



**Australian Government**

# **FDFWGG3006A Coordinate hand pruning activities**

**Release: 2**

## FDFWGG3006A Coordinate hand pruning activities

### Modification History

This unit supersedes and is equivalent to FDFWGGHPB Coordinate hand pruning activities.  
April 2012: Minor typographical corrections.

### Unit Descriptor

<b>Unit descriptor</b>	This specialist unit has been developed for the wine grape growing stream of the wine sector. This unit covers the skills and knowledge required to identify and implement hand pruning requirements, including supervising a team of casual hand pruners.
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### Application of the Unit

<b>Application of the unit</b>	Coordination skills required in the application of this unit will involve facilitating others.
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### Licensing/Regulatory Information

Not applicable.

### Pre-Requisites

<b>Prerequisite units</b>		
	FDFWGG2003A	Hand prune vines

## Employability Skills Information

<b>Employability skills</b>	This unit contains employability skills.
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## 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

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b>
1. Prepare for hand pruning activities	1.1 Pruning requirements are identified 1.2 Appropriate pruning techniques are selected 1.3 Pruning equipment is confirmed as available and ready for use 1.4 Pruning equipment is set up to meet requirements 1.5 Operators are instructed as required
2. Implement hand pruning requirements	2.1 Pruning activities are monitored to confirm performance is maintained within specification 2.2 Out-of-specification performance is identified, rectified and/or reported 2.3 Vines are pruned according to crop levels, vine vigour and workplace procedures 2.4 Anomalies and problems are identified, corrected and/or reported 2.5 Work is conducted in accordance with workplace environmental guidelines
3. Record information	3.1 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:

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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 pruning requirements
- select, fit and use appropriate personal protective clothing and/or equipment
- train and/or facilitate a team of hand pruners
- implement hand pruning requirements. This may include consideration of:
  - equipment and materials required
  - personnel required
  - location
  - transport
  - timing
  - environmental conditions
  - other vineyard activities (e.g. spraying)
- select appropriate pruning techniques. This will include consideration of:
  - grape variety
  - vine vigour
  - quality and yield requirements
  - climate
  - workplace procedures and manager's instructions
- monitor pruning activities. This will include monitoring:
  - selection of best possible spurs and canes
  - positioning of spurs and canes
  - clean removal of sucker shoots
  - correct quantity of spurs, rods, canes and buds left
  - cuts made correctly and cleanly
  - recognition and removal of unwanted growth
  - rolling and securing extension canes onto trellis wire as required
  - correct disposal of pruned material
  - equipment performance
  - cleaning and storage of equipment
  - team performance and progress
- identify problems and anomalies
- take corrective action in response to out-of-specification results or non-compliance
- report and/or record problems and/or corrective action

- identify, rectify and/or report environmental non-compliance
- maintain work area to meet housekeeping standards
- maintain pruning records according to workplace standards
- conduct routine maintenance of equipment according to enterprise procedures
- apply information technology systems 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.

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**Required knowledge includes:**

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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:**

- basic vine physiology, as it applies to:
  - water intake
  - nutrient uptake
  - photosynthesis
  - respiration, transpiration
  - translocation
- parts of the root, trunk, shoot and fruit systems of the grapevine, their role in how the vine works and their contribution to fruit quality, including:
  - buds, nodes and tendrils
  - cambium, epidermis, phloem and xylem
  - leaf blade, bract and petiole
  - bunch, berries and flowers
- vine types, their characteristics and uses, including:
  - family, genus and species
  - *Vitis Vinifera* and commercial varieties
  - native species and hybrids (e.g. *labrusca*)
  - rootstocks and scion stock
- industry processes for new variety development
- annual vine growth stages, including:
  - budburst
  - flowering
  - veraison
  - maturity
- key grape varieties and their distinguishing features. This may include factors, such as:
  - berry and bunch characteristics
  - frost and disease resistance

- flavour and style
- different types of pruning and their features, benefits and effects on grape quality
- relationship between bud numbers and cropping levels and the effect on wine quality
- effects of different pruning levels on wine quality
- concept of pruning to vine vigour
- safe handling of pruning equipment
- correct operating procedures for pruning equipment
- Occupational health and safety (OHS) hazards and controls
- common problems and anomalies associated with hand pruning activities
- procedures and responsibility for reporting problems
- cleaning and storage requirements of pruning equipment
- recording requirements and procedures
- team facilitation and training techniques
- environmental issues and controls
- routine maintenance procedures for equipment where relevant
- information technology systems where relevant.

## Evidence Guide

<b>EVIDENCE GUIDE</b>	
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.	
Overview of assessment	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.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> <li>• ensure use of personal protective clothing and equipment</li> <li>• determine requirements for hand pruning according to crop levels, vine vigour and workplace procedures</li> <li>• select hand pruning techniques</li> <li>• coordinate activities to implement determined hand pruning techniques</li> <li>• address problems and anomalies</li> <li>• complete workplace records.</li> </ul>
Context of and specific resources for assessment	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> <li>• personal protective clothing and equipment as required</li> <li>• work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements</li> <li>• instructions, information, specifications and schedules as required</li> <li>• equipment, services and corresponding information as required</li> <li>• products and materials as required</li> <li>• internal and external customers and suppliers as required</li> <li>• cleaning procedures, materials and equipment as required</li> <li>• documentation and recording requirements and procedures.</li> </ul>
Method of assessment	This unit should be assessed together with other units of competency relevant to the function or work role.

<b>EVIDENCE GUIDE</b>	
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

<b>RANGE STATEMENT</b>	
<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>	
<b>Policies and procedures</b>	Work is carried out in accordance with workplace procedures, licensing requirements and legislative requirements
<b>Workplace information</b>	<p>Workplace information can include:</p> <ul style="list-style-type: none"> <li>• Standard Operating Procedures (SOPs)</li> <li>• specifications</li> <li>• production schedules</li> <li>• instructions</li> <li>• routine maintenance schedules</li> <li>• work notes</li> <li>• Material Safety Data Sheets (MSDS)</li> <li>• manufacturer instructions</li> <li>• verbal direction from manager, supervisor or senior operator</li> </ul>
<b>Equipment</b>	<p>Equipment may include:</p> <ul style="list-style-type: none"> <li>• pneumatic secateurs</li> <li>• petrol air compressors</li> <li>• hydraulic snips</li> <li>• electronic secateurs</li> <li>• knives</li> <li>• saws</li> <li>• hand secateurs</li> </ul>



<b>RANGE STATEMENT</b>	
	<ul style="list-style-type: none"> <li>• maintenance tools</li> <li>• team support equipment (e.g. toilet facilities, first aid box, spare pruning equipment)</li> </ul>
<b>Pruning methods</b>	<p>Pruning methods may include:</p> <ul style="list-style-type: none"> <li>• spur pruning</li> <li>• cane pruning</li> <li>• rod and spur pruning</li> <li>• hand clean up after machine pruning</li> </ul>
<b>Information systems</b>	<p>Information systems may be:</p> <ul style="list-style-type: none"> <li>• screen or print based and may include information technology systems, such as reporting, monitoring and recording, weather forecasting and rainfall mapping systems</li> </ul>
<b>Problems and anomalies</b>	<p>Problems and anomalies may include:</p> <ul style="list-style-type: none"> <li>• dead vines</li> <li>• split cordon</li> <li>• extending cordon</li> <li>• poor bud position</li> <li>• signs of common pests and diseases, such as mildew, eutypa, phomopsis, boring insects, dying arm, crown gall or diseased wood</li> </ul>

## Unit Sector(s)

<b>Unit sector</b>	Wine operations
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