



Australian Government

Department of Education, Employment and Workplace Relations

FDFCD2003A Evaluate wines (standard)

Release: 2

FDFCD2003A Evaluate wines (standard)

Modification History

This unit supersedes but is not equivalent to FDFCDSEWB Evaluate wines (standard).
April 2012: Minor typographical corrections.

Unit Descriptor

Unit descriptor	This specialist unit has been developed for the cellar door sales stream of the wine sector. It covers the skills and knowledge required to complete a standard sensory evaluation of wine.
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Application of the Unit

Application of the unit	This unit applies to a cellar door sales operation in the wine industry. The covers knowledge of grape varieties and wine styles, the provision of correct tasting arrangements for wines, identification of wine styles, grape varieties and wine faults, and the ability to communicate basic information about wine styles.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Implement appropriate tasting conditions	1.1 Each wine style is tasted under the most favourable conditions for that style 1.2 Tasting area and equipment are prepared to facilitate tasting 1.3 Appropriate precautions regarding personal preparation are completed 1.4 Wines are tasted in the most favourable order to show characters of each wine
2. Identify key styles and grape varieties using sensory evaluation techniques	2.1 Correct tasting procedures using sight, smell and taste are followed 2.2 The four key taste sensations of the tongue are identified 2.3 Characteristics of the key wine styles and grape varieties with regards to sight, smell and taste are explained 2.4 Wine is identified according to style and grape variety 2.5 The quality and characteristics of the wine style are evaluated and described 2.6 Evaluation conditions are as favourable as possible to minimise impact on outcomes
3. Identify basic wine faults	3.1 Basic wine faults are recognised and reported 3.2 The cork is inspected and faults identified
4. Communicate basic information about wine styles	3.3 Characteristics of a range of basic wine styles are verbally outlined 3.4 Distinctions between similar wine styles are verbally outlined 3.5 Questions are dealt with appropriately 3.6 Key factors contributing to the style and flavour of wine are stated and explained

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills include:

Note: The following required skills should be applied as appropriate to the equipment and processes that are used in the particular winery or workplace.

Ability to:

- access workplace information to determine wine evaluation requirements
- confirm supply of necessary products and materials
- prepare product and materials as required
- confirm equipment status and condition as required
- implement and maintain appropriate tasting conditions. This will include consideration of:
 - environment:
 - eradication of odours
 - natural light
 - white surfaces
 - room temperature
 - ventilation
 - noise and distraction eradication
 - taster:
 - nil perfume
 - clean palate
 - refreshed and alert
 - glasses:
 - appropriate shape and style
 - clean and polished
 - neutral odours
 - undamaged
 - equipment:
 - spittoons
 - water
 - wine:
 - optimum temperature
 - opening and breathing
 - decanting
- tasting wines in the most appropriate order. This may include consideration of:
 - colour
 - age
 - sweetness

- weight and body
- still or sparkling
- alcohol content
- flavour
- open bottles safely. This may include:
 - clean cutting and removal of foil
 - ensuring lip of bottle is free from dirt or debris
 - operating a corkscrew
 - removing cork cleanly
 - taking necessary precautions to avoid cork disintegration
 - techniques specific to sparkling wine
- pour tasting samples. This should be completed cleanly and without drips and ensure quantities poured are appropriate to the wine style tasted
- complete a visual appraisal of wine. This may include:
 - wine swirling and glass handling techniques
 - use of light and background
 - assessing clarity and recognising faults
 - describing intensity and type of colour
 - identifying 'legs' or 'tears' to assess alcohol content
- complete a smell or nose appraisal of the wine, including:
 - implementing techniques to release the wine aromas
 - recognising 'off' odours
 - assessing intensity of aromas
 - describing smell characteristics (e.g. fruity, vegetal and spicy)
 - assessing age of wine
- complete a taste appraisal of the wine. This may include:
 - implementing techniques to release wine flavours, such as sucking in air and swirling wine over all the taste buds in the mouth and tongue
 - spitting technique
 - recognising acidity
 - recognising sweetness
 - recognising weight or body
 - recognising length
 - describing intensity and types of flavour
 - recognising common wine faults
 - assessing the balance of wine features on the palate
- evaluate the quality of wines tasted. This may include consideration of:
 - wine faults
 - length
 - balance

- describe how wine is made and identify the key factors affecting the resulting wine style
- verbally describe a wine style
- answer questions about wines tasted
- taste wines 'blind' and accurately identify:
 - key wine styles
 - key grape varieties
- consistently identify key wine styles and grape varieties using sensory evaluation techniques and 'trigger' characteristics, for example:
 - fruit characteristics:
 - black currants (Cabernet)
 - petrol (Riesling)
 - balance:
 - higher acidity (cooler climate)
 - higher alcohol (warmer climate)
- record workplace information
- maintain work area to meet housekeeping requirements
- use oral communication skills/language to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce.

Required knowledge includes:

Note: The following required knowledge should be applied as appropriate to the equipment and processes that are used in the particular winery or workplace.

Knowledge of:

- purpose and principles of standard sensory evaluation of wines
- links to related work areas and activities
- quality characteristics of equipment and materials
- trigger characteristics of key wine styles and grape varieties
- factors affecting the outcomes of a tasting and optimum conditions required, including:
 - environment
 - taster
 - glasses
 - equipment
 - wine preparation
- factors contributing to the order in which various wine styles should be tasted. This may include:
 - still versus sparkling
 - aged versus young
 - dry versus sweet
 - non-oak versus oak

- light in body versus full-bodied
- white versus rosé versus red
- lower alcohol versus higher alcohol
- wine sensory evaluation techniques and procedures, with reasoning, including:
 - handling of glass and swirling techniques
 - use of light and white background
 - visual appraisal
 - sniffing and nosing
 - tasting and spitting
 - pey taste sensations
 - cleansing palate between tastings
- key wine features, how they vary and how they can be identified using tasting techniques. These may include:
 - wine health and quality (e.g. taints and deposits)
 - sweetness
 - acidity
 - alcohol
 - flavour and aroma
 - tannin
 - body and weight
 - balance
 - length
- factors which affect the style and quality of wine, including:
 - climate
 - soil
 - grape variety
 - viticultural techniques
 - storage
 - vinification techniques
- preparation and serving conditions
- basic wine faults, features and causes, including:
 - oxidation
 - tartrates
 - cloudiness
 - cork faults
 - excessive sulphur dioxide
- appropriate terminology for describing wine to customers and wine industry personnel
- information sources on wine tasted
- interpretation of labels
- occupational health and safety (OHS) hazards and controls

- procedures and responsibility for reporting problems
- housekeeping requirements and procedures
- recording requirements and procedures.

Evidence Guide

EVIDENCE GUIDE	
The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.	
Overview of assessment	Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	Evidence of ability to: - consistently establish appropriate conditions for tasting wines - evaluate wines in an appropriate manner for sight, smell and taste, and explain results - correctly identify wines for style, grape variety and quality, and evaluate and explain characteristics - identify basic wine faults - communicate basic information about wine styles.
Context of and specific resources for assessment	Assessment must occur in a real or simulated workplace where the assessee has access to: - personal protective clothing and equipment as required - work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements - instructions, information, specifications and schedules as required - equipment, services and corresponding information as required - products and materials as required - internal and external customers and suppliers as required - cleaning procedures, materials and equipment as required - documentation and recording requirements and procedures.
Method of assessment	This unit should be assessed together with other units of competency relevant to the function or work role.

EVIDENCE GUIDE

Guidance information for assessment

To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement**RANGE STATEMENT**

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Policies and procedures

Work is carried out in accordance with workplace procedures, licensing requirements and legislative requirements

Workplace information

Workplace information may include:

- Standard Operating Procedures (SOPs)
- workplace policy and procedures in regard to evaluating wine
- specifications
- work notes
- instructions or verbal direction from manager, supervisor or senior staff

Information systems

Information systems may be:

- print or screen based

Equipment

Equipment may vary and should include that which is required to evaluate wine according to workplace policies and procedures, and may include:

- spittoons
- glasses
- corkscrews

Materials

Materials may vary and should include that which is required to evaluate wine according to workplace

RANGE STATEMENT	
	policies and procedures, and may include: • product information sheets • tasting notes
Key wine styles	Key wine styles include: • white • rosé • red • fortified • sparkling • still • light-bodied, medium-bodied and full-bodied • dessert • dry and medium
Wine faults	Wine faults may include: • deposits • haze • tartrates • crystals • oxidation • cork taint • excessive sulphur dioxide
Key grape varieties	Key grape varieties include: • Shiraz • Cabernet Sauvignon • Merlot • Grenache • Pinot Noir • Chardonnay • Riesling • Semillon • Wines may be single varietals or a blend of two or more varieties
Wine characteristics	Wine characteristics include: • clarity • colour type and intensity • alcohol (light, medium, high) intensity • aroma and flavour

RANGE STATEMENT

- sweetness
- acidity
- body
- weight
- mouth feel
- tannin
- balance
- length

Unit Sector(s)

Unit sector	Wine operations
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