

<b>Title</b>	<b>Coordinate the preparation of wine for bottling in a commercial wine cellar operation</b>		
<b>Level</b>	<b>5</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	People credited with this unit standard are able to: demonstrate knowledge of issues that impact on the preparation of wine for bottling in a commercial wine cellar operation, prepare wine for bottling, prepare documentation for bottling, monitor bottling, and respond to bottling enquiries; 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 issues that impact on the preparation of wine for bottling in a commercial wine cellar operation.

### Evidence requirements

- 1.1 Customer and workplace specifications for wine to be bottled are interpreted and explained in terms of the criticality of parameters.

- 1.2 The principle of measurement uncertainty is explained and related to critical parameters in the wine specifications in evidence requirement 1.1. The process for decision making relating to wine specification parameters is explained for the workplace.
- 1.3 Changes that can occur in specified wine parameters during preparation for bottling are explained in accordance with oenology principles.
- 1.4 A schedule of bottling activities is developed in accordance with workplace procedures
- Range schedule is to address consideration of: storage capacities, wine availability, time tabling of activities required for preparation of wine, delivery method, delivery time.
- 1.5 Upstream and downstream impacts on the bottling schedule are identified and contingencies are developed and applied to manage these.

## Outcome 2

Prepare wine for bottling in a commercial wine cellar operation.

### Evidence requirements

- 2.1 Quality assurance testing of the batches is arranged in accordance with workplace procedures.
- 2.2 Results of quality assurance testing are analysed and corrective actions are identified for parameters outside specifications. Calculations are made, and instructions for corrective actions are developed and issued.
- Range parameters may include but are not limited to – heat stable, cold stable, free and total SO<sub>2</sub>, pH, titratable acidity, alcohol level, clarity, dissolved CO<sub>2</sub>, dissolved O<sub>2</sub>, residual sugar, temperature.
- 2.3 Causes of outliers and non conforming parameters are identified from investigation and corrective actions are recommended in accordance with workplace procedures.
- 2.4 Corrective actions are initiated and monitored to ensure specified parameters respond.
- 2.5 Communication with cellar staff is maintained to ensure corrective actions will occur in the timeframes required by the schedule.
- 2.6 Results of retesting of parameters are analysed to determine wines meet specification.

## Outcome 3

Prepare documentation for bottling of wine in a commercial wine cellar operation.

**Evidence requirements**

- 3.1 Taste sign off and documentation approving batches for bottling is completed in accordance with workplace procedures.
- 3.2 Bottling instructions are prepared and distributed in accordance with workplace procedures.

**Outcome 4**

Monitor the bottling process in a commercial wine cellar operation.

**Evidence requirements**

- 4.1 Bottling hall test results are analysed and confirm preparation of wine met specification.
- 4.2 Queries from bottling hall relating to wine quality and wine specifications are addressed in accordance with workplace procedures.
- 4.3 Post bottling analysis results are interpreted and confirm wine meets microbiological parameters in the specifications.

<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.

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**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.