



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to complete a basic sensory evaluation of wine, including the provision of tasting arrangements, identifying wine styles, grape varieties and faults and communicating basic information about wine.

The unit applies to individuals who work across a range of sectors in the wine industry including cellar door sales. Individuals generally work under supervision but have some autonomy and accountability for their own work.

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

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Wine Operations (WIN)

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. Prepare tasting area and taste wine styles	1.1 Prepare tasting area and equipment to facilitate wine tasting according to health and safety in the workplace requirements and workplace procedures 1.2 Ensure that each wine style is presented and tasted under the most favourable conditions for evaluation

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 Taste wines in relevant quantities and in the most favourable order to show characters of each wine 1.4 Maintain tasting and work area according to workplace hygiene requirements
2. Identify key styles and grape varieties using sensory evaluation techniques	2.1 Follow correct tasting order and procedures using sight, smell and taste 2.2 Identify the key taste sensations according to industry practices 2.3 Explain the characteristics of the key wine styles and grape varieties with regard to sight, smell and taste 2.4 Evaluate and describe the quality and characteristics of the wine style 2.5 Ensure that evaluation conditions are as favourable as possible to minimise impact on outcomes
3. Identify basic wine faults	3.1 Assess the quality of wine using sensory evaluation techniques 3.2 Recognise and report common wine faults and taints according to workplace procedures
4. Communicate basic information about wine styles	4.1 Describe the characteristics of a range of basic wine styles 4.2 Explain the distinctions between similar wine styles 4.3 Respond to questions about wine styles according to workplace practices 4.4 State and explain key factors contributing to the style and flavour of wine

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	Interpret workplace procedures and wine product information
Oral Communication	Use clear language to convey technical and specialised information about characteristics and types of wine

Navigate the world of work	Understand and apply workplace procedures and legislative responsibilities relevant to own role
Get the work done	Plan, organise and implement tasks required to complete wine tasting according to workplace requirements

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPWIN2003 Conduct sensory evaluation of wine	FDFCD2003A Evaluate wines (standard)	Updated to meet Standards for Training Packages Change to title and unit sector Minor changes to Elements and Performance Criteria for clarity	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 FBPWIN2003 Conduct sensory evaluation of wine

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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 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.

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