



Australian Government

Department of Education, Employment and Workplace Relations

FDFWIN1001A Identify key operations in wine production

Release: 2

FDFWIN1001A Identify key operations in wine production

Modification History

April 2012: Minor typographical corrections.

Unit Descriptor

Unit descriptor	This unit covers the identification of the key characteristics of Australian wine production and major industry issues.
------------------------	---

Application of the Unit

Application of the unit	This unit supports introductory training in the wine industry, for example, vocational training in high schools and induction or applications where overview knowledge of the Australian wine industry is needed (e.g. wine region tourism personnel and wine enterprise support staff). The unit is intended to be delivered in conjunction with basic wine grape growing, cellar door sales and cellar operations units and assumes that exposure to wine grape growing and winemaking operations is done under close supervision.
--------------------------------	--

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

Employability skills	This unit contains employability skills.
-----------------------------	--

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 major stages in winemaking	1.1 Key activities in preparation of grapes for wine production are identified 1.2 Purpose and process of crushing, pressing, fermentation, maturation, fining, filtering, bottling and packaging are explained 1.3 Sequence of operations and key equipment used are correctly identified 1.4 Basic differences between red, white, fortified and sparkling wine processing are identified 1.5 Industry terminology is used to describe wine processing activity and wine features
2. Identify wine sales and marketing strategies and processes	2.1 Standard forms of wine packaging and labelling are identified 2.2 Range and purpose of labelling information are identified 2.3 Scope and purpose of different types of cellar door operations are identified 2.4 Major wine regions and wine types and styles in Australia are identified 2.5 Key features and market expectations of wine from different regions in Australia are described 2.6 Difference between domestic and export markets and marketing strategies and requirements are identified 2.7 Standard expert and consumer wine evaluation techniques and features are identified, including shows, reviews and tasting notes

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:

- understand the correct sequence of wine production stages
- identify types and purpose of fermentation processes
- identify equipment used in wine processing and storage
- identify typical bottling, labelling and packaging of wine
- understand common marketing arrangements and advantages and disadvantages of each, including cellar door sales, mail order, internet marketing, and distribution through agents and wholesalers

Required knowledge

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:

- main stages of wine production and equipment used
- common bottling, labelling and packaging used for wine
- nature of Australian wine market, including domestic retail, and direct selling and export markets
- wine industry terminology.

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.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	Evidence of the ability to: - describe major Australian wine regions, common wine styles and grape varieties and their characteristics - identify main features of domestic and export markets - identify main production operation and sequence of operations for different wine types - identify wine products and common marketing techniques used - use wine industry terminology to communicate features and information about wine production.
Context of and specific resources for assessment	Assessment may occur in a real or a simulated workplace where the assessee has access to: - personal protective clothing and equipment as required - work procedures, including advice on relevant 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 - 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.
Guidance information for assessment	To ensure consistency in one's performance, competence 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

EVIDENCE GUIDE

	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.

Wine related products

Wine related products may include:

- grapes or grape products, wine (all types and styles)
- fortifying spirits
- promotional merchandise,
- wine industry supplies (e.g. bottles, stoppers and casks) and services (e.g. personnel, expertise and analysis)

Wine types and styles

Wine types and styles include:

- red, white, fortified and sparkling wine and typical variations in quality and flavour caused by ageing and processing techniques

Equipment

Equipment may include:

- tanks
- transfer equipment
- filtration equipment
- crushing and pressing equipment
- fermentation vessels
- stills and retorts
- separators
- barrels
- process control equipment
- IT equipment
- bottling and packaging equipment

Unit Sector(s)

Unit sector	Wine operations
--------------------	-----------------