

ASSESSMENT GUIDELINES

Unit 810

Use and maintain winery plant

Level 4, Credit 8, version 5

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Unit standard 810

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Level of performance required for this unit standard

This is a level 4 unit standard. At this level trainees are expected to demonstrate the following abilities when completing assessment tasks:

- To work under broad guidance, independently; with complete responsibility for the standards of the outcome achieved.
- To apply technical skills, knowledge and innovation to complete the task to the specified standard, in a variety of familiar and unfamiliar context.
- To analyse and interpret information, and make an informed judgment.

Workplace assessment:

For guidelines on Workplace Assessment, please refer to the NZHITO Workplace Assessors Manual, and for further information, please contact:

NZHITO, PO Box 8638, Christchurch. Ph 03 9644 735, fax 03 9644 737, website www.hortito.org.nz

Special notes:

This unit standard was issued in July 2003 following the replacement of the email address with the website address, referenced in the *Comments on this unit standard* section.

None.

**Unit 810: Use and maintain winery plant
(Apprentice copy)**

| ELEMENT | Competent | Range of evidence an assessor should consider |
|--|------------------|--|
| Element 1 Crush grapes. | Yes/No | <ul style="list-style-type: none"> ▪ Describe equipment in terms of mechanism and process for removing stems before crushing and for removing stems after crushing. ▪ Operate a crusher-destemer so that there is an even flow of grapes, ensuring that only minimal chance of oxidation occurs. ▪ Measure and add any materials required to the must as the winemaker directs. ▪ Clean the crusher-destemer to industry hygiene standards. ▪ Maintain the crusher-destemer to manufacturer's specifications so that it is ready to operate when next required. |
| Element 2 Separate the juice from the skins. | Yes/No | <ul style="list-style-type: none"> ▪ Describe different kinds of draining and separating equipment in terms of their methods of action. Range: two of – gas pressure drainer, slat conveyor drainer, auger de-juicer, Bucher type drainer. ▪ Describe methods of separating the juice from the skins for red and white wines. ▪ Under the winemaker's directions use equipment to separate juice from the skins. ▪ Maintain and clean equipment to separate juice from the skins to industry hygiene standards. ▪ Describe different types of presses in terms of their working principles. Range: airbag, continuous screw. ▪ Under the winemaker's directions use, maintain and clean a press. |
| Element 3 Clarify the juice. | Yes/No | <ul style="list-style-type: none"> ▪ Describe methods of clarifying juice in terms of the advantages and disadvantages of each method. Range: filtering, fining, pasteurizing, centrifuging, settling. ▪ Under the winemaker's directions use, maintain, and clean equipment for one method of clarifying juice. |
| Element 4 Ferment the juice. | Yes/No | <ul style="list-style-type: none"> ▪ Use hydrometers to measure sugar levels and fermentation rates. ▪ Check temperatures in fermentation vats to ensure that they remain within the range set by the winemaker. ▪ Fill and empty fermentation vats so that the lees does not cause contamination. ▪ Under the winemaker's direction clean the fermentation vats. ▪ Under the winemaker's direction use, maintain and clean the pumps. |
| Element 5 Stabilise and clarify the wine. | Yes/No | <ul style="list-style-type: none"> ▪ Describe cold stabilization, depth filtration, and membrane filtration in terms of their effects on wine. ▪ Under the winemaker's direction use, maintain and lean the filters. |

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| Element 6 Bottle the wine. | Yes/No | <ul style="list-style-type: none"> ▪ Inspect bottle so that no contaminated or sub-standard bottles are filled. ▪ Use the bottling machine so that all bottles are filled to the specified level, maintained and cleaned under the winemaker's direction. ▪ Adjust the corker so that the corks are inserted undamaged and to the specified depth, and maintained and cleaned under the direction of the winemaker. |
|--------------------------------------|---------------|--|

_____ *(Name of Apprentice)*

is **Competent / Not yet competent** in Unit Standard 810. (version 5)

Signed (Assessor): _____

WPA Registration Number: _____ Date: _____

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Please send this page to your NZHITO Regional Manager, who will forward it to National Office to register the credits on your NZQA Record of Learning.

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(Name of Apprentice)

is Competent in Unit Standard 810 (version 5)

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