

**SKILLS FRAMEWORK FOR FOOD SERVICES
TECHNICAL SKILLS & COMPETENCIES (TSC) REFERENCE**

TSC Category	Food and Beverage Operations					
TSC	Wine Service					
TSC Description	Present, serve, and provide recommendations on wines from various provenances					
TSC Proficiency	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
	<Insert TSC Code>	FSS-FBS-2023-1.1	FSS-FBS-3023-1.1	FSS-FBS-4023-1.1	<Insert TSC Code>	<Insert TSC Code>
		Guide customers on ordering wine beverages by providing information on wines	Recommend a wide range of wine selection to customers based on evaluation of wine's flavours and characteristics	Curate a selection of wine menus based on changing trends and tastes of customers		
Knowledge		<ul style="list-style-type: none"> 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 	<ul style="list-style-type: none"> 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 	<ul style="list-style-type: none"> Market trends that determine wine preferences Alternative sources of wine supply Impact of environmental factors on the quality and production of wine supplies 		
Abilities		<ul style="list-style-type: none"> 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 	<ul style="list-style-type: none"> 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 	<ul style="list-style-type: none"> 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 		

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		<p>on grape varieties, provenance and the year of harvest</p> <ul style="list-style-type: none"> • Decant wines to separate clarified wine from solids • Serve wines in appropriate drinkware and under optimal serving temperatures • Recommend food sides to complement wine selection • Reinstate workstations 	<ul style="list-style-type: none"> • 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 • Recommend a wide range of wine selection to customers based on the evaluation of wine flavours and characteristics 			
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