



Australian Government

FDFWGG2015A Support mechanical harvesting operations

Release: 2

FDFWGG2015A Support mechanical harvesting operations

Modification History

This unit supersedes and is equivalent to FDFWGGMHSB Support mechanical harvesting operations.

April 2012: Minor typographical corrections.

Unit Descriptor

Unit descriptor	This specialist unit has been developed for the wine grape growing stream of wine sector. It covers the skills and knowledge required to collect grapes from a mechanical harvester and deliver them to the receival point.
------------------------	---

Application of the Unit

Application of the unit	This unit includes the ability to attach, set up and detach equipment as required, and the support of activities from harvesting to preparation for receival.
--------------------------------	---

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		
	AHCMOM202A	Operate tractors
	FDFWGG2018A	Operate vineyard equipment

Employability Skills Information

Employability skills	This unit contains employability skills.
-----------------------------	--

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare for harvest support activities	1.1 Work requirements are identified 1.2 Equipment is checked to confirm readiness for use 1.3 Equipment is set up to meet harvest support requirements
2. Collect grapes from harvester	2.1 Tractor towing trailer or gondola is driven alongside mechanical harvester according to instructions 2.2 Collection activities are monitored to confirm performance is maintained within specification 2.3 Out-of-specification performance is recognised, rectified and/or reported 2.4 Problems and anomalies are recognised, rectified and/or reported 2.5 Equipment is maintained in good working order
3. Transfer grapes to receival point	3.1 Chemicals are added to grapes according to instructions 3.2 Grapes are delivered to receival point according to instructions
4. Complete harvest support activities	4.1 Equipment is cleaned according to workplace procedures 4.2 Waste generated by the process or cleaning procedures is collected, sorted and disposed of or recycled, according to workplace procedures 4.3 Work is conducted in accordance with workplace environmental guidelines
5. Record information	5.1 Workplace information is recorded in the appropriate format

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills include:

Note: The following required skills should be applied as appropriate to the equipment and processes that are used in the particular winery or workplace.

Ability to:

- access workplace information to identify harvest support requirements
- liaise with other work areas
- select, fit and use appropriate personal protective clothing and/or equipment
- select, attach and set up appropriate equipment
- carry out pre-operational checks of equipment according to workplace procedures
- operate equipment safely
- identify and rectify, remove and/or report potential occupational health and safety (OHS) hazards
- collect grapes from the discharge conveyer. This should include:
 - avoiding all contact with or damage to other machinery and equipment, vines, trellises or fences
 - safe handling of equipment
 - maintaining appropriate speed and distance
 - starting off and swapping over
 - changing rows
 - day-time and night-time harvesting
 - variety of harvesting conditions and varieties
- monitor grape collection activities. This may include monitoring:
 - equipment breakages or malfunction
 - vine or trellis damage
 - grape quality and quantity
 - matter other than grapes (MOG) collected
 - load weight
 - chemical application to fruit loads
 - collection accuracy of grapes
 - tipping accuracy of grapes at receival point
 - progress
 - congestion or backlog at receival point
 - performance according to specifications
- report and/or record problems and/or corrective action
- identify, rectify and/or report environmental non-compliance
- shut down equipment in response to an emergency situation
- shut down equipment in response to routine shutdown requirements

- handle, prepare and add chemicals according to instructions
- take the necessary action to protect fruit quality where possible. This may include parking fruit carriers in a shaded area
- deliver grapes to receival point according to instructions. This may include tipping the trailer or gondola
- maintain workplace records according to workplace standards
- maintain work area to meet housekeeping standards
- use appropriate cleaning techniques
- carry out routine maintenance of equipment according to enterprise procedures
- use oral communication skills/language to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce.

Required knowledge includes:

Note: The following required knowledge should be applied as appropriate to the equipment and processes that are used in the particular winery or workplace.

Knowledge of:

- key factors that will affect grape and/or wine quality. This may include:
 - temperature
 - oxidation
 - MOG collected
 - speed of processing
 - chemical addition
- features and benefits of methods to preserve grape and/or wine quality
- common problems and anomalies
- procedures and operating parameters
- significance and methods of monitoring performance
- common faults and corrective action required
- OHS hazards and controls
- environmental issues and controls
- procedures and responsibility for reporting problems
- recording requirements and procedures
- cleaning requirements associated with changeovers
- shutdown sequence of equipment
- cleaning procedures
- routine maintenance procedures for equipment where relevant.

Evidence Guide

EVIDENCE GUIDE	
<p>The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
<p>Overview of assessment</p>	<p>Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.</p>
<p>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> • use personal protective clothing and equipment • confirm availability of specified materials and prepare according to instructions • select and confirm status and suitability of equipment • start and operate equipment in accordance with operation instructions and requirements of workplace and task • monitor harvesting operation to achieve specified result • take corrective action in response to out-of-specification results or non-compliance • demonstrate knowledge of OHS hazards, controls and emergency procedures • sort, collect, treat, recycle or dispose of waste • record information appropriately.
<p>Context of and specific resources for assessment</p>	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> • personal protective clothing and equipment as required • work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements • instructions, information, specifications and schedules as required • equipment, services and corresponding information as required • products and materials as required • internal and external customers and suppliers as required • cleaning procedures, materials and equipment as

EVIDENCE GUIDE	
	<p>required</p> <ul style="list-style-type: none"> documentation and recording requirements and procedures.
Method of assessment	This unit should be assessed together with other units of competency relevant to the function or work role.
Guidance information for assessment	To ensure consistency in one's performance, competence should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

RANGE STATEMENT	
<p>The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.</p>	
Policies and procedures	Work is carried out in accordance with workplace procedures, licensing requirements and legislative requirements
Workplace information	<p>Workplace information can include:</p> <ul style="list-style-type: none"> Standard Operating Procedures (SOPs) specifications production schedules instructions routine maintenance schedules work notes Material Safety Data Sheets (MSDS) manufacturer instructions verbal direction from manager, supervisor or senior operator
Equipment	<p>Equipment may include:</p> <ul style="list-style-type: none"> tractors

RANGE STATEMENT	
	<ul style="list-style-type: none"> • trailers • gondolas • grape bins • forklift
Problems and anomalies	<p>Problems and anomalies may include:</p> <ul style="list-style-type: none"> • rotten, diseased, immature or over-ripe grapes • MOG • potential hazards for the harvester or operators
Terrain	<p>Terrain must enable the safe and effective performance of harvest support activities. It may include:</p> <ul style="list-style-type: none"> • tracks • access roads • straight or curving vineyard rows • flat, undulating, steep, hilly or terraced land • on- and off-road environments
Conditions	<p>Conditions must enable the safe and effective performance of harvest support activities. These may include:</p> <ul style="list-style-type: none"> • dry • wet • slippery • boggy • icy • foggy • windy • day and night conditions
Receival points	<p>Receival points may include:</p> <ul style="list-style-type: none"> • a winery • marshalling area • truck or loading bays
Equipment status	<p>Confirming equipment status involves:</p> <ul style="list-style-type: none"> • checking that all safety standards and pre-start requirements are met and equipment is operational
Information systems	<p>Information systems may be:</p> <ul style="list-style-type: none"> • print or screen based
Work hazards	<p>Work may involve exposure to:</p>

RANGE STATEMENT

- chemical, dangerous or hazardous substances

Unit Sector(s)**Unit sector**

Wine operations