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| Title | Carry out barrel hall operations in a commercial wine cellar operation | | |
| Level | 3 | Credits | 10 |

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| 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: demonstrate knowledge of barrel hall gas detection systems; explain barrel and cask handling techniques; wash, handle and stack, fill, top, and stir wine in barrels, in 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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| Entry information | |
| Critical health and safety prerequisites | Candidates must hold a forklift licence issued in accordance with the Approved Code of Practice for Training Operators and Instructors of Powered Industrial Lift Trucks (Forklifts). |

Explanatory notes

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

Demonstrate knowledge of barrel hall gas detection systems in a commercial wine cellar operation.

Evidence requirements

- 1.1 The reasons for having a gas detection system in the barrel hall are explained.
- 1.2 Alarm set points for the gas detection system are identified.
- 1.3 Actions to be taken when the alarm is triggered are explained in accordance with workplace procedures.

Outcome 2

Describe barrel and cask handling techniques in a commercial wine cellar operation.

Evidence requirements

- 2.1 Methods used for moving barrels and casks are explained in terms of hazards, safety, safety equipment, minimising barrel damage, and lifting equipment used.

Range moving methods may include but are not limited to – manual handling, forklift, pallet truck.
- 2.2 Methods used to stack barrels and casks are explained in terms of safety hazards, safety equipment, lifting equipment used, and devices for securing barrels in position.

Range methods – pyramid, cradle, stillage, fixed racks, chocking.

Outcome 3

Wash wine barrels in a commercial wine cellar operation.

Evidence requirements

- 3.1 Potential hygiene and safety hazards when washing barrels are identified, and the steps required to control them are explained and used, in accordance with workplace procedures.
- 3.2 Instructions in cellar notes are interpreted and identify barrels to be washed and washing method in accordance with workplace procedures.
- 3.3 Equipment required is assembled, cleaned and sanitised in accordance with workplace procedures.
- 3.4 Lees recovery and barrel washing are carried out in accordance with workplace procedures.

Range one of – wash in place, cradle washer.

- 3.5 Visual and odour checks are carried out and confirm the washing has been effective. When necessary, corrective action is taken in accordance with workplace procedures.
- 3.6 Equipment is cleaned and stored, lees and spills are cleaned up in accordance with workplace procedures.
- 3.7 Documentation is completed and stored in accordance with workplace procedures.

Outcome 4

Handle and stack barrels in a commercial wine cellar operation.

Evidence requirements

- 4.1 Safe work practices associated with handling and stacking barrels are identified and used in accordance with workplace procedures.
- 4.2 The area for barrels to be stacked is prepared in accordance with workplace procedures.
- 4.3 Barrels are moved in accordance with workplace procedures.
- Range moving methods may include but are not limited to – manual handling, forklift, pallet truck.
- 4.4 Barrels are positioned and stacked in accordance with workplace procedures.
- 4.5 Documentation is completed and stored in accordance with workplace procedures.

Outcome 5

Fill barrels with wine product.

Evidence requirements

- 5.1 Potential hygiene and safety hazards when filling barrels are identified, and the steps required to control them are explained and used, in accordance with workplace procedures.
- 5.2 Instructions in cellar notes are interpreted and identify barrels to be filled and wine to be used, in accordance with workplace procedures.
- 5.3 Equipment required is selected, assembled, and cleaned and sanitised in accordance with workplace procedures.
- 5.4 New barrels are prepared and are checked for contamination and condition in accordance with workplace procedures.

Range contamination checks may include but are not limited to – visual, odour.

- 5.5 Wine is prepared for barrel storage in accordance with workplace procedures.
- 5.6 Filling set up is verified by supervisor in accordance with workplace procedures.
- 5.7 Barrels are filled, fill levels are checked, and bungs are selected and fitted in accordance with workplace procedures.
- 5.8 Equipment is cleaned and stored, barrels and spills are cleaned up in accordance with workplace procedures.
- 5.9 Documentation is completed and stored in accordance with workplace procedures.

Outcome 6

Top up barrels in a commercial wine cellar operation.

Evidence requirements

- 6.1 Potential hygiene and safety hazards when topping up barrels are identified, and the steps required to control them are explained and used, in accordance with workplace procedures.
- 6.2 Instructions in cellar notes are interpreted to identify barrels to be topped and wine to be used, in accordance with workplace procedures.
- 6.3 Equipment required is assembled, cleaned and sanitised in accordance with workplace procedures.
- 6.4 Wine for topping is selected and checked in accordance with workplace procedures.
- 6.5 Equipment set up is verified by supervisor in accordance with workplace procedures.
- 6.6 Wine and barrels are checked for spoilage, and corrective action is taken, in accordance with workplace procedures.

Range spoilage – mould, film, odour, fruit flies, extreme ullage; corrective action for at least one type of spoilage.
- 6.7 Barrels are topped and bungs replaced in accordance with workplace procedures.
- 6.8 Equipment is cleaned and stored, barrels and spills are cleaned up, in accordance with workplace procedures.

- 6.9 Documentation is completed and stored in accordance with workplace procedures.

Outcome 7

Stir wine in barrels in a commercial wine cellar operation.

Evidence requirements

- 7.1 Potential hygiene and safety hazards when stirring wine in barrels are identified, and the steps required to control them are explained and used, in accordance with workplace procedures.
- 7.2 Instructions in cellar notes are interpreted to identify barrels to be stirred and method to be used, in accordance with workplace procedures.
- 7.3 Equipment required is assembled, cleaned and sanitised in accordance with workplace procedures.
- 7.4 Set up is verified by supervisor in accordance with workplace procedures.
- 7.5 Barrels are checked for signs of spoilage and corrective action is taken in accordance with workplace procedures.
- Range spoilage – mould, film, odour, fruit flies, extreme ullage; corrective action for at least one type of spoilage.
- 7.6 Barrels are stirred in accordance with workplace procedures.
- 7.7 Equipment is cleaned and stored, barrels and spills are cleaned up in accordance with workplace procedures.
- 7.8 Documentation is completed and stored in accordance with workplace procedures.

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| 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 |
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| Registration | 1 | 19 November 2015 | N/A |

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| 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.