



Australian Government

**Assessment Requirements for SITHFAB013
Provide advice on imported 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 imported wines with different customers on three different occasions referencing wines from both old world and new world regions as listed in the knowledge evidence
- 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 organisational 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:
 - international wine industry
 - major international wine producing nations
 - general understanding of the operation of wine shows and wine medal systems in an international context
- characteristics of major imported wines from:
 - old world regions:
 - France
 - Italy
 - Spain
 - other European countries
 - new world regions:
 - New Zealand
 - South Africa
 - South America
- 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
 - a broad overview of wine production and naming laws
- past, current and emerging trends in the imported wine industry:
 - contemporary eating and drinking habits
 - cultural and ethnic influences
 - major events and festivals
 - media influence
- seasonal and popular influences
- broad overview of relevant geography and its impact on wine growing
- impact of the vineyard and viticultural techniques affecting the 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
 - old world approaches to wine making and attitudes to new world wine making

- specific production techniques for:
 - white wine
 - red wine
 - sparkling wines
 - fortified wines
- factors that affect the 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 imported 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 imported wines from the regions specified in the performance evidence
- organisational specifications:
 - price lists
 - promotional materials
 - product information, product reviews and information on production methods
 - promotional materials and details of presentation sessions
 - reference texts on imported 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>