LEVEL 3 · C22

Farming Systems

HOST PURCHASE + PREP SHEET

COMPLETE WITHOUT WINE

Audit a real farming claim against the current issuing standard; list verified requirements, missing outcomes, and one plausible tradeoff.

Prepare

[ ] Print one participant sheet per learner

[ ] Provide pencils, water, food, and space for private writing

[ ] Prepare the no-wine model before any optional bottle is opened

[ ] Keep labels and documentary evidence hidden until observations are complete

Optional application

Flight F - Farming-label test: Two broadly comparable wines with verified but different farming claims, ideally reusing Flight S. Taste blind and reveal the claims only after private judgment.

COMPLETE AI RECOMMENDATION PROMPT

Follow this complete sheet exactly. Use my location or shipping destination, budget, deadline, retailer links or inventory, and clear front-and-back label photographs. Transcribe exact producer, cuvee, vintage, bottle size, alcohol, importer, and farming or site claim before evaluating. Use current producer technical sheets, vineyard pages, vintage reports, or certification records for wine facts; use a retailer serving my location for current price and stock. Do not substitute a different vintage, similarly named wine, regional stereotype, search snippet, or label design. Preserve unknowns. Classify every candidate as QUALIFIES, POSSIBLE - CHECK REQUIRED, DOES NOT QUALIFY, or NOT ENOUGH EVIDENCE. If nothing qualifies, say so. Return direct links, time checked, matching and missing facts, conflicts, confounds, what the comparison may teach, and what it cannot prove. Remind me to confirm the exact physical bottle and price before payment. Lesson-specific requirement: Verify the exact product claim, jurisdiction, certifier, certificate or producer evidence, and current standard. Do not infer taste, quality, carbon, labour, biodiversity, or virtue from a category.

LEVEL 3 · C22

Evidence, Reveal, and Service

Candidate evidence table

FIELD	CANDIDATE A	CANDIDATE B
Exact producer / cuvee / vintage		
Required relationship		
Producer or certifier source		
Retailer / price / time checked		
Missing or conflicting fact		
Classification		
Material confounds		

In-store photo workflow

1. Photograph this complete sheet and the shelf tag.
2. Photograph front label, back label, vintage, alcohol, importer strip, and any certification mark.
3. Give the assistant store, city, date, destination, budget, and deadline.
4. Require identity transcription before qualification.
5. Confirm the physical bottle before payment.

Service and reveal

Wine is optional. Serve one ounce or less. Make water, food, spitting, and alcohol-free participation normal. Preserve private notes before any reveal. Do not ask learners to identify vineyard variables, farming systems, rootstocks, or vintage from taste alone.