

<b>Title</b>	<b>Extract juice from grapes using automated production equipment</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>6</b>

<b>Purpose</b>	<p>This unit standard is for people who are currently working in small wine making enterprises where all parts of the wine making process can be performed by one person.</p> <p>People credited with this unit standard are able to: use safe working practices; and prepare to, extract juice from grapes using automated production equipment.</p>
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<b>Classification</b>	Food and Related Products Processing > Food Production - Beverages
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<b>Available grade</b>	Achieved
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### 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; and their associated regulations and subsequent amendments.
- 2 Definitions
 

*Additives* may include but are not limited to: enzymes, acids, potassium meta-bisulphite.

*Equipment* may include but is not limited to: bag, screw, incline, crushers, hoppers; tanks; pumps; lines; fittings; augers and/or conveyors.

*Organisational procedures* refer 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.
- 3 Competence is to be demonstrated on at least two occasions of extracting juice from grapes using automated production equipment.
- 4 Recommended for entry: Unit 7644, *Clean and sanitise food and related product production equipment manually*; and Unit 7756, *Handle chemicals safely in food or related product production environments*; or demonstrate equivalent knowledge and skills.

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## 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 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

Prepare to extract juice from grapes using automated production equipment.

#### Performance criteria

- 2.1 Equipment is prepared in accordance with organisational procedures.
- Range includes but is not limited to – operational, clean, timely.
- 2.2 Additives are available in sufficient quantity for scheduled production.
- 2.3 Destination tanks for extracted fruit juice are prepared in accordance with organisational procedures.
- Range includes but is not limited to – clean, sufficient capacity.

### Outcome 3

Extract juice from grapes using automated production equipment.

#### Performance criteria

- 3.1 Juice is extracted in accordance with organisational procedures.
- Range includes but is not limited to – quality, quantity, timeliness;  
quality includes but is not limited to – contamination-free.
- 3.2 Additive levels are in accordance with organisational procedures.
- 3.3 Crushing equipment is operated in accordance with organisational procedures.
- 3.4 Crushing equipment problems are identified, and corrective action is taken, in accordance with organisational procedures.

**Outcome 4**

Drain grapes using automated production equipment.

**Performance criteria**

- 4.1 Fruit is drained in accordance with organisational procedures.  
Range includes but is not limited to – quality, quantity, timeliness.
- 4.2 Additive levels in drained grape juice are in accordance with wine maker's instructions.
- 4.3 Draining equipment is operated in accordance with organisational procedures.
- 4.4 Product wastage due to crushing of fruit is reworked in accordance with organisational procedures.
- 4.5 Liquid is left in contact with fruit in accordance with winemaking procedures.

**Outcome 5**

Press grapes using automated production equipment.

**Performance criteria**

- 5.1 Grapes are pressed and graded in accordance with organisational procedures.
- 5.2 Additive levels are in accordance with wine maker's instructions.
- 5.3 Pressing equipment is operated in accordance with organisational procedures.  
Range includes but is not limited to – optimal juice extraction and any other process required by the enterprise.
- 5.4 Pressing equipment problems are identified, and corrective action is taken, in accordance with organisational procedures.  
Range variations – qualitative, quantitative, safety.

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**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**

Process	Version	Date	Last Date for Assessment
Registration	1	27 August 1996	31 December 2022
Revision	2	15 May 1998	31 December 2022
Review	3	25 March 2002	31 December 2022
Review	4	26 November 2007	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>.