

<b>Title</b>	<b>Prepare wine for bottling in a commercial wine cellar operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>10</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: establish a wine preparation schedule, make additions to wine to meet specifications, prepare wine for bottling, and complete wine preparation 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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<b>Entry information</b>	
<b>Recommended skills and knowledge</b>	<p>Unit standard 29254, <i>Carry out basic wine evaluation in a commercial wine cellar operation</i>; Unit standard 29258 <i>Demonstrate knowledge of processes used in the preparation and bottling of wine in a commercial wine cellar operation</i>; and Unit 29246, <i>Make additions and add finings to wine and juice in a commercial wine cellar operation</i>.</p>

## Explanatory notes

- 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/>.
- Definition**

*Additions* refer to chemicals or additives used to adjust the characteristics of wine to meet bottling specifications and may include but are not limited to – cream of tartar, sugar, bentonite clay, potassium metabisulphite (PMS), copper sulphate.

*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.

*DO2* – dissolved oxygen.

*DCO2* – dissolved carbon dioxide.

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## Outcomes and evidence requirements

### Outcome 1

Establish a wine preparation schedule in a commercial wine cellar operation.

#### Evidence requirements

- 1.1 Wine preparation schedule is produced to meet the requirements of the bottling.
- 1.2 Laboratory analysis results for wine batches being prepared for bottling are interpreted and communicated to relevant personnel in accordance with workplace procedures.
- 1.3 Equipment and material requirements to meet the wine preparation schedule are established.
- 1.4 The availability of equipment and materials required to prepare wine to meet the preparation schedule is assured in accordance with workplace procedures.
- 1.5 The wine preparation schedule is communicated to relevant personnel in accordance with workplace procedures.

### Outcome 2

Make additions to wine to meet bottling specifications.

#### Evidence requirements

- 2.1 Potential hygiene and safety hazards in making additions to wine for bottling are identified, and the steps required to control them are explained and used, in accordance with workplace procedures.
- 2.2 Instructions in cellar notes are interpreted and identify the source wine, wine condition, wine treatment, wine specification, and wine destination in accordance with workplace procedures.
- 2.3 Additions equipment is selected, prepared, and set up in accordance with workplace procedures.
- 2.4 Cleaning and sanitising of the additions equipment are confirmed in accordance with workplace procedures.
- 2.5 Wine for bottling is identified and transferred in accordance with workplace procedures.

2.6 Addition rates are confirmed, and calculations are checked, in accordance with workplace procedures.

2.7 Additions are made in accordance with workplace procedures and ensure wine parameters meet the bottling specification.

### Outcome 3

Make wine ready for bottling in a commercial wine cellar operation.

#### Evidence requirements

3.1 Processes are started and operated in accordance with workplace procedures.

Range processes may include but are not limited to – transfers for bottling, additions, filtering, sampling.

3.2 Sampling and quality control checks are carried out in accordance with workplace procedures.

3.3 Deviations in wine quality are identified, and corrective actions are taken, in accordance with workplace procedures.

Range wine quality may include but is not limited to – wine temperature, wine clarity, DO<sub>2</sub>, DCO<sub>2</sub>, cold stability test; evidence of corrective action for at least one deviation is required.

3.4 Deviations in equipment operation are identified and corrective actions are taken in accordance with workplace procedures.

Range spills, leaks, incorrect flow rates, contamination, pressure changes, instrument malfunction, operator error, pump malfunction, valve malfunction.  
Evidence of corrective action for at least one deviation is required.

3.5 Communication is maintained to coordinate the progress; and confirm tank levels, wine condition, and volumes; with relevant parties.

### Outcome 4

Complete wine preparation process in a commercial wine cellar operation.

#### Evidence requirements

4.1 Wine preparation 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.

- 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 The results of the wine preparation 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.