

Assessment Requirements for FBPWIN2002 Communicate wine industry information

Release: 1

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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 elements and performance criteria in this unit.

There must be evidence that the individual has provided and applied information in at least one wine operations workplace environment including:

- using industry-standard terminology to communicate information about wine grape growing activities regarding:
 - sequencing and timing of main processes
 - tasks and job roles during each process
- identifying the relationships between basic wine grape physiology, varieties and habit of growth to wine production activities
- identifying the key differences in grape production for Australian wine regions
- explaining how red, white, fortified and sparkling wines are produced including:
 - grape preparation
 - major processes
 - · equipment needed
 - features or each wine type
- using industry terminology to communicate information about the features of one type of wine to a customer or client
- describing common types of wine bottling, labelling and packaging and reasons for particular choice of bottle, label or packaging
- describing the range of common wine products and how they are marketed.

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:

· main stages of grape vine growth

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- principles of grape vine propagation:
 - cuttings
 - grafting
- basic wine grape growing techniques:
 - planting
 - irrigation
 - fertilising
 - · canopy management
 - pruning
- impact of common impediments on grape growing:
 - frost
 - drought
 - pests (including phylloxera)
 - disease
 - nutrient deficiency
- major Australian wine regions, common wine styles and grape varieties
- basic purpose and principles of grape harvesting and wine production processes:
 - harvesting
 - crushing
 - fermentation
 - pressing
 - maturation
 - fining
 - filtering
- · common bottling, labelling and packaging used for wine
- basic wine processing and storage equipment
- common marketing arrangements for wine, including cellar door sales, mail order, internet sales, distribution through agents or wholesalers
- basic features of domestic and export markets.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a wine operations workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - · reference materials on the Australian wine industry
 - sample wine products and materials
- relationships:
 - clients or customers.

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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

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