

Title	Clarify juice 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 selected clarification process used in a commercial wine cellar operation, prepare for clarification operations, carry out clarification operations, and complete the clarification process.</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
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.
NTU – Nephelometric Turbidity Unit.
- 3 Clarification processes covered by this standard are – tank flotation, continuous flotation, cold settling, racking.
 Evidence is required of one process selected by the candidate.

Outcomes and evidence requirements

Outcome 1

Explain the selected clarification process used in a commercial wine cellar operation.

Evidence requirements

- 1.1 Reasons for clarification are explained in accordance with oenology principles.
- 1.2 Principles of the selected clarification process are explained in accordance with workplace procedures.
- 1.3 Parameters and capability of the selected clarification process are explained in accordance with workplace procedures.

Range capability may include but is not limited to – volume per hour, pre and post clarification turbidity values.
- 1.4 Operating components and process controls of the selected clarification process are identified, and their purpose and operation are explained, in accordance with workplace procedures.
- 1.5 The consequences of incorrect or insufficient clarification are described in accordance with workplace procedures.
- 1.6 The quality control parameters for the selected clarification process are explained in accordance with workplace procedures.

Outcome 2

Prepare for clarification operations in a commercial wine cellar operation.

Evidence requirements

- 2.1 Potential hygiene and safety hazards are identified, and the steps required to control them are explained and used, in accordance with workplace procedures.
- 2.2 Instructions in cellar notes relating to the clarification method, and juice destination are interpreted in accordance with workplace procedures.
- 2.3 Cleaning and sanitising of the equipment are confirmed in accordance with workplace procedures.
- 2.4 Fining or other additive materials are prepared in accordance with workplace procedures.
- 2.5 Juice for clarification is received, condition of the juice is maintained, and handled in accordance with workplace procedures.

Outcome 3

Carry out clarification operations in a commercial wine cellar operation.

Evidence requirements

- 3.1 Clarification process is started and operated in accordance with workplace procedures.
- 3.2 Sampling and quality control checks are carried out in accordance with workplace procedures.
- 3.3 Deviations from normal operating conditions are identified, and corrective actions are taken, in accordance with workplace procedures.

Range may include but is not limited to – equipment malfunction, pressure changes, operator error, spills, leaks, excess flow, contamination, instrument malfunction.
Evidence of corrective action for three deviations is required.

- 3.4 Monitoring of source and receiving tank levels, operating parameters, and quality control points ensure that juice clarity requirements are met.

Outcome 4

Complete the clarification process in a commercial wine cellar operation.

Evidence requirements

- 4.1 Clarification process is verified as complete and equipment is shut down in accordance with workplace procedures.
- Range may include but is not limited to – push through, shutdown, isolation, disconnection.
- 4.2 Waste and sub standard materials are handled, disposed of, or recycled in accordance with workplace procedures.
- 4.3 Equipment is cleaned and stored in accordance with workplace procedures.
- 4.4 Documentation is completed, and the results of the clarification process are communicated 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.