



Australian Government

Assessment Requirements for AHCPHT510 Manage a wine making process

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 4.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit. There must be evidence that the individual has managed a wine making process on at least one occasion and has:

- planned processes that may be used to maximise production of grapes that meet winery quality requirements
- acquired and processed grapes for wine production
- performed must handling processes
- operated the range of equipment required to process grapes from winery receipt point to the fermentation tank
- initiated and managed the fermentation process
- made additions and finings as required
- identified, established, supervised and monitored daily cellar work practices
- performed chemical analyses necessary for the winemaking process
- organised and undertaken routine cellar operations
- operated the filtration and bottling processes.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- changes to the chemical characteristics of grapes during ripening, including acid, sugar and flavour
- changes to the physical characteristics of grapes during ripening, including size, hardness and colour
- climatic and physical features of wine grape growing areas and wine styles produced
- types and styles of wine produced in Australia
- varieties of wine grapes in Australia
- principles and practices for managing a wine making process
- balance in relation to wine taste

- vineyard practices relevant to the production of grapes that meet the requirements of the winery
- processes involved in handling grapes from the vineyard to the winery in order to produce wine
- must and marc handling procedures
- routine winemaking and cellar operation procedures including maintenance of a clean, safe working environment
- ranges of equipment and using this equipment to process grapes and must in a winery
- factors involved in the initiation and management of primary, secondary and malolactic fermentation processes
- ideal Australian cellaring conditions
- equipment and processes for wine filtration.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace setting or an environment that accurately represent workplace conditions
- resources, equipment and materials:
 - industry publications and internet sources of information on variety and characteristics of grapes, winemaking factors, consumer preferences, client requirements and industry trends
 - grapes, yeast and bacteria for production of wine
 - fermentation vessels
 - oak barrels
 - storage vessels
 - wine bottles and seals
- specifications:
 - yeast culture specifications
 - malolactic fermentation bacteria inoculation specifications
- relationships:
 - clients
- timeframes:
 - according to the job requirements.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>