



**Australian Government**

# **AHCPHT410 Develop harvesting and processing specifications to produce an olive oil**

**Release: 1**

## AHCPHT410 Develop harvesting and processing specifications to produce an olive oil

### 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 develop specifications that will produce the required quantity, style and quality of oil from an olive crop.

The unit applies to individuals who apply specialist skills and knowledge to developing harvesting and processing specifications to produce an olive oil. This includes applying and communicating non-routine technical solutions to predictable and unpredictable problems.

All work is carried out to comply with workplace procedures, health and safety in the workplace requirements, legislative and regulatory requirements, and sustainability and biosecurity practices.

No licensing, legislative or certification requirements are known to 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. Specify the style and quality desired of the olive oil	1.1 Identify desired style of olive oil 1.2 Identify desired quality of olive oil 1.3 Specify desired properties of the olive oil using standard industry

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	terminology
2. Establish the appropriate time and conditions for harvesting	2.1 Estimate maturity of fruit using informal and formal methods 2.2 Schedule harvest so that fruit picked will produce desired quality, style and quantity of olive oil 2.3 Evaluate range of harvest methods available and select the ones most likely to contribute to production of desired olive oil 2.4 Obtain and brief harvesting personnel about harvest requirements and procedures
3. Specify post-harvest handling and processing method	3.1 Specify and document post-harvest handling and treatment for olive crop using standard industry terminology 3.2 Specify and document processing using standard industry terminology 3.3 Specify and document packaging, storage and transport requirements for processed olive oil using standard industry terminology
4. Select an olive oil processor	4.1 Obtain details of available processors 4.2 Determine and apply criteria for selecting a processor 4.3 Select most suitable processor using predetermined criteria 4.4 Agree on and establish specifications and related processing requirements with selected processor, and incorporate into a contract 4.5 Document specifications and related processing requirements in a report

## 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.*

<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Identify and interpret information regarding requirements for developing harvesting and processing specifications to produce an olive oil</li> </ul>

Skill	Description
Writing	<ul style="list-style-type: none"> <li>Document olive oil processor contract</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>Initiate discussions with harvesting personnel and olive oil processor, using clear language and standard industry terminology to communicate olive crop harvest and post-harvest requirements and procedures, and communicate and agree on olive oil specifications and processing requirements</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPHT410 Develop harvesting and processing specifications to produce an olive oil	AHCPHT403 Develop harvesting and processing specifications to produce an olive oil	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>