

Curriculum Goals:

To provide students with an introduction to the New Zealand wine industry to assist them in making an informed decision for further study and/or employment within the wine industry. Students will be given the opportunity to learn a range of skills required in day-to-day wine cellar operations through engaging in realistic and authentic tasks.

Vocational Pathway: Primary Industries

Learner Goals and Outcomes: On completion this course, the student will be able to:

1. Demonstrate knowledge of New Zealand wine and the New Zealand wine industry.
2. Describe the structure of the New Zealand wine industry.
3. Demonstrate knowledge of equipment used in wine cellar operations.
4. Demonstrate knowledge gasses and chemicals used in wine cellar operation.
5. Demonstrate knowledge of hazards in commercial wine cellar operations, and their management.
6. Demonstrate knowledge of legislation and codes of practice applicable to wine production in commercial wine cellar operations.

Unit Standards

Unit No	Title	Level	Credits	Version	SR/R
29239	Demonstrate knowledge of the New Zealand wine industry and New Zealand wines	3	6	1	
29242	Demonstrate knowledge of hazards, legislation, and personal safety in commercial wine cellar operations	3	6	1	
29241	Demonstrate knowledge of equipment, gasses, and chemicals used in a commercial wine cellar operation	3	8	1	
	Total DAS Credits		20		

Vocational Pathways: SR = Sector Related; R = recommended

To receive a Vocational Pathways Award, students must gain NCEA Level 2. Within the 80 credits required to achieve NCEA Level 2, 60 of these Level 2 credits must be from the recommended standards in one or more pathways, including 20 Level 2 credits from sector related standards.

Methods of Assessment: The following forms of assessment will be used

1. Winemaking project practical assessment
2. Written workbook