

<b>Title</b>	<b>Demonstrate knowledge of red and white wine making</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	<p>This entry-level theory-based unit standard is for people who provide a wine service in the hospitality industry.</p> <p>People credited with this unit standard are able to demonstrate knowledge of red and white wine making.</p>
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<b>Classification</b>	Hospitality > Food and Beverage Service
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<b>Available grade</b>	Achieved
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### Explanatory notes

- 1 Legislation to be complied with includes but is not limited to – Sale and Supply of Alcohol Act 2012, Sale and Supply of Alcohol Regulations 2013, Wine Act 2003.
- 2 References  
Standard industry texts referred to in this unit standard include but are not limited to:  
Johnson, H. and Robinson, J., *The World Atlas of Wine* (7<sup>th</sup> edition) (London: Mitchell Beasley 2013).  
Hay, C., *New Zealand Wine Guide* (Auckland: Hay Publishing, 2014) available at <http://www.nzwinebook.com/>.

### Outcomes and evidence requirements

#### Outcome 1

Demonstrate knowledge of red and white wine making.

#### Evidence requirements

- 1.1 Key steps in the wine making process are described in accordance with standard industry texts.
 

Range	key steps include but are not limited to – harvesting, crushing and pressing, fermentation, stop fermentation, clarification, blending, malolactic fermentation.
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- 1.2 Wine making techniques in handling and finishing wine are described in accordance with standard industry texts.
 

Range	techniques may include but is not limited to – oak ageing, bottle ageing, lees stirring, Susse reserve, storage, maturation.
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1.3 Types of wine seals are described in terms of cork and screw cap closure.

<b>Replacement information</b>	This unit standard, unit standard 29927, and unit standard 29928 replaced unit standard 23060.
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<b>Planned review date</b>	31 December 2021
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#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	19 January 2017	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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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 Consent and Moderation Requirements (CMR). 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 ServiceIQ [qualifications@serviceiq.org.nz](mailto:qualifications@serviceiq.org.nz) if you wish to suggest changes to the content of this unit standard.