

<b>Title</b>	<b>Carry out pressing operations in a commercial wine cellar operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>8</b>

<b>Purpose</b>	<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 significance of the pressing process; explain, prepare for, operate, and complete pressing process in a commercial wine cellar operation.</p>
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<b>Classification</b>	Food and Related Products Processing > Wine Production - Cellar Operations
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<b>Available grade</b>	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 Definitions

*Additions* refer to additives or fining agents required to maintain the quality of the juice and may include –sulphur dioxide, inert gas, acids, pectin splitting enzymes, casein, polyvinyl polypyrrolidone (PVPP)

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

*Services* refer to electricity, water, compressed air, inert gas, steam.

*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 Range

Pressing equipment – basket press, horizontal hydraulic press, horizontal screw press, pneumatic press; evidence is required for one.

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## Outcomes and evidence requirements

### Outcome 1

Explain the significance of the pressing process in winemaking.

#### Evidence requirements

1.1 The purpose and principles of pressing are explained in accordance with oenology principles.

1.2 The operation of different types of pressing equipment is explained in accordance with oenology principles.

1.3 Pressing techniques used to manipulate the characteristics of wine are explained in accordance with oenology principles.

Range Pressing techniques may include but is not limited to – skin contact, pressing time, press type, press cuts of free run juice – light press, hard press.

### Outcome 2

Explain the pressing process in a commercial wine cellar operation.

Range for the equipment and processes used at the candidate's workplace.

#### Evidence requirements

2.1 Pressing equipment is explained in terms of operating principles, components, and process controls.

2.2 Operating parameters and capability of the pressing equipment are explained in accordance with workplace procedures.

Range pressure, flow rates, press programme design, tonnes per hour processed by varietal, under-loading and overloading.

2.3 Consequences of incorrect pressing are described in accordance with oenology principles.

2.4 The quality control parameters for the pressing process are explained in accordance with workplace procedures.

Range quality parameters may include but is not limited to – pressure cuts, volume cuts, taste cuts.

2.5 Roles and responsibilities of the pressing equipment operator are explained in accordance with workplace procedures.

Range may include but is not limited to – equipment operating and monitoring, process monitoring, routine maintenance, reporting.

**Outcome 3**

Prepare for the pressing process.

**Evidence requirements**

- 3.1 Potential hygiene and safety hazards are identified, and the steps required to control them are explained and used, in accordance with workplace procedures.
- 3.2 Instructions in cellar notes relating to the pressing process, additions, and juice destination are interpreted in accordance with workplace procedures.
- 3.3 Cleaning and sanitising of the equipment are confirmed in accordance with workplace procedures.
- 3.4 Additions and services are prepared in accordance with workplace procedures.

**Outcome 4**

Carry out the pressing process.

**Evidence requirements**

- 4.1 The pressing process is set up and operated in accordance with workplace procedures.
- 4.2 Press cuts are completed in accordance with workplace procedures.
- 4.3 Sampling and quality control checks are carried out in accordance with workplace procedures.
- 4.4 Deviations in juice quality and equipment operation are identified, and corrective actions are taken, in accordance with workplace procedures.

Range        juice quality – dilution, oxidation  
                  equipment operation may include but is not limited to – pressure changes, operator error, spills, leaks, excess flow, contamination, pump and valve malfunction, instrument malfunction;  
                  evidence of corrective action for two deviations is required.

- 4.5 Monitoring of pressing process input and receiving tank levels, operating parameters, and quality control points ensure that juice quality requirements are met.

**Outcome 5**

Complete the pressing process.

**Evidence requirements**

- 5.1 Pressing process is verified as complete and equipment is shut down in accordance with workplace procedures.
- Range may include but is not limited to – shutdown, push through, isolation, disconnection.
- 5.2 Waste and sub standard materials are handled, disposed of, or recycled in accordance with workplace procedures.
- 5.3 Equipment is prepared for cleaning in accordance with workplace procedures.
- 5.4 The results of the pressing process are documented and communicated in accordance with workplace procedures.

<b>Planned review date</b>	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

<b>Consent and Moderation Requirements (CMR) reference</b>	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](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.