



Australian Government

Assessment Requirements for FBPCDS2001

Conduct a standard product tasting

Release: 1

Assessment Requirements for FBPCDS2001 Conduct a standard product tasting

Modification History

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

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 for an individual customer at least once, and for a group at least once:

- accessing workplace information to identify standard product tasting and preparation requirements
- cellaring and rotating tasting stock to maintain product quality and suitability for tastings
- preparing tasting area, equipment and supplies in a manner suitable for the range of products being tasted and the number of customers in the tasting
- ensuring products are correctly opened, checked and served to customers
- communicating effectively with customers, including finding preferences, answering questions, and adjusting tasting order or range to facilitate customer enjoyment.

Knowledge Evidence

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 standard product tasting
- available information resources:
 - product and price lists
 - background documentation
 - other personnel with special expertise
- overview of product range and quality characteristics
- common product faults, features, causes and corrective action necessary
- product sensory evaluation techniques (standard)
- optimum cellaring conditions for a range of products, such as wines of varying maturity, fortified and liqueur wines, and spirits

- preparation requirements and procedures for glasses, spittoons, chilling equipment and support materials
- operating procedures for equipment and services used in product tasting
- product handling procedures and techniques:
 - opening
 - decanting
 - pouring
 - displaying the label
- procedures to maintain product quality between tastings
- product knowledge:
 - product style and taste characteristics
 - optimum serving requirements
 - preparation requirements
 - stock availability
 - label interpretation
- workplace policies and procedures and responsibilities related to product tastings:
 - customer service
 - customer complaints
 - responsible service of alcohol
 - safe food handling
 - product storage
 - product tastings
 - personal presentation
 - stock rotation
 - reporting problems
 - housekeeping
- health and safety in the workplace hazards and controls associated with product tastings.

Assessment Conditions

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:
 - range of workplace products for tasting
 - materials and equipment needed to conduct tastings
 - product information or technology for accessing information
- specifications:
 - workplace procedures relating to product tastings
- relationships (internal and/or external):

- external customers for tasting opportunities.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>