



Australian Government

**Assessment Requirements for
AHCCMN202 Contribute to work activities
to produce food**

Release: 1

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Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Performance Evidence

The candidate must be assessed on their ability to integrate and apply the performance requirements of this unit in a workplace setting. Performance must be demonstrated consistently over time and in a suitable range of contexts.

The candidate must provide evidence that they can:

- adapt and modify activities depending on differing workplace contexts and environments
- apply relevant industrial or legislative requirements
- apply technical skills to support food production, including one or more of:
 - seeding
 - weeding
 - hoeing
 - feeding stock (fish or animals)
 - packing produce
- handle produce safely and according to workplace requirements
- follow enterprise requirements for market specification of products
- follow relevant food safety, work health and safety and environmental protection procedures and requirements
- grade, label and treat produce according to enterprise and customer specifications
- identify and use equipment, tools and other technology required to complete workplace tasks
- interpret and follow a designated work plan or set of instructions for a job
- maintain required records of workplace activities
- maintain work area housekeeping standards
- monitor environment of storage facility
- plan a daily routine to complete required workplace tasks
- recognise and adapt appropriately to cultural differences in the workplace, including modes of behaviour and interaction with staff and others
- recognise limitations, ask for help and seek clarification or information about work requirements and procedures

- demonstrate appropriate initiative to deal with problems or refer them where appropriate to relevant person
- use appropriate techniques to solve or report problems identified when completing work tasks
- use basic interpersonal and communication skills, such as listening, questioning and receiving feedback
- use required machinery and equipment appropriately
- work cooperatively and collaboratively with others to complete tasks

Knowledge Evidence

The candidate must demonstrate knowledge of:

- handling requirements for produce
- enterprise storage facilities and their maintenance
- enterprise quality procedures
- food safety regulations
- humidity levels and their effect on quality of produce
- hygiene issues in handling and storing horticultural, agricultural and seafood products intended for human consumption
- industry standards for grading and labelling
- post-harvest treatments for various horticultural, agricultural and seafood products
- temperature settings within storage facilities
- relevant storage methods
- correct storage temperatures for a range of produce
- safe work practices relevant to work activities
- housekeeping standards and practices
- procedures for one or more of:
 - seeding
 - weeding
 - hoeing
 - feeding stock (fish or animals)
 - packing produce
- operating and cleaning procedures for required machinery, equipment and tools

Assessment Conditions

Assessors must satisfy current standards for RTOs.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>