Modification history

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

| FBPCDS2003 | Evaluate wines |
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| Application | This unit of competency describes the skills and knowledge required to complete a basic sensory evaluation of wine, including the provision of correct tasting arrangements for wines, identification of wine styles, grape varieties and wine faults, and the ability to communicate basic information about wine.  The unit applies to individuals who work in cellar door or sales in the wine industry under general supervision, with limited autonomy and accountability 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 | Nil |
| 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. Implement appropriate tasting conditions | 1.1 Prepare tasting area and equipment to facilitate tasting according to workplace practices  1.2 Complete appropriate precautions regarding personal preparation  1.3 Ensure that each wine style is tasted under the most favourable conditions for that style  1.4 Taste wines in the most favourable order to show characters of each wine  1.5 Maintain tasting and work area according to workplace housekeeping requirements |
| 2. Identify key styles and grape varieties using sensory evaluation techniques | 2.1 Follow correct tasting procedures using sight, smell and taste  2.2 Identify the key taste sensations according to industry practices  2.3 Explain the characteristics of the key wine styles and grape varieties with regards to sight, smell and taste  2.4 Identify wine according to style and grape variety  2.5 Evaluate and describe the quality and characteristics of the wine style  2.6 Ensure that evaluation conditions are as favourable as possible to minimise impact on outcomes |
| 3. Identify basic wine faults | 3.1 Assess the quality of wine using sensory evaluation techniques  3.2 Recognise and report common sensory wine faults and taints |
| 4. Communicate basic information about wine styles | 4.1 Outline verbally the characteristics of a range of basic wine styles  4.2 Outline verbally the distinctions between similar wine styles  4.3 Respond appropriately to questions about wine according to workplace practices  4.4 State and explain key factors contributing to the style and flavour of wine |

| FOUNDATION SKILLS | |
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| This section describes those core and employment skills that are essential to performance and are not explicit in the performance criteria. | |
| Skill | Description |
| Reading | * Comprehend textual information from a variety of workplace documents accurately |
| Writing | * Record workplace information using industry-based vocabulary, grammar and conventions |
| Oral Communication | * Converse clearly using industry-specific language * Use clear language to convey technical and specialised information |
| Numeracy | * Calculate numerical information relating to measurements, quantities, volumes and monetary value |
| Navigate the world of work | * Follow clear instructions within defined level of responsibility * Recognise own work performance and seek assistance where required |
| Interact with others | * Respect diversity and inclusion in the workplace |
| Get the work done | * Recognise and act on opportunities for continuous improvement in accordance with workplace practices * Respond to routine problems using step-by-step instructions and procedures |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPCDS2003 Evaluate wines | FDFCD2003A Evaluate wines (standard) | Updated to meet Standards for Training Packages  Minor change to title | 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 FBPCDS2003 Evaluate wines |
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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 demonstrated the following on at least two separate occasions:   * accessing workplace information to determine wine evaluation requirements * implementing and maintaining appropriate tasting conditions: * environment * taster * glasses * equipment * wine preparation * preparing product and materials for tasting * tasting wines in most appropriate order * opening bottles safely * pouring tasting samples cleanly and in appropriate quantities * evaluating wines in an appropriate manner for sight, smell and taste * using sensory evaluation techniques to correctly identify key wine styles, grape varieties, characteristics and faults * verbally describing a wine style and answering questions about wines tasted * maintaining work area to meet housekeeping requirements. | |

| 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:   * purpose and principles of sensory evaluation of wines * quality characteristics of equipment and materials used in wine tasting * characteristics of key wine styles and grape varieties * factors affecting the outcomes of a tasting and optimum conditions required: * environment * taster * glasses * equipment * wine preparation * factors contributing to the order in which various wine styles should be tasted: * still versus sparkling * young versus old * dry versus sweet * non-oak versus oak * light in bodied versus full-bodied * white versus rosé versus red * lower alcohol versus higher alcohol * wine sensory evaluation techniques and procedures, with reasoning: * handling of glass and swirling techniques * use of light and white background * visual appraisal * sniffing and nosing * tasting and spitting * key taste sensations * cleansing palate between tastings * key wine features, how they vary and how they can be identified using tasting techniques: * wine and quality (taints and deposits) * sweetness * acidity * alcohol * flavour and aroma * tannin * body and weight * balance * length * texture * key factors which affect the style and quality of wine: * climate * soil * grape variety * viticultural techniques * storage * vinification techniques * preparation and serving conditions * basic wine faults and taints, features and causes: * oxidation-type faults * reductive wine faults * additive-related faults * common wine taints * appropriate terminology for describing wine to customers and wine industry personnel * information sources on wine tasted * interpretation of labels * workplace procedures and responsibility for: * reporting problems * housekeeping * recording requirements * workplace health and safety hazards and controls. |

| 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 * relationships (internal and/or external): * customers or industry personnel to communicate with during wine tasting and evaluation.   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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