



'confidence for front line staff'

Key Skills for the
WSET® Level 1
Certificate
in Wines and Spirits

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Key Skills

CATERING AND HOSPITALITY

UNIT 1FDS5 - PREPARE AND CLEAR AREAS FOR A DRINK SERVICE IN A LICENSED PREMISES

Unit and Element Title of the Vocational Qualification	NVQ Element Title	Underpinning Knowledge Title (eg, Health and Safety)	Depth of Match to the Underpinning Knowledge	Supporting Knowledge for Supplementary Evidence
Unit 1.2 Service of Wine	1FDS5.1 Prepare customer and service areas	Working practices	<ol style="list-style-type: none"> Why constant stock of drink and accompaniments must be maintained Why stocks of drinks must be rotated 	<i>Performance Criteria</i> 1. Stocks and drinks service 2. Service equipment 4. Menus <i>Range</i> A. Stocks for drinks C. Service equipment E. Menu
	1FDS5.2 Clear customer and service areas	Working practices	<ol style="list-style-type: none"> Why correct storage procedures must be followed for food and drink stocks 	<i>Performance Criteria</i> 1. Drink stocks 2. Service equipment <i>Range</i> A. Drink stocks D. Service equipment
	1FDS5.3 Clean and store glassware	Health and safety	<ol style="list-style-type: none"> Why glassware should be cleaned at the correct temperature 	<i>Performance Criteria</i> 3. Clean glassware <i>Range</i> A. Glassware B. Cleaning method

UNIT 1FDS6 - PROVIDE A DRINK SERVICE FOR A LICENSED PREMISES

Unit and Element Title of the Vocational Qualification	NVQ Element Title	Underpinning Knowledge Title (eg, Health and Safety)	Depth of Match to the Underpinning Knowledge	Supporting Knowledge for Supplementary Evidence
Unit 1.2 Service of Wine	1FDS6.1 Prepare and serve alcoholic/non-alcoholic drinks and accompaniments	Health and safety	<ol style="list-style-type: none"> Correct storage and rotation procedures Circumstances for not serving customers with alcohol Symptoms of excessive alcohol 	<i>Performance Criteria</i> 1. Deal with customers 2. Service of drinks 3. Provide information 4. Serve drinks 6. Service style 8. Legal requirements <i>Range</i> A. Information C. Drinks D. Service equipment G. Service style
		Product knowledge	<ol style="list-style-type: none"> Correct temperatures Brand names Product differences 	
		Legislation	<ol style="list-style-type: none"> Legal measures Law in relation to the service of alcoholic beverages Licensed hours Circumstances for not serving customers alcohol 	
	1FDS6.2 Maintain customer and service areas during drinks service	Health and safety	<ol style="list-style-type: none"> Correct storage and rotation procedures 	<i>Performance Criteria</i> 2. Store drinks 8. Legal requirements <i>Range</i> A. Drinks D. Service equipment G. Legal requirements
		Product knowledge	<ol style="list-style-type: none"> Stock of drinks 	



Key Skills Mapping

WSET® LEVEL 1 CERTIFICATE IN WINES

COMMUNICATION

Unit of the Vocational Qualification	Key Skill Element	Element Title	Depth of Match of Key Skills Evidence Requirements
Unit 1.1 - Wines by Style Unit 1.2 - Service of Wine Unit 1.3 - Introduction to Food and Wine Matching	C1.1	Take part in a one-to-one discussion and a group discussion about different straightforward subjects	Several opportunities for the assessment of key-skill requirements
	C1.2	Read and obtain information from two different types of documents about straightforward subjects, including at least one image	Several opportunities for the assessment of key-skill requirements
	C1.3	Write two different types of documents about straightforward subjects	Several opportunities for the assessment of key-skill requirements

APPLICATION OF NUMBER

Unit of the Vocational Qualification	Key Skill Element	Element Title	Depth of Match of Key Skills Evidence Requirements
Unit 1.2 - Service of Wine	N1.1	Interpret information	Limited opportunities
	N1.2	Carry out calculations	Limited opportunities
	N1.3	Interpret results and present findings	No match

INFORMATION TECHNOLOGY

Unit Title of the Vocational Qualification	Key Skill Element	Element Title	Depth of Match of Key Skills Evidence Requirements
	IT1.1	Plan, search and select information	No match
	IT1.2	Explore, develop and exchange information and derive new information	No match
	IT1.3	Present information	No match



WSET® LEVEL 1 CERTIFICATE IN WINES

IMPROVING OWN-LEARNING AND PERFORMANCE

Unit Title of the Vocational Qualification	Key Skill Element	Element Title	Depth of Match of Key Skills Evidence Requirements
Unit 1.1 - Wines by Style Unit 1.2 - Service of Wine Unit 1.3 - Introduction to Food and Wine Matching	LP1.1	Confirm short-term targets and plan how these will be met	Several opportunities for the assessment of key-skill requirements when undertaking training using the WSET® Level 1 Information and Assessment Pack
	LP1.2	Follow plan, meet targets and improve performance	Several opportunities for the assessment of key-skill requirements when undertaking training using the WSET® Level 1 Information and Assessment Pack
	LP1.3	Review progress and achievements	Several opportunities for the assessment of key-skill requirements when undertaking training using the WSET® Level 1 Information and Assessment Pack

WORKING WITH OTHERS

Unit Title of the Vocational Qualification	Key Skill Element	Element Title	Depth of Match of Key Skills Evidence Requirements
Unit 1.3 - Introduction to Food and Wine Matching	W01.1	Confirm what to do	Formal assessment available when completing Unit 2 assessment briefing
	W01.2	Work towards objectives	Formal assessment available when completing Unit 2 assessment task
	W01.3	Identify progress	Formal assessment available when completing Unit 2 assessment feedback

PROBLEM SOLVING

Unit Title of the Vocational Qualification	Key Skill Element	Element Title	Depth of Match of Key Skills Evidence Requirements
Unit 1.2 - Service of Wine	PS1.1	Confirm problems and identify options	Partial match with the delivery of the underpinning knowledge required for the identification of wine faults
	PS1.2	Plan and try out options	No match
	PS1.3	Check and describe results	No match



Key Skills Tracking Guides

KEY SKILL LEVEL 1: COMMUNICATION

C1.1a - CONTRIBUTE TO A DISCUSSION	Syllabus Area	How to Generate Evidence	How to Present Evidence
<ul style="list-style-type: none"> Take part in a one-to-one discussion and a group discussion about different straightforward subjects 	Unit 1 Introduction to Wine	<ul style="list-style-type: none"> You will have several opportunities to take part in group discussion and express your opinions about the wines you will taste by using the WSET® Systematic Approach to Tasting When discussing suitable wine matches to menu items 	<ul style="list-style-type: none"> An observation record signed by an assessor who observed the discussion or audio / video tape of the discussion
C1.2 - READ AND OBTAIN INFORMATION	Syllabus Area	How to Generate Evidence	How to Present Evidence
<ul style="list-style-type: none"> Read and obtain information from two different types of documents about straightforward subjects, including at least one image 	Unit 1 Introduction to Wine	<ul style="list-style-type: none"> Completion of activities in the WSET® Level 1 Knowledge & Assessment Pack Match wines with foods and present these findings, stating reasons for your choice 	<ul style="list-style-type: none"> Completed activities in the WSET® Level 1 Knowledge & Assessment Pack Portfolio of tasting notes signed by an assessor
C1.3 - WRITING	Syllabus Area	How to Generate Evidence	How to Present Evidence
<ul style="list-style-type: none"> Read and obtain information from two different types of straightforward subjects, including at least one image 	Unit 1 Introduction to Wine	<ul style="list-style-type: none"> Completion of Portfolio of tasting notes Completion of activities in the WSET® Level 1 Knowledge & Assessment Pack 	<ul style="list-style-type: none"> Portfolio of tasting notes signed by an assessor Completed activities in the WSET® Level 1 Knowledge & Assessment Pack



KEY SKILL LEVEL 1: IMPROVING OWN LEARNING AND PERFORMANCE

LP1.1 - SET TARGETS	Syllabus Area	How to Generate Evidence	How to Present Evidence
<ul style="list-style-type: none"> Confirm understanding of your short-term targets, and plan how these will be met, with the person setting them 	All units	<ul style="list-style-type: none"> Reading the materials in your WSET® Level 1 Knowledge & Assessment Pack Seeking advice from Tutor, manager or someone with prior knowledge of the WSET® Level 1 Certificate 	<ul style="list-style-type: none"> Records to show how you have checked progress Two action plans with action points, deadlines and review of progress

LP1.2 - FOLLOW PLAN	Syllabus Area	How to Generate Evidence	How to Present Evidence
<p>Follow your plan, using support given by others to help meet targets :</p> <ul style="list-style-type: none"> Studying a straightforward subject Learning through a straightforward practical activity 	All units	<ul style="list-style-type: none"> Checking progress using the questions in your WSET® Level 1 Certificate Study Guide Checking progress by assessing and keeping records using your Student Tasting Notes of wines tasted other than those tasted in lessons Checking progress by assessing and keeping notes of food and wine matching opportunities 	<ul style="list-style-type: none"> Action Plan to keep a log of your learning with notes of: <ol style="list-style-type: none"> What you said about your progress What you have achieved Examples of practical work completed Records from those who have seen your work, which show you have progressed and completed tasks

KEY SKILL LEVEL 1: WORKING WITH OTHERS

WO1.1 - CONFIRM WHAT TO DO	Syllabus Area	How to Generate Evidence	How to Present Evidence
<ul style="list-style-type: none"> Confirm what needs to be done to achieve given objectives, including your responsibilities 	Unit 2 Food and Wine Matching	<ul style="list-style-type: none"> Check that you clearly understand what is required for completion of the food and wine matching task 	<ul style="list-style-type: none"> Record from the assessor who observed completion of assessment task

WO1.2 - WORK TOWARDS OBJECTIVES	Syllabus Area	How to Generate Evidence	How to Present Evidence
<ul style="list-style-type: none"> Work with others towards achieving given objectives, carrying out tasks to meet your responsibilities 	Unit 2 Food and Wine Matching	<ul style="list-style-type: none"> Complete food and wine matching assessment task Use the resources supplied to complete task 	<ul style="list-style-type: none"> Record of tasks carried out and how you met your responsibilities

WO1.3 - IDENTIFY PROGRESS	Syllabus Area	How to Generate Evidence	How to Present Evidence
<ul style="list-style-type: none"> Identify progress and suggest ways of improving work with others to help achieve given objectives 	Unit 2 Food and Wine Matching	<ul style="list-style-type: none"> Feedback on completed task from assessor and other group members 	<ul style="list-style-type: none"> Record from you and supervisor / assessor on progress and how you worked with others

