

Title	Receive dry goods in a commercial wine cellar operation		
Level	3	Credits	4

Purpose	<p>This unit standard is for people who are responsible for receiving, quality checking, and storing dry goods in a commercial wine cellar.</p> <p>People credited with this unit standard are able to receive dry goods in a commercial wine cellar operation.</p>
----------------	---

Classification	Food and Related Products Processing > Wine Production - Cellar Operations
-----------------------	--

Available grade	Achieved
------------------------	----------

Entry information	
Critical health and safety prerequisites	Candidates must hold a forklift licence issued in accordance with the Approved Code of Practice for Training Operators and Instructors of Powered Industrial Lift Trucks (Forklifts).

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/>; 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
Dry goods refers to items held at a commercial wine cellar operation and may include but not limited to; cleaning chemicals, and consumables for winemaking.
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

Receive dry goods in a commercial wine cellar operation.

Evidence requirements

- 1.1 Dry goods inspections are carried out in accordance with workplace procedures and confirm that goods comply with order and/or delivery documentation.
- Range consignee, delivery point, quantity, hazardous goods identification, contents verified against packing slips, damaged packaging and/or goods identified.
- 1.2 Inconsistencies in delivered goods are documented and reported in accordance with workplace procedures.
- 1.3 Dry goods details are recorded in accordance with workplace procedures.
- Range details may include but are not limited to – description of goods, delivery date, delivery docket number, line number, vendor name, carrier name, consignment note, quantity, supply order number, damaged goods.
- 1.4 Dry goods are unloaded, moved to storage area, and stored, in accordance with workplace procedures.
- 1.5 Dry goods and materials requiring specialist inspections are identified and placed in quarantine storage in accordance with workplace procedures.
- 1.6 Specialist inspector is notified in accordance with workplace procedures that goods are in quarantine awaiting inspection.

Planned review date	31 December 2019
----------------------------	------------------

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
--	------

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.