Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceuticals Training Package version 2.0. |

| FBPCDS3001 | Evaluate wines (advanced) |
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| Application | This unit of competency describes the skills and knowledge required to evaluate a broad range of wines and identify by grape variety, region and vintage. It includes identification of specialised wine faults, food and wine matching, and advice on serving and ageing.  The unit applies to individuals who work in cellar door sales in the wine industry under broad direction and take responsibility for their own work.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.  All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace. |
| Prerequisite Unit | FBPCDS2003 Evaluate wines |
| Unit Sector | Cellar Door (CDS) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Identify specific wine characteristics using sensory evaluation techniques | 1.1 Use industry accepted tasting procedures including sight, smell and taste to evaluate wine characteristics  1.2 Identify Australian wine by grape varieties, region and vintage  1.3 Identify and discuss specific winemaking techniques with customers and/or industry personnel  1.4 Inspect wine, identify specialised wine faults and report to relevant workplace personnel  1.5 Complete quality evaluation of selected wines |
| 2. Compare Australian styles with key world wines | 2.1 Identify well known world wines in terms of style and quality  2.2 Recommend appropriate workplace wines as alternatives |
| 3. Enhance consumer enjoyment of wine | 3.1 Select appropriate workplace wines to match food choices  3.2 Specify optimum ageing and serving requirements for selected wines |

| Foundation Skills  This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria. | |
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| Skill | Description |
| Reading | * Interpret key facts about wine from information on wine labels and other workplace sources |
| Numeracy | * Use alcohol content, date and other relevant numerical information on wine labels to explain characteristics of selected wines |
| Oral communication | * Use clear language and industry accepted terminology to describe different wines * Participate in verbal exchanges to convey information about wine and food appropriate for the audience |
| Learning | * Actively build knowledge about a broad range of products to enhance own role |
| Navigate the world of work | * Understand purpose and take responsibility for decisions related to own role and area of responsibility |
| Interact with others | * Follow accepted practices and protocols to communicate information about wine appropriate to audience |
| Get the work done | * Organise and assemble resources required to evaluate wines * Make evaluative decisions about wine using industry accepted practices, and reflect on outcomes to identify effectiveness of decisions * Recognise and act on opportunities for continuous improvement in accordance with workplace practices |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPCDS3001 Evaluate wines (advanced) | FDFCD3001A Evaluate wines (advanced) | Updated to meet Standards for Training Packages  Minor changes to elements for clarity | Equivalent unit |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  <https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4> |

| TITLE | Assessment requirements for FBPCDS3001 Evaluate wines (advanced) |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has performance an advanced evaluation of wines on at least two separate occasions, including:   * establishing appropriate conditions for tasting wines, including optimum conditions for sight, smell and taste * correctly explaining specific winemaking techniques and their effect on wine characteristics * following correct tasting procedures to identify wines for style, grape variety, vintage, region and quality, and evaluating and explaining characteristics * identifying specialised wine faults * explaining optimum ageing, cellaring and serving conditions for wine styles. | |

| Knowledge Evidence |
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| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * features and purpose of wine sensory evaluation techniques * features and causes of wine faults and taints, and preventative or corrective action * workplace wine tasting policy, procedures and techniques * optimum conditions for tasting wine: * environment * self and other people * equipment and glasses * wine preparation * factors influencing the order in which wine should be tasted * label terminology and meanings * characteristics of wine that can be assessed to identify key features: * country of origin * region of production * vintage * winemaking and grape growing techniques * quality * value for money * common winemaking, grape growing techniques and how they can be utilised to manipulate wine style and characteristics * key Australian and world wines and organisation or workplace products, including: * style and taste characteristics * price * quality * key food and wine factors that will react together and which combinations create harmony and discord * serving and cellaring requirements of key world and Australian wines and all workplace products * wine factors that will determine cellaring and serving requirements, including balance of alcohol, tannin, acidity and fruit flavours * factors that influence the matching of food and wine * comparative wine and food matching in key wine producing regions and cultures * factors that detrimentally affect the quality of wine during cellaring: * temperature * humidity * ultraviolet (UV) light * vibrations * workplace procedures and responsibilities relating to evaluation wines and area of responsibility: * work health and safety hazards and controls * reporting problems * housekeeping requirements * recording requirements. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * a workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * wine and equipment for tasting and evaluating * cleaning materials and equipment * specifications: * work instructions and workplace procedures relating to wine tasting and evaluation (advanced) * relationships (internal and/or external): * customers or industry personnel to communicate with during wine tasting and evaluation (advanced).   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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