



**Australian Government**

# **Assessment Requirements for AHCPHT506 Manage a wine making process**

**Release: 1**

# Assessment Requirements for AHCPHT506 Manage a wine making process

## Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

## Performance Evidence

The candidate must be assessed on their ability to integrate and apply the performance requirements of this unit in a workplace setting. Performance must be demonstrated consistently over time and in a suitable range of contexts.

The candidate must provide evidence that they can:

- acquire and process grapes for wine production
- calculate the cost and logistical requirements of components of the wine production
- identify and recommend improvements to viticultural practices that will contribute to enhanced wine quality in the next season
- identify, establish, supervise and monitor daily cellar work practices
- initiate and manage the fermentation process
- make additions and finings as required
- operate the filtration and bottling processes
- operate the range of equipment required to process grapes from winery receipt point to the fermentation tank
- organise and undertake routine cellar operations
- perform chemical analyses necessary for the winemaking process
- perform must handling processes
- plan processes that may be used to maximise production of grapes that meet winery quality requirements

## Knowledge Evidence

The candidate must demonstrate knowledge of:

- principles and practices for managing a wine making process
  - 'balance' in relation to wine taste
  - changes to the chemical characteristics of grapes during ripening, including acid, sugar and flavour
  - changes to the physical characteristics of grapes during ripening, including size, hardness and colour

- climatic and physical features of wine grape growing areas and wine styles produced
- equipment and processes for wine filtration
- factors involved in the initiation and management of primary, secondary and malolactic fermentation processes
- ideal Australian cellaring conditions
- must and marc handling procedures
- processes involved in handling grapes from the vineyard to the winery in order to produce wine
- routine winemaking and cellar operation procedures including maintenance of a clean, safe working environment
- ranges of equipment and using this equipment to process grapes and must in a winery
- types and styles of wine produced in Australia
- varieties of wine grapes in Australia
- vineyard practices relevant to the production of grapes that meet the requirements of the winery

## Assessment Conditions

Assessors must satisfy current standards for RTOs.

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>