



Australian Government

Assessment Requirements for FBPWIN3001 Evaluate wines (advanced)

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 evaluated a broad range of wines identified by grape variety, region and vintage and has demonstrated the following on at least two separate occasions:

- explained the impact of tasting conditions on wine evaluation
- explained specific winemaking techniques and described their effect on wine characteristics
- followed tasting procedures to identify wine by style and quality
- identified specialised wine faults using sensory evaluation techniques
- provided advice about wine service and comparisons between international and local styles
- selected and matched wine to food choices
- explained optimum ageing, cellaring and serving conditions for wine styles
- 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:

- features and purpose of wine sensory evaluation techniques
- features and causes of wine faults and taints, and preventative or corrective action
- factors influencing the order in which wine should be tasted
- product labelling terminology and meanings
- characteristics of wine that can be assessed to identify key features:
 - country of origin
 - region of production
 - vintage

- winemaking and grape growing techniques
- quality
- common winemaking, grape growing techniques and how they can be utilised to manipulate wine style and characteristics
- key Australian and world wines and organisation or workplace products, including:
 - style and taste characteristics
 - price
 - quality
- serving and cellaring requirements of key world and Australian wines
- wine factors that determine cellaring and serving requirements, including balance of alcohol, tannin, acidity and fruit flavours
- factors that influence the matching of food and wine
- factors that detrimentally affect the quality of wine during cellaring:
 - temperature
 - humidity
 - ultraviolet (UV) light
 - vibrations.

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:
 - product information and workplace procedures relating to wine tasting and evaluation (advanced)
- 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>