



Australian Government

AHCPER423 Design harvesting and storage systems for permaculture products

Release: 1

AHCPER423 Design harvesting and storage systems for permaculture products

Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 9.0.

Application

This unit of competency describes the skills and knowledge required to determine requirements for optimum conditions and plan for harvesting and storage of produce to meet year-round supply of fresh and stored products from a permaculture system.

The 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.

Licensing, legislative or certification requirements may apply to this unit where permaculture produce used for human consumption is handled, processed or distributed. Users are advised to check with the relevant regulatory authority.

Pre-requisite Unit

Nil

Unit Sector

Permaculture (PER)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Determine harvesting and storage system requirements	1.1 Determine range and type of produce to be harvested and stored with stakeholders 1.2 Determine seasonal requirements for produce 1.3 Define optimum harvesting, processing and storage techniques for

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	produce 1.4 Determine resource requirements for harvesting and storage system
2. Identify requirements for maintaining optimum condition of permaculture products	2.1 Determine maintenance requirements of stored produce 2.2 Identify treatment requirements for produce 2.3 Determine preservation techniques and processes for produce 2.4 Identify preparation requirements for storage of produce
3. Prepare harvesting and storage plan	3.1 Estimate volumes of produce to be harvested and stored 3.2 Prepare a seasonal schedule of produce to be harvested and stored 3.3 Select treatment, preparation and preservation methods for produce 3.4 Design method and layout of storage area for produce 3.5 Document a harvesting and storage plan
4. Present harvesting and storage system to stakeholders	4.1 Assess and plan training needs for harvesting and storage plan with stakeholders 4.2 Compile plans, designs and schedules into a harvesting and storage system 4.3 Present the harvesting and storage system to stakeholders for approval

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPER423 Design harvesting and storage systems for permaculture products	AHCPER407 Design harvesting and storage systems for permaculture products	Minor changes to Application, Elements and Performance Criteria for clarity and compliance with Training Package standards Changes to Performance Evidence, Knowledge Evidence and Assessment Conditions for clarity	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>