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 operations in the wine industry. Individuals work under broad direction and take responsibility for their own work.  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.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | FBPCDS2XXX Conduct sensory evaluation of wine |
| 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 and evaluate specific wine characteristics | 1.1 Use industry accepted tasting procedures including use of 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 Apply sensory evaluation techniques to inspect and identify specialised wine faults and report to relevant workplace personnel  1.5 Complete quality evaluations 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 Identify and compare workplace wine products and styles with international products  2.3 Recommend appropriate workplace wines as alternatives to international wine styles and products where possible |
| 3. Enhance consumer enjoyment of wine | 3.1 Select and recommend 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 wine product information about wine styles and characteristics from a variety sources |
| Writing | * Record evaluations using industry-based vocabulary and conventions |
| Oral Communication | * Provide information using language appropriate to audience * Use active listening skills to respond to questions or feedback from participants |
| Interact with others | * Use accepted practices and protocols for communicating with internal personnel and people external to the organisation |
| Get the work done | * Analyse information about wines to decide on recommendations |

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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 evaluated a broad range of wines identified by grape variety, region and vintage and has demonstrated the following on at least two separate occasions:   * explained the impact of tasting conditions on wine evaluation * explained specific winemaking techniques and described their effect on wine characteristics * followed tasting procedures to identify wines for style, grape variety, vintage, region and quality, and to evaluate specific wine characteristics * identified specialised wine faults using sensory evaluation techniques * provided advice about wine service and comparisons between international and local styles * selected and matched wine to food choices * explained optimum ageing, cellaring and serving conditions for wine styles * followed workplace health and safety procedures for evaluating wine. | |

| 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 * factors influencing the order in which wine should be tasted * product labelling 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 react together and the combinations that create harmony and discord * serving and cellaring requirements of key world and Australian wines * wine factors that 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. |

| 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 * specifications: * product information 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.   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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