### TSC Category
Food and Beverage Operations

### TSC
Wine Service

### TSC Description
Present, serve, and provide recommendations on wines from various provenances

<table>
<thead>
<tr>
<th>TSC Proficiency</th>
<th>Level 1</th>
<th>Level 2</th>
<th>Level 3</th>
<th>Level 4</th>
<th>Level 5</th>
<th>Level 6</th>
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<tbody>
<tr>
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<td>&lt;Insert TSC Code&gt;</td>
<td>FSS-FBS-2023-1.1</td>
<td>FSS-FBS-3023-1.1</td>
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<tr>
<td>Guide customers on ordering wine beverages by providing information on wines</td>
<td>Recommend a wide range of wine selection to customers based on evaluation of wine’s flavours and characteristics</td>
<td>Curate a selection of wine menus based on changing trends and tastes of customers</td>
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### Knowledge
- Classifications of wines based on types of grape varieties, provenance and year of harvest
- Types of information provided on wine label
- Basic techniques of sight, smell and taste sensory analysis
- Preliminary criteria to evaluate quality of wines
- Techniques of presenting, opening, decanting, and serving of wines
- Types of drinkware and serving temperatures
- Guidelines for food matching with wine
- Importance of ensuring workstations are ready in a timely manner
- Types, flavours and characteristics of sparkling, still and fortified wines
- Principles of wine production processes; vinification and viticulture, across different main and sub-regions of wine-producing provenances
- Different types of grapes, their anatomy and the importance of growing environments
- Techniques of wine tasting and formal wine tasting notes
- Market trends that determine wine preferences
- Alternative sources of wine supply
- Impact of environmental factors on the quality and production of wine supplies
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### Abilities
- Identify types of wine based on wine label information
- Make an informed judgment about wine’s vintage and provenance based on information from wine labels
- Guide customers on ordering wine beverages by providing information
- Present information on the types, flavours and characteristics of sparkling, still and fortified wines
- Make an informed judgment about wine vintage and provenance based on sensory analyses
- Curate a good selection of wines that caters to different needs and preferences of customers
- Source wines from alternative sources to meet the demands and preferences of customers
| | | | |
|---|---|---|
| **on grape varieties, provenance and the year of harvest** | **Evaluate the flavours and characteristics of wines based on their production processes of vinification and viticulture across different main and sub-regions wine-producing provenances** |  |
| **Decant wines to separate clarified wine from solids** | **Recommend a wide range of wine selection to customers based on the evaluation of wine flavours and characteristics** |  |
| **Serve wines in appropriate drinkware and under optimal serving temperatures** |  |  |
| **Recommend food sides to complement wine selection** |  |  |
| **Reinstate workstations** |  |  |