



Australian Government

**Assessment Requirements for SITHFAB029
Conduct a product tasting for alcoholic
beverages**

Release: 1

Assessment Requirements for SITHFAB029 Conduct a product tasting for alcoholic beverages

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:

- set up and conduct at least three different tasting sessions for at least two of the following types of alcoholic beverages:
 - beer
 - fortified wines
 - liqueurs
 - sparkling wines
 - spirits
 - still wines
- maintain products at optimum quality throughout the above product tasting sessions
- provide accurate product information in the above product tasting sessions on key characteristics of the specific alcoholic beverages on offer for tasting
- respond to customer questions in a professional manner throughout the above product tasting sessions.

Knowledge Evidence

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

- types and uses of equipment required for conducting a product tasting:
 - beverage list
 - bottle opening devices
 - chilling equipment
 - evaluation sheets
 - ice
 - napkins
 - presentational ice bucket
 - promotional and pricing literature
 - sampling glassware or drinkware
 - spittoons or spit buckets
 - tables and tableware

- tasting notes
- sensory evaluation techniques and their relevance to wines, beers, spirits and liqueurs:
 - assessing balance of wine features on the palate
 - smell or nose appraisal
 - taste appraisal
 - visual appraisal
- attributes of tasting areas that appeal to customers, allow for free-flowing customer traffic, and provide a safe environment for staff and customers
- ways of ensuring conducive environment for tasting:
 - neutralising odours
 - eradicating or reducing noise
 - optimising light conditions
- organisational procedures for:
 - presentation of the tasting area
 - presentation and grooming of staff conducting tasting
 - display of product and promotional material
 - service-ware for alcoholic beverages
- key characteristics of:
 - Australian and imported wine types
 - main Australian wine producing areas
- key characteristics of the following main grape varieties and wine types:
 - red:
 - cabernet sauvignon
 - shiraz
 - pinot noir
 - merlot
 - grenache
 - white:
 - semillon
 - sauvignon blanc
 - riesling
 - chardonnay
 - pinot gris
 - blended wines
 - sparkling wines
 - fortified wines:
 - apera
 - muscat
 - tawny port
 - topaque

- vintage port
- dessert wines
- compatibility with different types of food
- key characteristics of Australian and imported beers, spirits and liqueurs, and ready to drink products:
 - flavour
 - compatibility with different types of food
- correct order for tasting of products on offer
- for the particular products on offer for tasting:
 - content of beverage labels and interpretation of their meaning
 - compatibility with different types of food
 - optimum presentation and storage conditions to ensure quality
- indicators of common faults with products:
 - cork problems:
 - ageing
 - bleeding
 - drying
 - expansion
 - shrinking
 - excessive hydrogen sulphide
 - haze
 - oxidation
 - tartrates
- hygiene practices for the handling and use of:
 - glassware
 - spittoons
 - opened products
 - other tableware
- organisational procedures for the responsible service of alcohol during product tastings
- correct and environmentally sound disposal methods for tasting waste, including for recyclable glass and plastic bottles and sampling glasses.

Assessment Conditions

Skills must be demonstrated in an operational commercial outlet where alcoholic beverage tastings take place. This can be:

- an industry workplace; or
- a simulated industry environment set up for the purposes of assessment.

Assessment must ensure access to:

- small equipment:

- decanters
- glassware and service-ware for product samples and tastings
- napkins
- service trays, platters and doilies
- ice buckets
- waiter's friend
- pourers
- wine preservers
- stock:
 - condiments and accompaniments
 - commercial range of alcoholic beverages to be tasted
 - ice
- cleaning materials and equipment
- organisational specifications:
 - current product information in sales kits, brochures and product manuals
- industry-realistic ratio of tasting staff to customers. These can be:
 - 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>