

Title	Receive and despatch bulk wine		
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: identify loading and unloading equipment and associated requirements; prepare to, receive and despatch bulk wine; and complete the receiving and despatch processes.</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

Tankering is the process of transporting wine by road using a tanker.

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

Wine for this unit standard includes unfermented juice.

Fittings – T-piece fittings, joiners, reducers.

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.

Outcomes and evidence requirements

Outcome 1

Identify receiving and despatch equipment and associated requirements.

Evidence requirements

- 1.1 Transfer equipment and associated requirements are identified and described in accordance with workplace procedures.
- Range receiving and despatch equipment may include but is not limited to – control systems, fittings, pumps, valves, meters, pipelines, hoses, manifolds, drainage and bunding facilities, inert gas systems, camlocks:
associated requirements include but are not limited to – cellar notes, identification of correct storage tanks, capacity of receiving tanks, data transfer, communication.
- 1.2 Type of pump specified for the operation is described in terms of components, operation, and characteristics that make it suitable for the task.
- 1.3 Fittings and hoses identified for the operation are described in terms of components, operation, and characteristics that make it suitable for the task.
- 1.4 The quality control procedures and specifications for the receiving and despatch of bulk wine or juice are identified in accordance with workplace procedures.
- Range quality specifications may include but is not limited to – clarity, temperature, sulphur levels, DO and DCO₂ measurements, filterability index, turbidity.

Outcome 2

Prepare to receive and/or despatch bulk wine.

Evidence requirements

- 2.1 Potential hygiene and safety hazards are identified, and the steps required to control them are explained and used, in accordance with workplace procedures.
- Range safety hazards may include but are not limited to – heights, curved surface walkways, wet surfaces.
- 2.2 Instructions in cellar notes and transport documentation are interpreted and confirm volumes, destination, and special requirements.
- Range transport documents may include but are not limited to – delivery documents, vessel cleaning certificate, calibrated vessel volume.
- 2.3 Cleaning and sanitising of the receiving and/or despatch tanks, and transfer equipment, are confirmed in accordance with workplace procedures.
- 2.4 Equipment is selected and connected, and set up is verified by supervisor, in accordance with workplace procedures.
- Range may include but is not limited to – pumps, valves, instrumentation, fittings.

2.5 Preloading and unloading checks are carried out in accordance with workplace procedures.

Range may include but is not limited to – positioning and connection, equipment availability and condition, wine or juice quality and quantity, tank contents and condition, gassing of tank(s), inert gas cover.

Outcome 3

Receive and despatch bulk wine.

Evidence requirements

3.1 Equipment is operated and wine is transferred in accordance with workplace procedures.

3.2 Sampling and quality control checks are carried out in accordance with workplace procedures.

3.3 Flow rates are controlled and monitored and ensures wine or juice is transferred in accordance with workplace procedures.

3.4 Communication is maintained to advise the progress of the transfer, tank levels, and volumes in accordance with workplace procedures.

3.5 Deviations from normal operating conditions are identified, and corrective actions are taken, in accordance with workplace procedures.

Range deviations may include but are not limited to – vapour lock, pressure differential, operator error, spills, leaks, excess flow, contamination, pump and valve malfunction, instrument malfunction, overflow.
Evidence of corrective actions for three different deviations is required.

Outcome 4

Complete the receiving and despatch processes.

Evidence requirements

4.1 Receiving and despatch operations are verified as complete and equipment is shut down in accordance with workplace procedures.

Range may include but is not limited to – tank levels, push through, isolation, disconnection.

4.2 Waste and sub standard materials are handled, disposed of, or recycled in accordance with workplace procedures.

- 4.3 Equipment is cleaned and stored in accordance with workplace procedures.
- 4.4 Documentation is completed, and the results of the transfer are communicated in accordance with workplace procedures.

Range may include but is not limited to – bills of lading, load receipts, weighbridge documents, product certificate of quality, log books, computer records.

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.