

<b>Title</b>	<b>Demonstrate knowledge of finings and additions used 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 finings and additions used 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 Definitions

*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.

#### 3 Range

*Additions* include but are not limited to – enzymes, acids, sulphur dioxide, diammonium phosphate, tannin, oak chips, bentonite, cream of tartar, liquid sugar, granular sugar, copper, potassium metabisulphite (PMS), potassium carbonate, calcium carbonate, fermentation nutrients.

*Finning agents* may include but are not limited to – egg white, casein, skim milk, Isinglass, polyvinylpyrrolidone (PVPP), carbon, bentonite.

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## Outcomes and evidence requirements

### Outcome 1

Demonstrate knowledge of finings used in a commercial wine cellar operation.

### Evidence requirements

- 1.1 The purpose and use of finings, and their impact on wine quality are explained in accordance with oenology principles.  
  
Range use includes where and when they are used in the wine making process.
- 1.2 Chemical principles underpinning the use of finings are explained in accordance with oenology principles.
- 1.3 Calculations are made and determine quantities of finings required for selected workplace wines.  
  
Range one calculation is required for each fining listed.
- 1.4 Preparation and method of application for each of the finings are explained in accordance with oenology principles, manufacturer’s instructions, and workplace procedures.

**Outcome 2**

Demonstrate knowledge of additions used in a commercial wine cellar operation.

**Evidence requirements**

- 2.1 The purpose and use of additions, and their impact on wine quality are explained in accordance with oenology principles.  
  
Range use includes where and when they are used in the wine making process.
- 2.2 Chemical principles underpinning the use of each of additions are explained in accordance with oenology principles.
- 2.3 Calculations are made and determine quantities of additions required for selected workplace wines.  
  
Range one calculation is required for each addition listed.
- 2.4 Preparation and methods of application for additions are explained in accordance with oenology principles, manufacturer’s instructions, and workplace procedures.

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<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.