

<b>Title</b>	<b>Produce blended bulk wines</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>3</b>

<b>Purpose</b>	People credited with this unit standard are able to use safe working practices, and complete preparations for blending and blend bulk wines.
----------------	--

<b>Classification</b>	Food and Related Products Processing > Food Production - Beverages
-----------------------	--

<b>Available grade</b>	Achieved
------------------------	----------

---

### Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to the: Health and Safety in Employment Act 1992; Health and Safety in Employment Regulations 1995; Food Act 1981; Food Hygiene Regulations 1974; Food (Safety) Regulations 2002; Resource Management Act 1991; Weights and Measures Act 1987; and their associated regulations and subsequent amendments.
- 2 Range  
*Additives* may include but are not limited to: ascorbic/citric acid; potassium meta-bisulphite; potassium sorbate; sugar.  
*Equipment* may include but is not limited to: storage, blending, or dosing tanks; agitators; pumps; fittings; carbon dioxide lines or cylinders.
- 3 Definitions  
*Organisational procedures* refers to documents that include: worksite rules, codes, and practices; equipment operating instructions; production specifications; documented quality management systems; and health and safety requirements.  
*PPE* refers to personal protective equipment and may include but is not limited to: protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
- 4 Competence is to be demonstrated on at least two occasions of blending bulk wines.

---

### Outcomes and performance criteria

#### Outcome 1

Use safe working practices.

#### Performance criteria

- 1.1 PPE is used in accordance with organisational procedures.

1.2 Work environment is kept clean and free from hazards in accordance with organisational procedures.

Range hazards to – personnel, product, plant.

1.3 Documentation is referred to and/or completed in accordance with organisational procedures.

## Outcome 2

Complete preparations and blend bulk wines.

### Performance criteria

2.1 Preparation activities for blending bulk wines are in accordance with organisational procedures.

Range may include but is not limited to – inspection of blending equipment, confirmation of sufficient quantities of wine and additives.

2.2 Blending equipment is kept clean and free from contamination in accordance with organisational procedures.

Range contamination – tartrates, lees, product residue, cleaning agents, foreign objects.

2.3 Blending of bulk wines is performed in accordance with organisational procedures.

2.4 Blended wine quality and quantity is in accordance with organisational procedures.

2.5 Product wastage due to blending of bulk wines is minimised and opportunities to rework non-conforming product are maximised in accordance with organisational procedures.

2.6 Equipment is shut down and cleaned in accordance with organisational procedures.

---

**This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.**

**Status information and last date for assessment for superseded versions**

<b>Process</b>	<b>Version</b>	<b>Date</b>	<b>Last Date for Assessment</b>
Registration	1	27 August 1996	31 December 2022
Revision	2	15 May 1998	31 December 2022
Revision	3	12 October 1999	31 December 2022
Review	4	24 May 2005	31 December 2022
Review	5	28 January 2021	31 December 2022

**Consent and Moderation Requirements (CMR) reference**

0111

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.