

**Modification history**

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

FBPWIN2002	Communicate wine industry information
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to communicate information on key characteristics of Australian wine production and the wine industry. It supports an introduction to the wine operations industry for basic wine grape growing (viticulture), cellar operations (wine making) and cellar door sales.</p> <p>The unit applies to individuals who are new to the wine operations industry, including wine region tourism personnel and wine enterprise support staff who work alongside a supervisor in most situations and exercise limited autonomy.</p> <p>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.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Wine Operations (WIN)

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. Recognise major processes and stages of wine grape growing	1.1 Identify major processes in wine grape growing 1.2 Relate processes to operational sequencing and timing 1.3 Recognise tasks and job roles associated with processes 1.4 Identify vintage operations, including picking and transportation 1.5 Use basic industry terminology when communicating during wine grape growing activities
2. Recognise and relate the features of grapes to production activities	2.1 Identify physiology of wine grapes related to production activities 2.2 Recognise key characteristics and growth phases of grape vines to seasonal production activities 2.3 Relate the impact of soil and climate on grape growing activities and grape quality 2.4 Identify key risks to successful grape growing 2.5 Recognise characteristics of varietal grape maturity and relate to harvesting activities
3. Recognise wine grape varieties and Australian regions in which they are grown	3.1 Recognise the major Australian wine regions and relate to wine production and grape growing 3.2 Recognise differences between major grape vine varieties and grape production
4. Provide information on major stages in winemaking	4.1 Recognise key activities in preparing grapes for wine production 4.2 Outline the purposes and processes of crushing, pressing, fermentation, maturation, fining, filtering, bottling and packaging of wines 4.3 Provide information on the sequence of operations and key equipment used for the production and storage of wine 4.4 Provide information on basic differences between red, white, fortified and sparkling wine production 4.5 Use industry terminology when providing information on wine processing and features to clients or customers

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
5. Relate basic wine sales and marketing strategies and processes to wine enterprise operations	5.1 Recognise standard ways of packaging and labelling wine 5.2 Interpret range and purpose of labelling information 5.3 Identify the scope and purpose of cellar door operations 5.4 Identify and compare major Australian wine regions, wine types and wine styles 5.5 Provide information on key features and market expectations of wine from different Australian regions 5.6 Identify the features, techniques and terminology used in standard wine evaluations

<b>Foundation Skills</b>	
<i>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.</i>	
<b>Skill</b>	<b>Description</b>
Learning	<ul style="list-style-type: none"> <li>Locate information required to develop knowledge and understanding of viticulture, wine making and sales</li> </ul>
Reading	<ul style="list-style-type: none"> <li>Access and comprehend information from a variety of workplace documents</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Produce workplace documents using industry-based vocabulary</li> </ul>
Oral Communication	<ul style="list-style-type: none"> <li>Provide industry-specific information to a range of audiences</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPWIN2002 Communicate wine industry information	FDFWIN1001A Identify key operations in wine production	Redesigned unit that includes content from previous units	No equivalent unit
FBPWIN2002 Communicate wine industry information	FDFWIN1002A Identify viticulture processes	Redesigned unit that includes content from previous units	No equivalent unit

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>
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<b>TITLE</b>	<b>Assessment requirements for FBPWIN2002 Communicate wine industry information</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has provided and applied information in at least one wine operations workplace environment including:</p> <ul style="list-style-type: none"> <li>• using industry-standard terminology to communicate information about wine grape growing activities regarding: <ul style="list-style-type: none"> <li>• sequencing and timing of main processes</li> <li>• tasks and job roles during each process</li> </ul> </li> <li>• identifying the relationships between basic wine grape physiology, varieties and habit of growth to wine production activities</li> <li>• identifying the key differences in grape production for Australian wine regions</li> <li>• explaining how red, white, fortified and sparkling wines are produced including: <ul style="list-style-type: none"> <li>• grape preparation</li> <li>• major processes</li> <li>• equipment needed</li> <li>• features of each wine type</li> </ul> </li> <li>• using industry terminology to communicate information about the features of one type of wine to a customer or client</li> <li>• describing common types of wine bottling, labelling and packaging and reasons for particular choice of bottle, label or packaging</li> <li>• describing the range of common wine products and how they are marketed.</li> </ul>	
<b>Knowledge Evidence</b>	
<p>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:</p> <ul style="list-style-type: none"> <li>• main stages of grape vine growth</li> <li>• principles of grape vine propagation: <ul style="list-style-type: none"> <li>• cuttings</li> <li>• grafting</li> </ul> </li> <li>• basic wine grape growing techniques: <ul style="list-style-type: none"> <li>• planting</li> <li>• irrigation</li> <li>• fertilising</li> <li>• canopy management</li> <li>• pruning</li> </ul> </li> <li>• impact of common impediments on grape growing: <ul style="list-style-type: none"> <li>• frost</li> <li>• drought</li> <li>• pests (including phylloxera)</li> <li>• disease</li> <li>• nutrient deficiency</li> </ul> </li> <li>• major Australian wine regions, common wine styles and grape varieties</li> <li>• basic purpose and principles of grape harvesting and wine production processes: <ul style="list-style-type: none"> <li>• harvesting</li> <li>• crushing</li> <li>• fermentation</li> <li>• pressing</li> <li>• maturation</li> <li>• fining</li> <li>• filtering</li> </ul> </li> <li>• common bottling, labelling and packaging used for wine</li> <li>• basic wine processing and storage equipment</li> </ul>	

<b>Knowledge Evidence</b>
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| <ul style="list-style-type: none"><li>• common marketing arrangements for wine, including cellar door sales, mail order, internet sales, distribution through agents or wholesalers</li><li>• basic features of domestic and export markets.</li></ul> |
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<b>Assessment Conditions</b>
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Assessment of skills must take place under the following conditions:
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| <ul style="list-style-type: none"><li>• physical conditions:<ul style="list-style-type: none"><li>• a wine operations workplace or an environment that accurately represents workplace conditions</li></ul></li><li>• resources, equipment and materials:<ul style="list-style-type: none"><li>• reference materials on the Australian wine industry</li><li>• sample wine products and materials</li></ul></li><li>• relationships:<ul style="list-style-type: none"><li>• clients or customers.</li></ul></li></ul> |
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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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<b>Links</b>
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