



Australian Government

FBPWIN2003 Conduct sensory evaluation of wine

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.

Application

This unit of competency describes the skills and knowledge required to complete a basic sensory evaluation of wine, including the provision of tasting arrangements, identifying wine styles, grape varieties and faults and communicating basic information about wine.

The unit applies to individuals who work across a range of sectors in the wine industry including cellar door sales. Individuals generally work under supervision but have some autonomy and accountability for their own work.

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.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Wine Operations (WIN)

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. Prepare tasting area and taste wine styles	1.1 Prepare tasting area and equipment to facilitate wine tasting according to health and safety in the workplace requirements and workplace procedures 1.2 Ensure that each wine style is presented and tasted under the most favourable conditions for evaluation

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 Taste wines in relevant quantities and in the most favourable order to show characters of each wine 1.4 Maintain tasting and work area according to workplace hygiene requirements
2. Identify key styles and grape varieties using sensory evaluation techniques	2.1 Follow correct tasting order and procedures using sight, smell and taste 2.2 Identify the key taste sensations according to industry practices 2.3 Explain the characteristics of the key wine styles and grape varieties with regard to sight, smell and taste 2.4 Evaluate and describe the quality and characteristics of the wine style 2.5 Ensure that evaluation conditions are as favourable as possible to minimise impact on outcomes
3. Identify basic wine faults	3.1 Assess the quality of wine using sensory evaluation techniques 3.2 Recognise and report common wine faults and taints according to workplace procedures
4. Communicate basic information about wine styles	4.1 Describe the characteristics of a range of basic wine styles 4.2 Explain the distinctions between similar wine styles 4.3 Respond to questions about wine styles according to workplace practices 4.4 State and explain key factors contributing to the style and flavour of wine

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	Interpret workplace procedures and wine product information
Oral Communication	Use clear language to convey technical and specialised information about characteristics and types of wine

Navigate the world of work	Understand and apply workplace procedures and legislative responsibilities relevant to own role
Get the work done	Plan, organise and implement tasks required to complete wine tasting according to workplace requirements

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPWIN2003 Conduct sensory evaluation of wine	FDFCD2003A Evaluate wines (standard)	Updated to meet Standards for Training Packages Change to title and unit sector Minor changes to Elements and Performance Criteria for clarity	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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