AHCPHT218 Carry out post-harvest operations

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to carry out post-harvest operations, including preparing for post-harvest operations, transporting, packing and storing harvested produce.

The unit applies to individuals who carry out post-harvest operations under general supervision with limited autonomy or accountability.

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

Pre-requisite Unit

Nil

Unit Sector

Production Horticulture (PHT)

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Prepare for post-harvest operations	1.1 Identify post-harvest treatments, operations to be performed and client specifications with supervisor
	1.2 Select materials, tools, equipment and machinery according to post-harvest operations requirements
	1.3 Carry out pre-operational and safety checks on tools, equipment and machinery
	1.4 Identify the Hazard Analysis and Critical Control Points (HACCP)

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
	and food safety requirements applicable to crop under cultivation 1.5 Identify site quarantine protocols and farm and personal hygiene requirements
2. Transport harvested produce	2.1 Transport produce to post-harvest processing or storage area 2.2 Maintain required temperature of harvested produce 2.3 Maintain containers, materials and equipment in good working order according to workplace requirements
3. Grade, label, treat, weigh and pack produce	3.1 Grade and label produce according to client specifications 3.2 Apply post-harvest treatments according to produce requirements 3.3 Identify quality parameters of produce and specifications for packaging materials, containers, filling techniques and labelling 3.4 Select packaging materials and containers for specific produce 3.5 Weigh filled containers, record weight and repack to correct weight 3.6 Use required filling techniques for specific containers and produce 3.7 Apply wraps and lids, and label containers according to client specifications
4. Store produce in a facility	4.1 Place containers onto pallets or racks to ensure stability and optimum airflow 4.2 Transport and arrange pallets or racks in storage facility 4.3 Read storage facility monitoring gauges, and report abnormal readings to supervisor 4.4 Check condition of stored produce, and remove damaged produce and containers from storage facility 4.5 Clean storage facility and packing containers 4.6 Record and report post-harvest operations according to workplace requirements

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.

Skill	Description
Reading	• Interpret textual information from a range of sources to identify relevant and key information about post-harvest operations
Writing	• Use clear language and accurate industry terminology to prepare produce labels and record post-harvest operations
Oral communication	• Use clear language to confirm post-harvest operations and client specifications and report to abnormal gauge readings and post-harvest operations to supervisor

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPHT218 Carry out post-harvest operations	AHCPHT205 Carry out post-harvest operations	Minor changes to application Major changes to performance criteria Foundation skills added Assessment requirements updated	Not equivalent

Links

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