

Cellar Operations



“It’s practical and hands-on, which I really like. It’s not all just theory.”

TRADES ACADEMY STUDENT

TRAINING PATHWAYS

TRADES ACADEMY TRAINING

Complete both years of Cellar Operations through TOTSTA. If you complete a vintage in the industry during or after your two-year programme, you can apply for the New Zealand Certificate in Cellar Operations (Level 3) through Te Pūkenga NMIT

Industry employment and an apprenticeship in Cellar Operations through Te Pūkenga NMIT

Te Pūkenga NMIT tertiary study:

- NZ Certificate in Horticulture Production – Wine Growing (Level 4) or Cellar Operations (Level 4)
- Bachelor of Viticulture and Winemaking (Level 7)

EMPLOYMENT OPPORTUNITIES

- Cellar Hand
- Winery Cellar Door host
- Cellar Manager
- Wine Maker

► For more information on what you will learn and the credits you can achieve in this programme, go to the Trades Academy website and follow the course information links.

Take your first step into the exciting world of wine, right in the heart of wine country. Gain industry recognised skills and experience to take into employment or further tertiary study.



You will study in the world-renowned wine region of Marlborough, with access to the NMIT Te Pūkenga’s on-campus winery. Learning alongside winemaking professionals and viticulture researchers, you’ll gain skills and experience in a real-world setting.

Explore the local wine industry and winery operations, be introduced to red and white winemaking processes and skills, and learn about the history, geography and climate of the different grape growing regions of NZ.

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On completion of this course you will be able to:

2024

- Outline the history and structure of the NZ wine industry including terminology, wine varieties and employment opportunities.
- Demonstrate knowledge of wine making legislation, codes of practice, hazards and their management.
- Demonstrate knowledge of winemaking equipment and chemicals, processes and procedures.

2025

- Demonstrate knowledge of quality management procedures used in wine production.
- Demonstrate winemaking processes.
- Explain, prepare and carry out fining and making additions to wine in a commercial cellar operation.
- Work and communicate effectively within a team in a commercial wine cellar operation.
- Explain, prepare for, carry out, and complete basic fermentation operations

Note: Some unit standards may change. Final information on the standards specific to your course will be available prior to starting your programme.

This programme is subject to approval from Te Pūkenga NMIT.



NCEA: Level 2 and 3

Refer to the resources page of our website www.tradesacademy.ac.nz/resources/ for more details



Starts: February 2024



Time: 9am to 2.30pm
Thursdays



Location: Te Pūkenga
NMIT Marlborough

Note: If circumstances change there could be mixed models of delivery e.g online, face to face one day per week or block options.