

Title	Demonstrate knowledge of processes used in the preparation and bottling of 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 demonstrate knowledge of processes used in the preparation and bottling of wine 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; 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 Definition

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 processes used in the preparation and bottling of wine in a commercial wine cellar operation

Evidence requirements

- 1.1 Steps in the winemaking process required to take wine from completed fermentation to ready for bottling are explained in accordance with oenology principles.

Range steps may include but are not limited to – additions, fining, hot stabilisation, cold stabilisation, blending, filtration, transportation.

1.2 Tasks to be undertaken before wine is approved for bottling are explained in accordance with workplace procedures.

Range identification of batches for bottling, laboratory analysis of batches, adjustment of wine parameters to meet specifications, retesting, sign off documentation, sterile filtration.

1.3 Parameters tested in the laboratory analysis in evidence requirement 1.2 are identified and their criticality is explained in terms of customer and legislative requirements.

Range parameters may include but are not limited to – hot stable, cold stable, free and total SO₂, pH, titratable acidity (TA), alcohol level, turbidity (NTU), filterability index (FI), dissolved carbon dioxide (DCO₂), dissolved oxygen (DO₂), residual sugar, temperature.

1.4 Wine bottling processes are explained.

Range transferring of wine batches, bottle preparation, water recycling systems, sterilisation of bottling line, sterile filtration, filling, capping, corking, labelling, packaging, storage.

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

1.6 Customer wine specifications are interpreted and quality parameters and their specific values for wines to be bottled are identified.

1.7 Roles and responsibilities of a cellar hand in the preparation of wine for bottling are explained 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.