



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to evaluate a broad range of wines and identify by grape variety, region and vintage. It includes identification of specialised wine faults, food and wine matching, and advice on serving and ageing.

The unit applies to individuals who work across a range of sectors in the wine industry including cellar door sales. Individuals work under broad direction and take responsibility 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

Prerequisite unit of competency for this unit is:

- FBPWIN2003 Conduct sensory evaluation of wine

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. Identify and evaluate specific wine characteristics	1.1 Use industry accepted tasting procedures including use of sight, smell and taste to evaluate wine characteristics 1.2 Identify and describe Australian wines in terms of grape varieties,

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	regions and vintage 1.3 Identify and discuss specific winemaking techniques with customers and/or industry personnel 1.4 Apply sensory evaluation techniques to inspect and identify specialised wine faults and report to relevant workplace personnel 1.5 Complete quality evaluations of selected wines
2. Compare Australian styles with key world wines	2.1 Identify well known world wines in terms of style and quality 2.2 Identify and compare workplace wine products and styles with international products 2.3 Recommend appropriate workplace wines as alternatives to international wine styles and products where possible
3. Enhance consumer enjoyment of wine	3.1 Select and recommend appropriate workplace wines to match food choices 3.2 Specify optimum ageing and serving requirements for selected wines

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 wine product information about wine styles and characteristics from a variety sources
Writing	Record evaluations using industry-based vocabulary and conventions
Oral Communication	- Provide information using language appropriate to audience - Use active listening skills to respond to questions or feedback from participants
Interact with others	Use accepted practices and protocols for communicating with internal personnel and people external to the organisation
Get the work done	Analyse information about wines to decide on recommendations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPWIN3001 Evaluate wines (advanced)	FDFCD3001A Evaluate wines (advanced)	Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity Unit sector changed	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 FBPWIN3001 Evaluate wines (advanced)

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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 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.

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