

Title	Demonstrate knowledge of the processes used to make additions to wine in a commercial wine cellar operation		
Level	4	Credits	5

Purpose	<p>This unit standard is for people who carry out and control wine production processes in the winemaking industry.</p> <p>People credited with this unit standard are able to explain; the purpose, use, preparation, and making of additions; and mixing methods used 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, and procedures to comply with legislative and local body requirements.

3 In this unit standard the term additions refers to additions and finings.

4 Range

Additions may include but are not limited to – enzymes, acids, sulphur dioxide, diammonium phosphate, tannin, oak chips, bentonite clay, cream of tartar, liquid sugar, granular sugar, copper, potassium metabisulphite, potassium carbonate, calcium carbonate.

Finings may include but are not limited to – egg white, fresh eggs, casein, skim milk, Isinglass, polyvinyl polypyrrolidone (PVPP), carbon, bentonite.

Outcomes and evidence requirements

Outcome 1

Explain the purpose and use of additions in winemaking in commercial wine cellar operations.

Evidence requirements

- 1.1 Purpose and use of additions in winemaking are explained in accordance with oenology principles.
- Range use includes where and when they are used in the winemaking process.
- 1.2 The chemical principles underpinning the use of additions are explained in accordance with oenology principles.
- 1.3 Calculations to determine quantities of additions required, are made for a range of examples.
- Range a minimum of three calculations is required.

Outcome 2

Explain the preparation of additions for use in winemaking in commercial wine cellar operations.

Evidence requirements

- 2.1 Potential hygiene and safety hazards in the preparation of additions are identified, and the steps required to control them are explained in accordance with workplace procedures.
- 2.2 The steps required to prepare additions are explained in accordance with workplace procedures.
- 2.3 Quality standards for additions, and the consequences of using substandard additions are explained.

Outcome 3

Explain mixing methods used in winemaking in commercial wine cellar operations.

Range tank valve to valve, mixing over the top, hand plunging, hand stirring, gas sparging, tank agitator, venturi, pump over, submersible pump mixing, rummaging, dosing.

Evidence requirements

- 3.1 Equipment and material required for mixing methods are explained.

- 3.2 Set up of equipment and material required for mixing methods is explained.
- 3.3 Critical parameters to be monitored when using mixing methods are identified and explained.

Outcome 4

Explain the making of additions in a commercial wine cellar operation.

Evidence requirements

- 4.1 Potential hygiene and safety hazards in the making of additions are identified, and the steps required to control them are explained in accordance with workplace procedures.
- 4.2 Equipment and materials required for making additions are explained.
- 4.3 Set up of equipment and material required for making additions is explained.
- 4.4 Critical parameters to be monitored when making additions are identified and explained.

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.