

<b>Title</b>	<b>Monitor and control tanks and supervise tank operations in a commercial wine cellar operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>12</b>

<b>Purpose</b>	<p>This unit standard is intended for experienced cellar operations staff who are responsible for carrying out and supervising tank operations in a commercial wine cellar.</p> <p>People credited with this unit standard are able to: monitor and control tank conditions and contents, and supervise routine tank operations, 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

- 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/>.
- 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.

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### Outcomes and evidence requirements

#### Outcome 1

Monitor and control tank conditions and contents in a commercial wine cellar operation.

#### Evidence requirements

- 1.1 Routine tank checks are carried out and documented in accordance with workplace procedures.
- Range checks on condition of – tanks, pumps, tank valves, vent valves, instrumentation, agitators, gas supply systems, doors, seals.
- 1.2 Tank contents are routinely inspected, sampled, and tested in accordance with workplace procedures.
- Range evidence of three inspections, samples, and tests is required.
- 1.3 Storage specifications are maintained in accordance with workplace procedures.
- Range temperature, inert gas coverage, tank pressure.
- 1.4 The causes of deviations from normal tank levels are identified and corrective actions are explained and taken in accordance with workplace procedures.
- Range causes due to – human error, seasonal variations, contamination, off-specification product, leaks, tank coverage, instrumentation defects, level indicator defects, valve defects, unscheduled or incorrect transfers.  
evidence is required of three different deviations.
- 1.5 Cleaned tank interiors are tested for contamination in accordance with workplace procedures.
- 1.6 Corrective actions are taken to address contaminated tank interiors in accordance with workplace procedures.
- 1.7 Tank farm hazardous gas levels are monitored and response actions are taken in accordance with workplace procedures.
- 1.8 Tank records are maintained in accordance with workplace procedures.

## Outcome 2

Supervise tank operations in a commercial wine cellar operation.

Range tank maintenance, tank cleaning, equipment setups, transfers.

### Evidence requirements

- 2.1 Workplace procedures and cellar notes are interpreted and tank operations to be carried out, procedures to be used, and potential hygiene and safety hazards, are identified and described.
- 2.2 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.

- 2.3 Staff are briefed on tank operations to be carried out, in accordance with workplace procedures.
- 2.4 Staff are supervised carrying out tank operations and feedback is provided in a positive and supportive way.
- 2.5 Tank operations under the control of the candidate are completed in accordance with workplace procedures.
- 2.6 Equipment set ups and tasks are verified when requested in accordance with workplace procedures.
- 2.7 Documentation relating to tank operations under the control of the candidate are completed and stored 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.