



Australian Government

FBPCDS2001 Conduct a standard product tasting

Release: 1

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.

Application

This unit of competency describes the skills and knowledge required to plan, prepare and conduct standard product samples and tastings for wine and/or spirits.

The unit applies to individuals who work in cellar door operations and conduct routine, 'on request' tastings from individual customers and small groups.

When applied in the workplace, compliance with state and territory legislative requirements relating to the Responsible Service of Alcohol will be required.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, and food safety regulations, legislation and standards that apply to the workplace.

Pre-requisite Unit

Nil

Unit Sector

Cellar Door (CDS)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Store and handle products	1.1 Cellar tasting products and rotate stock according to product style and workplace procedures 1.2 Manage sediments and characters associated with ageing according to individual product requirements and workplace procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Access information to ensure product usage dates are current
2. Set up product tasting area	<p>2.1 Prepare products for tasting using appropriate techniques for product style or characteristics</p> <p>2.2 Prepare tasting equipment suitable to product and tasting requirements and set up ready for use by customers</p> <p>2.3 Prepare adequate supplies of suitable support materials and place ready for use</p> <p>2.4 Confirm tasting preparation meets with health and safety in the workplace procedures</p>
3. Conduct product tastings	<p>3.1 Establish customer preferences using effective communication techniques and support materials</p> <p>3.2 Encourage customers to sample preferred product range in the most beneficial order to experience product characteristics effectively</p> <p>3.3 Give customers time and privacy to sample each product and make a decision</p> <p>3.4 Encourage customers to ask questions and pass opinions on products</p> <p>3.5 Answer customer queries accurately and comprehensively, or refer to another information resource</p> <p>3.6 Adjust tasting order and product range to suit customer requirements</p>
4. Serve tasting samples	<p>4.1 Open product using techniques and procedures suitable to product characteristics</p> <p>4.2 Identify product faults and rectify and report according to workplace procedures</p> <p>4.3 Pour product and present to the customer for tasting in compliance with legal regulations</p> <p>4.4 Collect and dispose of waste according to workplace environmental guidelines</p> <p>4.5 Maintain optimum condition of open product and store sealed product according to workplace procedures</p>

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.

Skill	Description
Reading	<ul style="list-style-type: none"> Comprehend information from a variety of workplace documents
Oral Communication	<ul style="list-style-type: none"> Convey technical and specialised information using language appropriate to customer Use questioning skills to gather information about customer preferences Use active listening skills to respond to questions or feedback from customers
Numeracy	<ul style="list-style-type: none"> Calculate numerical information relating to measurements, quantities, volumes and monetary value
Navigate the world of work	<ul style="list-style-type: none"> Understand and apply legislative responsibilities and workplace procedures relevant to own role
Interact with others	<ul style="list-style-type: none"> Use accepted practices and protocols for communicating with people external to the organisation

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCDS2001 Conduct a standard product tasting	FDFCD2006A Conduct a standard product tasting	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Prerequisites removed	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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

