

Winemaker

Who sells
domestically
and exports.



Setting up

- Business details
- Business layout
- Managing risks nearby
- Taking responsibility
- Places and equipment
- Checking the plan is working well
- Training and competency
- Suitable water

Exporting

- Meeting export requirements

Cleaning & maintaining

- Personal hygiene
- Cleaning and sanitising
- Maintaining equipment and facilities
- Checking for pests

Making food, wine & cider

- Sourcing, receiving and tracing food
- Sourcing and tracing grape wine
- Knowing what's in your food or drink
- Separating
- Keeping foreign matter out of food and drink
- Making wine or cider
- Packaging and labelling
- Transporting

Troubleshooting

- When something goes wrong
- Dealing with customer complaints
- Recalling

Winemaker with Cellar door tasting

who sells
domestically
and exports –
serving cheese
and crackers



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Winemaker with Cellar door tasting

who sells
domestically
and exports
with cellar
door tasting –
serves hot
chips and
wedges



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Making food, wine & cider

- Sourcing, receiving and tracing food
- Sourcing and tracing grape wine
- Knowing what's in your food or drink
- Separating
- Keeping foreign matter out of food and drink
- Making wine or cider
- Cooking food
- Keeping food hot
- Packaging and labelling
- Transporting

Troubleshooting

- When something goes wrong
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Brewer/ distiller

who sells
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Cleaning & maintaining

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- Cleaning and sanitising
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- Checking for pests

Making food, wine & cider

- Sourcing, receiving and tracing food
- Knowing what's in your food or drink
- Separating
- Keeping foreign matter out of food and drink
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Troubleshooting

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Cidermaker

Who sells domestically and exports - serving bar snacks, including medium-rare burgers



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Exporting

- Meeting export requirements

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- Personal hygiene
- Cleaning and sanitising
- Maintaining equipment and facilities
- Checking for pests

Making food, wine & cider

- Sourcing, receiving and tracing food

- Knowing what's in your food or drink
- Separating
- Keeping foreign matter out of food and drink
- Making wine or cider
- Cooking food
- Cooking poultry, minced meat and chicken liver
- Keeping food hot
- Reheating food
- Packaging and labelling
- Transporting

Troubleshooting

- When something goes wrong
- Dealing with customer complaints
- Recalling

Specialist

- Preparing red meat for mincing and serving lightly-cooked or raw

Cidermaker

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Making food, wine & cider

- Sourcing, receiving and tracing food
- Knowing what's in your food or drink
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- Keeping foreign matter out of food and drink
- Making wine or cider
- Packaging and labelling
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Bottler

who receives, bottles, labels and stores wine for sale domestically and for export



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Cleaning & maintaining

- Personal hygiene
- Cleaning and sanitising
- Maintaining equipment and facilities
- Checking for pests

Making food, wine & cider

- Sourcing, receiving and tracing food
- Sourcing and tracing grape wine
- Knowing what's in your food or drink
- Separating
- Keeping foreign matter out of food and drink
- Making wine or cider
- Packaging and labelling
- Transporting

Troubleshooting

- When something goes wrong
- Dealing with customer complaints
- Recalling