



Australian Government

Assessment Requirements for FBPCDS3002 Plan and deliver a wine tasting event

Release: 1

Assessment Requirements for FBPCDS3002 Plan and deliver a wine tasting event

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

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 planned and delivered at least one wine tasting event and has demonstrated the following:

- prepared a plan for a wine tasting event
- identified and followed health and safety in the workplace procedures
- organised services and facilities to support a wine tasting event including:
 - records systems
 - technology
 - wine tasting equipment and materials
 - product availability
 - location and facilities
- identified and researched specific participant requirements and details on style, vintage, region and other background information about products to be tasted
- identified and prepared tasting resources and facilities including:
 - products at correct temperatures
 - glasses and supplies
 - suitable tasting environment
- conducted a specialised product tasting according to workplace procedures and industry practices including:
 - articulating an accurate sensory evaluation of product tasted
 - serving products in appropriate condition for specific tasting
 - identifying and removing faulty products prior to tasting
 - maintaining optimum tasting environment
 - providing customer service
- provided accurate and relevant information in line with participant requirements

- evaluated and assessed performance against participant, personal and workplace objectives.

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:

- different types of wine tasting events within industry practice
- health and safety in the workplace procedures and regulations for conducting wine tasting events
- basic event planning and delivery methods
- common industry systems for registration, finance and technology used in wine events
- purpose and principles of specialised product tasting, including:
 - link to related work areas and activities
 - quality characteristics of products and materials
 - promotional and brand objectives of the workplace and tasting events
- overview of international, national, regional and organisation-specific information about wine products
- workplace procedures relating to:
 - responsible service of alcohol
 - specialised and standard product tastings
 - customer service
 - customer complaints
 - information provision and presentation
 - activity performance review and evaluation
- product sensory evaluation techniques and procedures
- key presentation principles and techniques for engaging and informing customers about wine tasting
- workplace procedures and responsibility for reporting problems.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - facilities and services for wine tasting event planning
 - range of workplace products for tasting
 - materials and equipment needed to conduct tastings
- specifications:
 - workplace procedures relating to specialised product tastings
 - product information or technology for accessing information

- relationships (internal and/or external):
 - external customers/participants with specialised requirements for tasting opportunities.

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

Links

Companion Volume Implementation Guides are found in VETNet: -

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