corrective actions are discussed and taken as required.

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.