



Australian Government

AHCPHT222 Produce trellis dried grapes

Release: 1

AHCPHT222 Produce trellis dried grapes

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 produce trellis dried grapes, including summer pruning, emulsion application, crown bunch removal, harvesting and post-harvest drying.

The unit applies to individuals who produce trellis dried grapes 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
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Summer prune grape crop for trellis drying	1.1 Reduce leaf coverage on fruiting canes to assist cutting, emulsion application and drying 1.2 Cut canes according to workplace requirements 1.3 Leave replacement canes intact and undamaged to ensure next year fruiting 1.4 Spray grapes requiring emulsion treatment to ensure full and complete coverage

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Prepare for harvesting trellis dried grapes	2.1 Recognise workplace hazards and report safety concerns 2.2 Select, fit, use and maintain personal protective equipment according to the task and workplace requirements 2.3 Identify and hang uncut grapes and cut crown bunches on trellis without causing damage for drying or removal 2.4 Sample crop and test for moisture content and fruit maturity 2.5 Select harvest tools, equipment and machinery appropriate to harvesting operations 2.6 Carry out pre-operational and safety checks on harvesting machinery and ancillary equipment
3. Harvest trellis dried grapes	3.1 Operate harvesting machinery and ancillary equipment according to workplace requirements in a safe manner and at speeds to suit crop conditions 3.2 Maximise crop quality by implementing and maintaining standards that meet processor and workplace requirements 3.3 Remove, store and treat full bulk bins as soon as possible to minimise deterioration of crop quality 3.4 Clean and return harvest tools, equipment and machinery to required location
4. Carry out post-harvest drying	4.1 Select and check drying tools, equipment and machinery 4.2 Carry out post-harvest drying as directed to meet processor requirements 4.3 Monitor moisture and temperature of crop during drying, and return to bulk bins after appropriate cool down has occurred 4.4 Identify and report unserviceable tools, equipment and machinery according to workplace procedures 4.5 Report harvest and post-harvest activities to supervisor

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 trellis dried grape production
Oral communication	Use clear language to report harvest and post-harvest activities and unserviceable tools, equipment and machinery to supervisor

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPHT222 Produce trellis dried grapes	AHCPHT209 Produce trellis dried grapes	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>