



Australian Government

SITHFAB033 Provide advice on imported wines

Release: 1

SITHFAB033 Provide advice on imported wines

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to evaluate a range of imported wines, provide advice to customers on their selection, and continuously extend personal product knowledge.

The unit applies to hospitality, winery, retail and wholesale organisations that sell imported wines.

It applies to personnel who operate independently or with limited guidance from others and who have substantial specialist knowledge of imported wines. This includes beverage sales consultants, winery sales staff, bar specialists, sommeliers and senior bar and restaurant personnel.

The sale and service of alcohol is subject to the provisions of Responsible Service of Alcohol (RSA) law in each state and territory of Australia.

The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

SITHFAB021 Provide responsible service of alcohol

Competency Field

Food and Beverage

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes

1. Evaluate imported

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

1.1. Use the full range of sensory evaluation techniques to

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| wines. | identify and examine the characteristics of imported wines |
| | 1.2. Review other information about viticulture and specific imported wine styles, regions and production methods to complement the sensory evaluation process. |
| | 1.3. Develop informed opinions about imported wine that support work as a specialist in wine. |
| 2. Handle, store and monitor imported wine products. | 2.1. Store and cellar imported wine according to particular requirements of different wines. |
| | 2.2. Monitor wine quality and recognise impaired quality based on in-depth knowledge of wines. |
| | 2.3. Resolve issues with wine quality through appropriate corrective action. |
| | 2.4. Decant wines using techniques appropriate to the variety, style and vintage of wine. |
| 3. Advise customers on imported wines. | 3.1. Provide accurate information and assistance about different imported wine options. |
| | 3.2. Discuss and debate wine characteristics, origins and production methods, taking account of customer level of wine knowledge. |
| | 3.3. Take account of business considerations when providing advice and make adjustments accordingly. |
| | 3.4. Assist customers with wine selections according to taste, price preferences and other specific needs. |
| 4. Extend and update own knowledge of imported wines. | 4.1. Conduct formal and informal research to access current, accurate and relevant information about imported wines. |
| | 4.2. Identify trends in customer tastes based on direct contact and workplace interaction. |
| | 4.3. Source information on current and emerging beverage service trends and customer preferences. |
| | 4.4. Provide informed input about imported wines to support organisational activities. |

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS

DESCRIPTION

Reading skills to:

- comprehend detailed product information, promotional material and reviews about imported wines.

Writing skills to:

- summarise notes, and record information in basic

- documents, information sheets and files.
- Oral communication skills to:
- discuss and debate different ideas and opinions about products.
- Learning skills to:
- review own knowledge of imported wines and participate in activities that continuously update knowledge.
- Problem-solving skills to:
- identify product faults and make judgments about appropriate remedial action.
- Planning and organising skills to:
- schedule regular checks on the storage of beverage products.
- Self-management skills to:
- take responsibility for sourcing and updating current and emerging product information.

Unit Mapping Information

Supersedes and is equivalent to SITHFAB013 Provide advice on imported wines.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>

Assessment Requirements for SITHFAB033 Provide advice on imported wines

Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- discuss the characteristics of imported wines with three different customers referencing wines from both old world and new world regions as listed in the knowledge evidence
- use the correct application of each of the following sensory evaluation techniques on at least one occasion to evaluate wines:
 - assessing balance of wine features on the palate
 - smell or nose appraisal
 - taste appraisal
 - visual appraisal
- provide current, accurate and relevant advice to each of the above customers on their selection to meet different taste and price preferences
- maintain and continuously extend personal product knowledge of the above imported wines on at least one occasion to enhance organisational activities.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- full range of sensory evaluation techniques and their relevance to different types of wines:
 - assessing balance of wine features on the palate
 - smell or nose appraisal:
 - techniques for releasing aroma and bouquet
 - recognising 'off' odours
 - assessing intensity of aromas
 - describing smell characteristics
 - assessing age
 - taste appraisal:
 - techniques for releasing wine flavours
 - spitting techniques
 - recognising acidity, sweetness, weight or body, length, note, and wine faults
 - visual appraisal:
 - wine swirling and glass handling

- use of light and background
 - intensity and type of colour
 - clarity
 - identifying 'legs' or 'tears' to assess alcohol or glycerol content
- structure, history, trends and philosophies of:
 - international wine industry
 - major international wine producing nations
 - general understanding of the operation of wine shows and wine medal systems in an international context
- characteristics of major imported wines from:
 - old world regions:
 - France
 - Italy
 - Spain
 - other European countries
 - new world regions:
 - New Zealand
 - South Africa
 - South America
- characteristics for each wine region:
 - different wine types and their styles
 - different production methods
 - label terminology and interpretation
 - major regional variations
 - principal grape varieties used in wine types
 - a broad overview of wine production and naming laws
- past, current and emerging trends in the imported wine industry:
 - contemporary eating and drinking habits
 - cultural and ethnic influences
 - major events and festivals
 - media influence
- seasonal and popular influences
- broad overview of relevant geography and its impact on wine growing
- impact of the vineyard and viticultural techniques affecting the taste and style of wine
- annual cycle of a general vineyard and regional specific cycles
- wine production methods and variations for white, red, sparkling and fortified wines:
 - basic wine production steps and variations for different wines
 - old world approaches to wine making and attitudes to new world wine making
 - specific production techniques for:
 - white wine

- red wine
 - sparkling wines
 - fortified wines
- factors that affect the style and quality of wine:
 - climate
 - soil
 - grape variety
 - viticultural techniques
 - storage
 - vinification techniques
- key structural components in wine and their impact on taste:
 - alcohol
 - tannin
 - sugar
 - fruit flavour
- indicators of quality in wines and analysis and diagnosis of wine faults or impairments:
 - oxidation
 - tartrates
 - cloudiness
 - cork faults
 - presence of hydrogen sulphide
- organisational activities for which knowledge of imported wines is required:
 - conducting product tastings and tours
 - providing product advice and selling beverages to customers
 - selecting or assisting with selection of products from suppliers
 - writing or providing input into:
 - beverage menus
 - beverage lists
 - food and beverage matching menus
- wine service techniques:
 - serving aged wines
 - processes for decanting wine
- storage and cellaring requirements for different wines and reasons for them:
 - amount of ultraviolet (UV) light
 - humidity
 - shelf life
 - stock rotation
 - temperature fluctuations
 - vibrations
- contributing factors of a successful wine list

- business considerations in the provision of information and advice on wines:
 - current stock
 - profitability requirements
 - range being promoted
 - stock availability
 - supplier arrangements
- overview of types of foods that match successfully with different wines
- formal and informal research methods to extend and update knowledge.

Assessment Conditions

Skills must be demonstrated in an operational wine sales or service environment. This can be:

- an industry workplace; or
- a simulated industry environment set up for the purposes of assessment.

Assessment must ensure access to:

- fixtures and large equipment:
 - bar service area
 - refrigerator
 - storage area for glassware and drinks
- stock:
 - commercial range of imported wines from the regions specified in the performance evidence
- organisational specifications:
 - price lists
 - promotional materials
 - product information and information on production methods
 - promotional materials and details of presentation sessions
 - reference texts on imported wines
 - organisational safety procedures
 - wine lists
- industry realistic ratios of staff to customers. These can be:
 - staff and customers in an industry workplace during the assessment process; or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors and have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

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