



Australian Government

FBPCDS3002 Plan and deliver a wine tasting event

Release: 1

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.

Application

This unit of competency describes the skills and knowledge required to plan and deliver a wine tasting event. It includes researching the needs of clients, sourcing products to be tasted, preparing product and tasting equipment, event planning, conducting the tasting event and providing advice and information on the products to be tasted.

The unit applies to individuals who work in cellar door operations. Individuals have specialised knowledge and work under broad direction with responsibility for their own work.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety in the workplace, and food safety regulations, legislation and standards that apply to the workplace.

When applied in the workplace, compliance with state and territory legislative requirements relating to the Responsible Service of Alcohol will be required.

Pre-requisite Unit

Nil

Unit Sector

Cellar Door (CDS)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Plan for a wine tasting event	1.1 Identify potential health and safety in the workplace hazards and implement control measures 1.2 Source and interpret workplace information regarding procedures and regulations for conducting a wine tasting event

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Identify characteristics and potential requirements of event participants to ensure event planning is relevant to group 1.4 Establish and confirm availability of required facilities 1.5 Record registrations of participants according to workplace procedures 1.6 Undertake pre-event organisation of resources and facilities 1.7 Liaise with security, technology and finance support services to ensure availability of systems
2. Prepare for product tastings	2.1 Establish products to be tasted according to specialised product tasting requirements of customers 2.2 Carry out appropriate background research for products planned for wine tasting event 2.3 Prepare work area including promotional and support materials for specialised product tasting
3. Conduct wine tasting event	3.1 Conduct event according to event plan, objectives and workplace procedures 3.2 Conduct product tasting according to workplace protocols and industry practices
4. Evaluate and assess performance	4.1 Encourage and review participant feedback about their expectations and level satisfaction associated with attending the event 4.2 Carry out self-assessment of performance in meeting customer expectations and personal and workplace objectives 4.3 Assess feedback to determine positive and negative aspects of the event conducted and consider for future events 4.4 Resolve concerns of participants and report problems according to workplace procedures

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Gather and interpret product information from a variety of sources including labelling and advertising information
Writing	Record workplace information using industry-based vocabulary and required format
Oral Communication	- Provide information using language appropriate to event participants - Use questioning skills to gather feedback from participants - Use active listening skills to respond to questions or feedback from participants
Numeracy	Calculate numerical information relating to measurements, quantities, volumes and monetary value
Navigate the world of work	Evaluate own work performance to identify opportunities to improve own skills or knowledge
Interact with others	Use accepted practices and protocols for communicating with internal personnel and people external to the organisation
Get the work done	- Plan, sequence and implement tasks required to achieve outcomes - Take responsibility for decisions made about event organisation and delivery - Use the main features and functions of digital tools during the planning and delivery of a wine tasting event - Evaluate event outcomes to identify opportunities to improve future events

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPCDS3002 Plan and deliver a wine tasting event	FDFCD3002A Conduct a specialised product tasting	Updated to meet Standards for Training Packages Redesigned unit using content from the previous unit	No equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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

Assessment Requirements for FBPCDS3002 Plan and deliver a wine tasting event

Modification History

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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

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