

A-7. Wine from a bottle — two persons [uncalibrated]

Essential task

Person is expected to use a corkscrew to remove the cork from a bottle of wine, pour two glasses, and serve the wine along with the opened bottle.

Specific criteria

1. The bottle must contain between 325 and 750 ml (12.6 and 25.3 oz) of wine and be factory sealed with a cork and metal foil over the upper neck of the bottle. Screw top bottles, bottles without metal foil, or bottles that have been opened and recorked are **not** acceptable alternatives.
2. The corkscrew used to remove the cork must be a manual, double hinged (waiter's or sommelier) corkscrew or a winged (butterfly) corkscrew. The use of a pneumatic, electric, or other manual corkscrews (e.g. lever or rabbit style, twin-pronged cork puller) are **not** acceptable alternatives.

Options

1. Glasses may be of any type, with or without stems.
2. Person may choose to test or offer another person to test (i.e., smell and/or taste) the poured wine before pouring the second glass. If the person chooses this option, he or she may initially pour a partial or full serving for testing.
3. The person may pour the glasses of wine in any order. If the person initially poured only a partial serving for testing, the remainder of that serving may be poured either before or after pouring the second glass of wine.
4. The person may insert an anti-drip pourer or aerator into the bottle before pouring. Pouring the wine through an aerator not inserted into the bottle is **not** an acceptable alternative.

Restoration

The person is to return unneeded items in appropriate coverings to their original storage places, place dirty utensils in or beside the sink, wipe up any spills, and discard any waste into a garbage container.

Prior to beginning the person should

Be completely familiarized with the set up of the environment, including the location of all needed tools and materials, and the operation of the water taps and the available corkscrew(s). A variety of alternative choices should be included among the tools and materials stored.

Prior to beginning the occupational therapist should

1. Ascertain what wine bottle the person intends to open.
2. Ascertain if the person intends to test or will ask the other person to test the wine, and if so, if he or she will pour a partial or full serving before testing.
3. Ascertain if person plans to retain cork for recorking the wine bottle or if he or she plans to throw it away.
4. Ascertain if the person plans to insert an anti-drip pourer or aerator into the bottle before pouring the wine.
5. Ensure that the person understands that he or she is to serve the opened wine bottle along with the glasses of wine.

Special rules

1. The person is **not** scored down if he or she smells the cork.
2. Do **not** score down if the person uses glasses or a corkscrew that are appropriate but different that the ones the person may have indicated he or she will use.

Required tools and materials

- Bottle of wine that has been factory sealed with a cork
- Corkscrew
- Glasses

- Sponge, rag, or papertowels
- Garbage container
- Optional: anti-drip pourer, aerator