



The New Zealand Certificates in Cellar Operations

Qualifications for the wine industry -
Level 3, Level 4 and Level 5



Competenz

Skills for industry

Welcome to Competenz

Why choose cellar operations qualifications?

The New Zealand Certificates in Cellar Operations have been developed by leading New Zealand wineries and cellar managers to equip staff with the skills and knowledge to work productively and safely. The three qualifications form a pathway of learning from entry level to experienced cellarhand, and are flexible, practical and designed with the future in mind. Together they provide the wine industry with people who have the skills and knowledge to process grapes once they are picked, and produce wine to the highest quality standards.

Cellar qualifications could transform NZ wine industry says graduate



Formally recognising the skills of winery employees will strengthen the industry in New Zealand says James Pritchard, cellar and bottling manager at The Hunting Lodge in Auckland.

“People who work in wineries are generally very skilled and have a lot of technical knowledge but not everyone wants to study or go to university. They love doing

their jobs and just want to work. So these qualifications are an opportunity to recognise the contribution of those people.

“It doesn’t matter if you’ve been in the industry for 20 years or two weeks, just sign up and enjoy it.”

James was the first person to graduate with a New Zealand Certificate in Cellar Operations Level 4. He says the three levels map out a clear pathway to develop your career.

“Companies have the opportunity to invest in their people and recognise their skills at each level, which is so important.”

James oversees wine production and bottling at The Hunting Lodge winery in Waimauku, which has around 60 staff working across the cellar, bottling plant, event spaces, cellar door and restaurant.

“We’re big enough that we can process large volumes of wine but small enough that we can do small volumes too,” James says. “Reds, whites, rosés – you get to play with really cool little parcels of fruit and get to be involved in large-scale operations as well.”

James started his career at Stoney Batter Estate on Waiheke Island, now operating as Man O’ War. From there he moved to Goldwater Estate and later to Matua, before it was sold and reopened as The Hunting Lodge winery.

He has also gained experience in wine regions overseas, with three vintages in Napa Valley in California at Flora Springs and Beringer, and one in Bordeaux, France.

“That’s what I love about the wine industry – you get to travel, spend time in really nice parts of the world and work on all sorts of interesting wines. It’s an industry full of passionate people who enjoy what they’re doing.”

New Zealand Certificates in Cellar Operations

Level	What graduates can do	Who the qualifications are for	Time needed to complete
3	Carry out basic cellarhand tasks safely and efficiently under supervision.	People currently working in entry level cellarhand roles in small or large commercial wine making operations, who are wanting to have their skills formally recognised.	Approximately 12 months
4	Work independently as a cellarhand, processing grapes, managing vintage operations and carrying out wine production processes.	People currently working as intermediate or experienced cellarhands with an overall understanding of cellar operations, who are now ready to gain further knowledge in the more technical aspects of cellar operations.	Approximately 20 months
5	Graduates are able to work in senior roles, managing winemaking processes, ensuring winery production and quality requirements are met, and providing technical support.	People currently working as experienced cellarhands with a broad knowledge of cellar operations and winemaking, who are now ready to gain further knowledge in the operational management of cellar operations.	Approximately 16 months

How the cellar operations qualifications work

Learners are assessed against unit standards, which specify what they need to know and be able to do for a range of activities, for example carry out tank mixing in a commercial wine cellar operation.

There are compulsory unit standards plus a series of elective unit standards that learners and employers can choose from. When a learner completes a unit standard successfully, they receive credits which Competenz registers with NZQA.

To complete the qualification, a learner must be assessed as competent against all the unit standards in their training programme.

Nationally recognised qualifications

New Zealand Certificates recognise skills and knowledge that meet nationally agreed standards for achievement. Employers recognise these qualifications because:

- » Members of your industry have designed and endorsed them
- » The New Zealand Qualifications Authority (NZQA) has approved them and records learners’ study towards them.



Competenz is a multi-sector industry training organisation. We help Kiwi industry grow skills, careers and businesses. We help you identify your training needs and create a tailored plan, focusing on your broader business goals and supporting on-the-job career development for every level.

Talk to us today about the business improvements you want to see and let us design the ideal training solution for you.

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