

Title	Carry out and supervise barrel hall operations in a commercial wine cellar operation		
Level	4	Credits	12

Purpose	<p>This unit standard is intended for experienced cellar operations staff who are responsible for carrying out and supervising barrel hall operations in a commercial wine cellar.</p> <p>People credited with this unit standard are able to: explain oak use in winemaking, describe and respond to a barrel hall hazardous gas detection system alarm, rack and make additions to oak barrels, maintain barrel hall records, and supervise basic barrel hall operations.</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/>; the Approved Code of Practice for Training Operators and Instructors of Powered Industrial Lift Trucks (Forklifts) available from <http://www.business.govt.nz/worksafe/information-guidance/all-guidance-items/acop-forklifts/forklift-acop-pdf>

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.

Outcomes and evidence requirements

Outcome 1

Explain the use of oak in winemaking in a commercial wine cellar operation.

Evidence requirements

- 1.1 Purpose and principles of oak use in winemaking are explained in accordance with oenology principles.
- 1.2 Oak alternatives in winemaking are identified, and their use is explained in accordance with oenology principles.
- Range evidence of three alternatives is required.
- 1.3 Common faults in oak barrels and casks are described in accordance with oenology principles.
- Range evidence is required of three faults.
- 1.4 Wine faults due to oak barrel or cask storage are explained in accordance with oenology principles.
- Range evidence is required of three faults.
- 1.5 The maintenance requirements for oak barrels are described in accordance with workplace procedures.
- 1.6 Barrel identification and record keeping are described in accordance with workplace procedures.

Outcome 2

Describe and respond to a barrel hall hazardous gas detection system alarm.

Evidence requirements

- 2.1 Equipment used to detect and measure hazardous gas in a specified barrel hall is described in terms of its components, operation, and calibration check requirements.
- 2.2 The barrel hall evacuation plan, in response to hazardous gas detection, is described in accordance with workplace procedures.
- 2.3 Actions are taken in response to an alarm in accordance with workplace procedures.

Outcome 3

Rack wine in oak barrels in a commercial wine cellar operation.

Evidence requirements

- 3.1 Potential hygiene and safety hazards when racking barrels are identified, and the steps required to control them are explained and used, in accordance with workplace procedures.
- 3.2 Instructions in cellar notes are interpreted and identify barrels to be racked, methods and destinations, in accordance with worksite documentation.
- 3.3 Equipment required is assembled, cleaned and sanitised in accordance with workplace procedures.
- 3.4 Racking equipment is set up and racking is carried out in accordance with workplace procedures.
- 3.5 Wine quality checks are carried out in accordance with workplace procedures.
- 3.6 Visual inspections of barrels are completed to confirm maximum wine recovery and minimum lees levels, in accordance with workplace procedures.
- 3.7 Communication is maintained to coordinate the progress of the racking, tank levels, and volumes in accordance with workplace procedures.
- 3.8 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 – vapour lock, pressure differential, operator error, spills, leaks, excess flow, contamination, instrument malfunction, overflow.
Evidence of corrective action for three deviations is required.
- 3.9 Equipment is cleaned and stored, and spills are cleaned up in accordance with workplace procedures.
- 3.10 Documentation is completed and stored in accordance with workplace procedures.

Outcome 4

Make additions to oak barrels in a commercial wine cellar operation.

Evidence requirements

- 4.1 Potential hygiene and safety hazards when making additions to barrels are identified, and the steps required to control them are explained and used, in accordance with workplace procedures.
- 4.2 Instructions in cellar notes are interpreted and identify barrels for treatment, addition, addition preparation, and method, in accordance with workplace procedures.
- 4.3 Equipment required is assembled, cleaned and sanitised in accordance with workplace procedures.

- 4.4 Additions are sourced and prepared in accordance with cellar notes and workplace procedures.
- 4.5 Additions are made in accordance with the cellar notes and workplace procedures.
- Range evidence of five additions is required.
- 4.6 Equipment is cleaned and stored, and spills are cleaned up in accordance with workplace procedures.
- 4.7 Documentation is completed and stored in accordance with workplace procedures.

Outcome 5

Maintain barrel records in a commercial wine cellar operation.

Evidence requirements

- 5.1 The requirement for accurate barrel records is described in terms of identification, location, content, and traceability.
- 5.2 Barrel documentation is completed to record barrel identification, location, content and condition in accordance with workplace procedures.
- Range may include but is not limited to – barrel location maps, batch and lot code records, barcode records.

Outcome 6

Supervise basic barrel hall operations in a commercial wine cellar operation.

Range barrel – washing, handling, filling, topping, stirring, racking, additions, stacking.

Evidence requirements

- 6.1 Instructions in cellar notes are interpreted and identify operations to be completed, potential hygiene and safety hazards in accordance with workplace procedures.
- 6.2 Tasks are allocated to staff to meet workplace situations and requirements in accordance with workplace procedures.
- Range situations and requirements may include but are not limited to: available skills, work schedules and targets, work load balance, providing training and/or experience.
- 6.3 Cellar staff are briefed on basic barrel hall operations and monitored to ensure their understanding of and compliance with the cellar notes.

- 6.4 Equipment set ups are verified when requested in accordance with workplace procedures.
- 6.5 Corrective actions are discussed and implemented to ensure cellar notes and quality control requirements are met.
- 6.6 Basic barrel hall operations under the control of the candidate are completed in accordance with workplace procedures.
- 6.7 Documentation relating to basic barrel hall operations under the control of the candidate are completed and stored 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.'