



Australian Government

AHCPER407 Design harvesting and storage systems for permaculture products

Release: 1

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Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Application

This unit of competency describes the skills and knowledge required to design harvesting and storage systems for products to meet year round supply of fresh and stored produce. It requires the ability to determine harvesting and storage system requirements, identify requirements for maintaining optimum condition of permaculture products and preparing a harvesting and storage plan.

All work is carried out to comply with workplace procedures.

This unit applies to individuals who take responsibility for their own work and for the quality of the work of others. They use discretion and judgement in the selection, allocation and use of available resources.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil.

Unit Sector

Permaculture (PER)

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Determine harvesting and storage system requirements	1.1 Define the range and type of permaculture products to be harvested and stored and negotiate needs and budgets with client 1.2 Determine seasonal requirements for products

Element	Performance criteria
	1.3 Define optimum harvesting, processing and storage techniques for the products 1.4 Determine opportunities and constraints in respect to site location, cost and layout of storage facilities
2. Identify requirements for maintaining optimum condition of permaculture products	2.1 Carry out research to determine maintenance requirements of products 2.2 Describe treatment requirements for products 2.3 Determine appropriate preservation techniques and processes for products 2.4 Describe preparation requirements for storage of products
3. Prepare harvesting and storage plan	3.1 Describe growing and harvesting schedule and quantities in the harvest and storage plan 3.2 Set out layout of storage area in the harvest and storage plan 3.3 Record the requirements for treatment, preparation and preservation of products in the harvest and storage plan
4. Complete plan for harvesting and storage system	4.1 Evaluate training needs for the harvesting and storage system 4.2 Present the harvesting and storage system plan to client or team

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

New unit - equivalent to QLD124RES07B.

Links

Companion Volume implementation guides are found in VETNet -

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