



Australian Government

Department of Education, Employment and Workplace Relations

FDFCD3001A Evaluate wines (advanced)

Release: 2

FDFCD3001A Evaluate wines (advanced)

Modification History

This unit supersedes but is not equivalent to FDFCDSEVAB Evaluate wines (advanced).
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 reach an advanced standard of wine evaluation.
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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. It covers in-depth knowledge of grape varieties and wine styles to a level sufficient to identify wine by grape variety, region and vintage, and the identification of specialised wine faults. The unit also covers in-depth knowledge of enterprise wine sufficient for selection of wines to match food choices, for suggestions as alternatives to overseas styles, and for provision of advice on serving and ageing.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		
	FDFCD2003A	Evaluate wines (standard)

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. Identify specific wine characteristics using sensory evaluation techniques 2. Identify specialised wine faults 3. Compare Australian styles with key world wines 4. Enhance consumer enjoyment of wine	1.1 Correct tasting procedures using sight, smell and taste are followed 1.2 Australian wine is identified by grape varieties, region and vintage 1.3 Specific winemaking techniques are identified and discussed 1.4 Quality evaluation is completed 2.1 Wine is inspected and faults are identified correctly and reported 3.1 Well known world wines are identified in terms of style and quality 3.2 Appropriate enterprise wines are recommended as alternatives 4.1 Appropriate enterprise wines are selected to match food choices 4.2 Optimum ageing and serving requirements are specified

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 advanced wine sensory evaluation requirements
- confirm supply of necessary products, materials and equipment
- follow correct tasting procedures. This may include:
 - preparation of environment and self
 - preparation and service of wines
 - order of tasting
 - sensory evaluation techniques
 - recording and documentation techniques
- effectively carry out wine sensory evaluation to determine:
 - wine style
 - country of origin
 - region of production
 - vintage
 - winemaking techniques
 - quality
 - value for money
 - wine faults
- identify and describe evidence of specific winemaking techniques and explain their effect on wine characteristics. These may include their effect on:
 - balance of acidity on the palate
 - complexity
 - weight and mouth feel
 - alcohol
 - aromas and flavours
 - colour
 - tannin
 - fault eradication
 - length
- recommend appropriate enterprise alternatives to key Australian and world wines. These may consider:
 - price
 - style

- quality
- occasion
- select appropriate enterprise products to complement food types. This should include consideration of:
 - wine factors (primarily acidity, sweetness, intensity of flavour, alcohol, tannin and weight)
 - food factors
 - occasion
 - price
- advise on optimum serving and cellaring requirements of key enterprise, Australian and world wines. This will include consideration of specific consumer tastes and recommending:
 - cellaring time and conditions
 - decanting techniques
 - serving temperature
 - breathing and opening time
- 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:

- features and purpose of wine sensory evaluation techniques
- wine faults (features, causes and prevention or corrective action required)
- wine tasting policy, procedures and techniques
- optimum conditions for tasting wine, including:
 - environment
 - self and other people
 - equipment and glasses
 - wine preparation
- factors influencing the order in which wine should be tasted
- label terminology and meanings
- ‘trigger’ characteristics of wine that can be assessed to identify key features, including:
 - country of origin
 - region of production
 - vintage
 - winemaking and grape growing techniques
 - quality
 - value for money

- how wine is made
- common winemaking, grape growing techniques and how they can be utilised to manipulate wine style and characteristics
- key Australian and world wines and enterprise products, including their:
 - Style and taste characteristics
 - price
 - quality
- key food and wine factors that will react together and which combinations create harmony and discord
- serving and cellaring requirements of key world and Australian wines and all enterprise products
- wine factors that will determine cellaring and serving requirements, including balance of alcohol, tannin, acidity and fruit flavours
- factors that will detrimentally affect the quality of wine during cellaring, including:
 - temperature
 - humidity
 - ultraviolet (UV) light
 - vibrations
- 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, including optimum conditions for sight, smell and taste - correctly explain specific winemaking techniques and their effect on wine characteristics - identify wines for style, grape variety, vintage, region and quality, and evaluate and explain characteristics - identify specialised wine faults - explain optimum ageing, cellaring and serving conditions for 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 can 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
Staff	Staff may: • be full time, part time or casual • work in other areas of the enterprise
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

RANGE STATEMENT	
Materials	Materials may vary and should include that which is required to evaluate wine according to workplace policies and procedures, and may include: • product information sheets • tasting notes
Wine faults	Wine faults may include: • evidence of excessive sulphur dioxide • cork taint and other faults • volatile acidity • tartrate crystals • oxidation • haze • brettanomyces
Wine factors	Wine factors include: • clarity • colour type and intensity • rims versus core differentiation • alcohol (degrees or %) intensity and character of aroma and flavour • oak characteristics • complexity • residual sugar • acidity, including malolactic treatment • body • weight • mouth feel • astringency • tannin • balance • length
Winemaking and grape growing techniques	Winemaking and grape growing techniques may include: • canopy management • harvesting management • maceration • cold fermentation • barrel fermentation • oak treatment • ageing

RANGE STATEMENT	
	• malolactic fermentation • sparkling wine production methods (e.g. tank, transfer and méthode champenoise)
World wines	World wines include: • France (Bordeaux, Burgundy, Champagne and Rhône) • Spain (Rioja, Sherry) • Germany (Liebfraumilch) • Italy (Lambrusco and Chianti) • Portugal (Port) • New Zealand • Chile • South Africa • California
Food factors	Food factors should include: • Acidity • oil or cream content • ‘weight’ • free proteins or rare meat • hot spices • sweetness • alcohol content

Unit Sector(s)

Unit sector	Wine operations
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