



Australian Government

FBPWIN3001 Evaluate wines (advanced)

Release: 1

FBPWIN3001 Evaluate wines (advanced)

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 evaluate a broad range of wines and identify by grape variety, region and vintage. It includes identification of specialised wine faults, food and wine matching, and advice on serving and ageing.

The unit applies to individuals who work across a range of sectors in the wine industry including cellar door sales. Individuals work under broad direction and take responsibility 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

Prerequisite unit of competency for this unit is:

- FBPWIN2003 Conduct sensory evaluation of wine

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. Identify and evaluate specific wine characteristics	1.1 Use industry accepted tasting procedures including use of sight, smell and taste to evaluate wine characteristics 1.2 Identify and describe Australian wines in terms of grape varieties,

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	regions and vintage 1.3 Identify and discuss specific winemaking techniques with customers and/or industry personnel 1.4 Apply sensory evaluation techniques to inspect and identify specialised wine faults and report to relevant workplace personnel 1.5 Complete quality evaluations of selected wines
2. Compare Australian styles with key world wines	2.1 Identify well known world wines in terms of style and quality 2.2 Identify and compare workplace wine products and styles with international products 2.3 Recommend appropriate workplace wines as alternatives to international wine styles and products where possible
3. Enhance consumer enjoyment of wine	3.1 Select and recommend appropriate workplace wines to match food choices 3.2 Specify optimum ageing and serving requirements for selected wines

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 wine product information about wine styles and characteristics from a variety sources
Writing	Record evaluations using industry-based vocabulary and conventions
Oral Communication	- Provide information using language appropriate to audience - Use active listening skills to respond to questions or feedback from participants
Interact with others	Use accepted practices and protocols for communicating with internal personnel and people external to the organisation
Get the work done	Analyse information about wines to decide on recommendations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPWIN3001 Evaluate wines (advanced)	FDFCD3001A Evaluate wines (advanced)	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Unit sector changed	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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