



**Australian Government**

# **Assessment Requirements for AHCPHT313 Implement a post-harvest program**

**Release: 1**

# Assessment Requirements for AHCPHT313 Implement a post-harvest program

## Modification History

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

## Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has implemented a post-harvest program on at least two occasions, and has:

- identified and coordinated post-harvest operations according to post-harvest program requirements
- applied client specifications and workplace requirements applicable to post-harvest operations
- identified the Hazard Analysis and Critical Control Points (HACCP) and applicable food safety requirements
- implemented post-harvest treatments and labelling, packing, presentation and storage requirements according to market requirements, client specifications and workplace procedures
- reported unserviceable tools, equipment and machinery, and conditions likely to impact on business viability
- monitored the collection and disposal of hazardous waste materials according to guidelines and workplace procedures
- completed packing and presentation process records, and storage processes and conditions records.

## Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- client specifications and workplace requirements applicable to post-harvest operations
- HACCP and applicable food safety requirements
- principles and practices of post-harvest treatments and processes, including:
  - attributes of produce in relation to the desired quality of produce to be presented to the client

- characteristics and procedures for the use of cool rooms
- cool chain principles and practices
- correct storage temperatures for a range of produce
- enterprise confined spaces policy and safety procedures
- environmental effects of post-harvest treatments and hazardous waste disposal methodologies, application and purpose
- humidity levels and their effect on the quality of produce
- hygiene issues in the handling and storage of plant produce
- industry standards for packaging
- relationship between the quality attributes of produce and packing techniques and packaging
- storage methods for a range of produce
- the importance of maintaining the quality of produce, including handling and cooling requirements.

## Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
  - a workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - post-harvest tools, equipment and machinery
- specifications:
  - client specifications, post-harvest program and workplace requirements applicable to post-harvest operations
  - HACCP and applicable food safety requirements
  - principles and practices of post-harvest operations
- relationships:
  - team members
- timeframes:
  - according to job requirements.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

## Links

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