

Title	Transfer wine in a commercial wine cellar operation		
Level	3	Credits	10

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: prepare to, carry out, and complete wine transfers, 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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Entry information	
Critical health and safety prerequisites	Unit Standard 29241, <i>Demonstrate knowledge of equipment, gasses, and chemicals used in a commercial wine cellar operation.</i>

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

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

Equipment refers to pumps (positive displacement, hydrodynamic), hoses, valves (ball, gate, butterfly, non-return), fixed lines, fittings.

Fittings refers to joiners, reducers, and T-piece fittings.

Wine for this unit standard includes unfermented juice.

Wine characteristics refer to varietal, colour, smell, clarity.

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, and procedures to comply with legislative and local body requirements.

Tank dip measurements are physical measurements taken to determine the volume of liquid in a tank.

3 Range

Transfers – racking, topping, blending, mixing, general vessel to vessel transfers (barrel to tank, tank to tank).

Note: this standard does not include the receiving and despatching of bulk wine or juice which is covered in unit standard 24247.

Outcomes and evidence requirements

Outcome 1

Prepare to transfer wine in a commercial wine cellar operation.

Evidence requirements

1.1 Potential hygiene and safety hazards when transferring wine are identified, and the steps required to control them are explained and used, in accordance with workplace procedures.

1.2 Instructions in cellar notes relating to the details of the transfer process are interpreted.

Range transfer details include but are not limited to – tank identification, wine to be transferred, tank dip measurements, volumes of product, volumes and location of storage tanks, volumes and location receiving tanks, method of transfer; flow rate, temperature.

1.3 Cleaning and sanitising of the transfer equipment are confirmed in accordance with workplace procedures.

1.4 Equipment for transfer is connected, and quantities and the set-up, are verified by supervisor in accordance with workplace procedures.

Range may include but is not limited to – hoses, fittings, tanks, mixers, pumps, valves, instrumentation, inert gas system.

Outcome 2

Carry out wine transfers in a commercial wine cellar operation.

Evidence requirements

2.1 Transfer equipment is operated and flow rates are controlled, in accordance with workplace procedures.

2.2 Wine sampling and quality control checks are carried out in accordance with workplace procedures.

- 2.3 Communication is maintained to advise the progress of the transfer, tank levels, and volumes to relevant parties in accordance with workplace procedures.
- 2.4 Monitoring of the wine condition and transfer equipment identifies deviations, and corrective actions are taken, in accordance with workplace procedures.

Range equipment monitoring may include but is not limited to – flow rates, finish times, ullages, tank levels, leakage, spills;
wine conditioning monitoring may include but is not limited to – dilution, oxidation, dissolved oxygen, dissolved carbon dioxide, wine characteristics, temperature.

Outcome 3

Complete wine transfers in a commercial wine cellar operation.

Evidence requirements

- 3.1 Transfers are verified as complete and equipment is shut down in accordance with workplace procedures.

Range may include but is not limited to – transfer volume verified, tank dips, push through, wine-water taste off interface, shutdown, isolation, disconnection.

- 3.2 Equipment is inspected, cleaned, and stored in accordance with workplace procedures.
- 3.3 Equipment maintenance requirements are identified, reported, and corrective action is taken in accordance with workplace procedures.
- 3.4 Outcomes of the wine transfer are documented and communicated, in accordance with workplace procedures.

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 CMRs. 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.