Title	Explain sustainable waste management practices used in a commercial wine cellar operation		
Level	4	Credits	5

Purpose	This unit standard is for people who carry out and control wine production processes in the winemaking industry. People credited with this unit standard are able to describe the management and control of solid and liquid waste in a commercial wine cellar operation, and explain processes to improve the sustainability of a commercial wine cellar operation.

Classification	Food and Related Products Processing > Wine Production - Cellar Operations

Available grade	Achieved

Explanatory notes

1   References
Enactments and codes relevant to this unit standard include but are not limited to the:
Food Act 1981and Food Act 2014; Health and Safety in Employment Act 1992;
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, and procedures to comply with legislative and local body
requirements.

3   *Assessment information*
Competencies in this unit standard should be assessed for a commercial wine cellar
operation familiar to and selected by the candidate.

Outcomes and evidence requirements

Outcome 1

Explain the management and control of solid and liquid waste in a commercial wine cellar
operation.

Evidence requirements

1.1   The solid and liquid waste streams produced by the cellar operation are identified and described in terms of their sources, volumes, and outflow points.

1.2   The methods used to dispose of waste identified in ER 1.1 are explained in terms of workplace procedures and policies, and sustainability compliance.

1.3   Recycling procedures are described in terms of workplace procedures and policies.

        Range   may include but is not limited to – plastics, glass, paper, metal.

1.4   The management of water use is explained in terms of workplace procedures, policies, and systems.

        Range   may include but is not limited to – water in, water out.

1.5   The procedures used to manage spills are described in terms of workplace procedures.

1.6   The consequences to the winery and/or cellar operation of noncompliance with sustainable practices and procedures are explained.

Outcome 2

Explain processes to improve the sustainability of a commercial wine cellar operation.

Evidence requirements

2.1   Key motivators for sustainable operations are identified and their impact is explained.

        Range   motivators may include but are not limited to – financial, environmental, marketplace reputation.
                    Evidence of two motivators is required.

2.2   Sustainability policies, goals and/or objectives are outlined for the selected cellar operation.

2.3   Processes and procedures to improve the sustainability of the cellar operation are identified and described.

Planned review date	31 December 2019

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

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.