Assessment Requirements for AHCPER313 Coordinate preparation and storage of permaculture products

# 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:

* plan for preparation of permaculture products
* process and preserve permaculture products
* pack, present and store permaculture products
* coordinate the work of others in the preparation and storage process

# Knowledge Evidence

The candidate must demonstrate knowledge of:

* permaculture principles related to product preservation and storage
* seasonal availability cycles
* products suitable for storage
* the following plant products:
* fruits
* vegetables
* seeds
* herbs
* flowers
* foliage
* grains
* bulbs
* tubers
* nuts
* mushrooms
* wild harvest plants
* oils
* firewood
* bamboo
* timber
* legumes and pulses
* mulch
* straw
* hay
* sawdust
* sap
* the following animal products:
* meat
* eggs
* milk and dairy products
* honey and bee products
* young animals
* fish fingerlings
* feathers
* wool
* manure
* bones
* storage methods appropriate to particular products
* treatment methods appropriate to particular products,:
* removal of dirt and foreign material
* stripping excess leaves and/or trimming
* brushing
* washing/hydration
* drying
* applying preservatives
* dipping
* observing quarantine requirements
* storing in a controlled environment
* comply with organic standards, if appropriate
* the importance of maintaining the quality of products including handling and storage requirements
* correct storage conditions for products:
* specifications for storage facilities
* environmental conditions such as temperature, humidity and light
* length of storage
* position in the storage facility: shed, cellar, root cellar, pantry, barn, refrigerator, freezer, drying room
* cleaning processes to ensure a level of hygiene that protects the quality and health status of the stored products
* hygiene issues in the handling and storage of biological products

# Assessment Conditions

Assessors must satisfy current standards for RTOs. Assessors must also hold a nationally accredited Certificate III (or higher) in Permaculture. Completion of a Permaculture Design Course (PDC) is not sufficient at this level.

# Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>