Assessment Requirements for AHCPHT403 Develop harvesting and processing specifications to produce an olive oil

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Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Performance Evidence

The candidate must be assessed on their ability to integrate and apply the performance requirements of this unit in a workplace setting. Performance must be demonstrated consistently over time and in a suitable range of contexts.

The candidate must provide evidence that they can:

- arrange for an appropriate method of processing to produce the desired style and quality of oil
- document the specifications and related processing requirements in a report
- estimate and schedule fruit maturity
- incorporate specifications into a contract
- select an appropriate style of oil that can be produced from a crop and describe it using standard industry terminology

Knowledge Evidence

The candidate must demonstrate knowledge of:

- principles and practices for developing specifications for olive oil
  - how an olive oil is produced from olives
  - influence of processing on chemical composition of oil (polyphenols, aroma and flavour compounds)
  - influence of various harvesting methods on olive oil style and quality (bitterness, pungency, aroma and flavour)
  - market preferences for styles of olive oil
  - methods of olive oil extraction and advantages/disadvantages associated with each
  - post-harvest handling (including storage and transport) requirements for olive fruit intended for olive oil processing
  - post-processing storage and handling requirements of olive oil
  - relevant legislation and regulations covering food safety, trade practices and contract law

Assessment Conditions

Assessors must satisfy current standards for RTOs.

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72