

<b>Title</b>	<b>Manage fermentation in a commercial wine cellar operation</b>		
<b>Level</b>	<b>5</b>	<b>Credits</b>	<b>15</b>

<b>Purpose</b>	People credited with this unit standard are able to: demonstrate knowledge of fermentation processes, restart fermentation processes, and finish the fermentation process in a commercial wine cellar operation.
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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

#### 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/>.

#### 2 Definition

*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

Demonstrate knowledge of fermentation processes in a commercial wine cellar operation.

Range alcoholic fermentation, malolactic fermentation.

### Evidence requirements

- 1.1 Hazards associated with fermentation are identified, and the steps required to control them are explained in accordance with workplace procedures.

- 1.2 Factors influencing the fermentation of wine are identified and the control of these factors in the cellar operation is explained in accordance with oenology principles.
- 1.3 Preparation of juice, grape must and inoculants for fermentation is explained in accordance with oenology principles.
- Range red wine, white wine.
- 1.4 Characteristics of a stuck fermentation are explained in accordance with oenology principles.
- 1.5 Methods of restarting a stuck fermentation are explained in accordance with oenology principles.
- Range red wine, white wine.

## Outcome 2

Restart a fermentation process in a commercial wine cellar operation.

### Evidence requirements

- 2.1 Response to stuck fermentation is agreed with the winemaker in accordance with workplace procedures
- 2.2 Equipment is assembled; cleaning and sanitising of equipment is confirmed in accordance with workplace procedures.
- 2.3 Steps to restart fermentation are taken, responses are monitored, corrective actions are agreed and taken in accordance with workplace procedures.
- 2.4 Monitoring of the fermentation is continued to track progress of the restarting process in accordance with workplace procedures.
- 2.5 Equipment is cleaned and stored, spills are cleaned up in accordance with workplace procedures.
- 2.6 Documentation relating to the restart of the fermentation process is completed, and results of the process are communicated to appropriate personnel, in accordance with workplace procedures.

## Outcome 3

Finish the fermentation process in a commercial wine cellar operation.

### Evidence requirements

- 3.1 Instructions in cellar notes are interpreted to identify wine location, and treatment required after fermentation, in accordance with workplace procedures.

- 3.2 Equipment is assembled; cleaning and sanitising of equipment is confirmed in accordance with workplace procedures.
- 3.3 Wine is prepared for maturation or storage in accordance the cellar notes.
- 3.4 Equipment is cleaned and stored in accordance with workplace procedures.
- 3.5 Documentation relating to treatment after fermentation is completed, and the results are communicated in accordance with workplace procedures.

<b>Planned review date</b>	31 December 2020
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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.