



**Australian Government**

# **Assessment Requirements for SITHFAB012**

## **Provide advice on Australian wines**

**Release: 1**

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## Modification History

Not applicable.

## Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- discuss the characteristics of each of the following Australian wines with different customers on three different occasions:
  - red and white
  - blended wines
  - sparkling wines
  - ports
  - popular fortified wines
  - dessert wines
- demonstrate the correct application of each of the following sensory evaluation techniques to evaluate wines:
  - assessing balance of wine features on the palate
  - smell or nose appraisal
  - taste appraisal
  - visual appraisal
- provide current, accurate and relevant advice to each of the above customers on their selection to meet different taste and price preferences
- maintain and continuously extend personal product knowledge to enhance workplace activities.

## Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- full range of sensory evaluation techniques and their relevance to different types of wines:
  - assessing balance of wine features on the palate
  - smell or nose appraisal:
    - techniques for releasing aroma and bouquet
    - recognising 'off' odours
    - assessing intensity of aromas
    - describing smell characteristics

- assessing age
- taste appraisal:
  - techniques for releasing wine flavours (sucking in air, swirling wine over taste buds)
  - spitting techniques
  - recognising acidity, sweetness, weight or body, length, note, and wine faults
- visual appraisal:
  - wine swirling and glass handling
  - use of light and background
  - intensity and type of colour
  - clarity
  - identifying 'legs' or 'tears' to assess alcohol or glycerol content
- structure, history, trends and philosophies of the Australian wine industry and beverage service
- past, current and emerging trends in the Australian wine industry:
  - contemporary eating and drinking habits
  - cultural and ethnic influences
  - major events and festivals
  - media influence
  - seasonal and popular influences
- place of Australian wines in the international marketplace
- general understanding of the operation of wine shows and wine medal systems in an Australian context
- characteristics of major Australian wines from all major and emerging Australian wine regions:
  - red:
    - cabernet sauvignon
    - shiraz
    - pinot noir
    - merlot
    - grenache
  - white:
    - semillon
    - sauvignon blanc
    - riesling
    - chardonnay
    - pinot gris
  - blended wines
  - sparkling wines
  - port:
    - tawny

- vintage
- popular fortified wines:
  - apera
  - muscat
  - topaque
- dessert wines
- characteristics for each wine region:
  - different wine types and their styles
  - different production methods
  - label terminology and interpretation
  - major regional variations
  - principal grape varieties used in wine types
  - how Australian wine types and styles compare with imported wines
- broad overview of Australian geography and its impact on wine growing
- climatic classification of Australian grape-growing regions registered by the Geographical Indications Committee
- factors that influence character of wine
- impact of vineyard and viticultural techniques affecting taste and style of wine
- annual cycle of a general vineyard and regional specific cycles
- wine production methods and variations for white, red, sparkling and fortified wines:
  - basic wine production steps and variations for different wines
- new world approaches to wine making
- specific production techniques for:
  - white wine
  - red wine
  - sparkling wines
  - fortified wines
- factors that affect style and quality of wine:
  - climate
  - soil
  - grape variety
  - viticultural techniques
  - storage
  - vinification techniques
- key structural components in wine and their impact on taste:
  - alcohol
  - tannin
  - sugar
  - fruit flavour
- indicators of quality in wines, and analysis and diagnosis of wine faults or impairments:

- oxidation
- tartrates
- cloudiness
- cork faults
- presence of hydrogen sulphide
- organisational activities for which knowledge of Australian wines is required:
  - conducting product tastings and tours
  - providing product advice and selling beverages to customers
  - selecting or assisting with selection of products from suppliers
  - writing or providing input into:
    - beverage menus
    - beverage lists
  - food and beverage matching menus
- wine service techniques:
  - serving aged wines
  - processes for decanting wine
- storage and cellaring requirements for a range of wines and reasons for them:
  - amount of ultraviolet (UV) light
  - humidity
  - shelf life
  - stock rotation
  - temperature fluctuations
  - vibrations
- contributing factors of a successful wine list
- business considerations in the provision of information and advice on wines:
  - current stock
  - profitability requirements
  - range being promoted
  - stock availability
  - supplier arrangements
- overview of types of foods that match successfully with different wines
- formal and informal research methods to extend and update knowledge:
  - attending trade shows
  - attending wine tastings
  - joining associations and industry bodies
  - reading general and trade media and supplier information
  - reading wine reference books
  - talking to product suppliers, winemakers and vineyard managers
  - using the internet.

## Assessment Conditions

Skills must be demonstrated in an operational wine sales or service environment. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- fixtures and large equipment:
  - bar service area
  - refrigerator
  - storage area for glassware and drinks
- stock:
  - wide commercial range of Australian wines
- organisational specifications:
  - information on wines currently listed in the Australian Wine and Brandy Corporation Register of Protected Names
  - price lists
  - promotional materials
  - product information, product reviews and information on production methods
  - promotional materials and details of presentation sessions
  - reference texts on Australian wines
  - organisational safety procedures
  - wine lists
- industry realistic ratios of staff to customers; these can be:
  - staff and customers in an industry workplace during the assessment process; or
  - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>