



Australian Government

Assessment Requirements for FBPWIN2003 Conduct sensory evaluation of wine

Release: 1

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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 identified key wine styles and grape varieties using sensory evaluation techniques and has demonstrated the following on at least two separate occasions:

- accessed workplace information to determine wine evaluation requirements
- prepared tasting area and equipment required for wine tasting
- prepared wine products for tasting including opening bottles safely
- implemented appropriate conditions for tasting and maintained tasting environment
- poured tasting samples cleanly and in appropriate quantities
- tasted wine samples in most appropriate order
- evaluated wines in an appropriate manner for sight, smell and taste
- used sensory evaluation techniques to correctly identify wine styles, wine characteristics and faults
- verbally described a wine style and answered questions about wines tasted
- maintained work area to meet housekeeping requirements
- followed health and safety procedures for evaluating wine.

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:

- purpose and principles of sensory evaluation of wines
- quality characteristics of equipment and materials used in wine tasting
- characteristics of key wine styles and grape varieties
- factors affecting the outcomes of a tasting and optimum conditions required:
 - environment
 - taster

- glasses
- equipment
- wine preparation
- factors contributing to the order in which various wine styles should be tasted:
 - still versus sparkling
 - young versus old
 - dry versus sweet
 - non-oak versus oak
 - light in bodied versus full-bodied
 - white versus rosé versus red
 - lower alcohol versus higher alcohol
- wine sensory evaluation techniques and procedures, with reasoning:
 - handling of glass and swirling techniques
 - use of light and white background
 - visual appraisal
 - sniffing and nosing
 - tasting and spitting
 - key taste sensations
 - cleansing palate between tastings
- key wine features, how they vary and how they can be identified using tasting techniques:
 - wine and quality (taints and deposits)
 - sweetness
 - acidity
 - alcohol
 - flavour and aroma
 - tannin
 - body and weight
 - balance
 - length
 - texture
- key factors which affect the style and quality of wine:
 - climate
 - soil
 - grape variety
 - viticultural techniques
 - storage
 - vinification techniques
- basic wine faults and taints, features and causes:
 - oxidation-type faults
 - reductive wine faults

- additive-related faults
- common wine taints
- appropriate terminology for describing wine to customers and wine industry personnel
- interpretation of labels
- workplace procedures and responsibility for:
 - reporting problems
 - housekeeping
 - recording requirements
 - health and safety hazards and controls in the workplace.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - wine and equipment for tasting and evaluating
- specifications:
 - work instructions and workplace procedures relating to wine tasting and evaluation
- relationships (internal and/or external):
 - customers or industry personnel to communicate with during wine tasting and evaluation.

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>