

Assessment Requirements for AHCPHT401 Assess olive oil for style and quality

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:

- identify olive oil styles
- · identify common olive oil defects
- modify horticultural and/or processing practices to remedy variations from desired style and quality

Knowledge Evidence

The candidate must demonstrate knowledge of:

- principles and practices for assessing olive oil
 - cause of olive oil defects and how they can be remedied
 - horticultural and processing practices that affect olive oil style, and reasons for the effect
 - relationship between critical chemical parameters and oil style and quality

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-bfla-524b2322cf72

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