



**Australian Government**

# **AHCPHT414 Assess olive oil for style and quality**

**Release: 1**

## AHCPTH414 Assess olive oil for style and quality

### 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 establish olive oil tasting protocols, determine sensory and analytical quality of olive oil, identify factors influencing the style and quality of olive oil, and implement findings.

The unit applies to individuals who apply specialist skills and knowledge to assessing olive oil for style and quality. This includes applying and communicating non-routine technical solutions to predictable and unpredictable problems.

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. Establish and implement appropriate tasting protocols | 1.1 Establish appropriate tasting conditions<br>1.2 Apply industry tasting procedures<br>1.3 Determine oils to taste, and taste oils in the order that will best show the character of each oil |
| 2. Determine style and sensory quality of the            | 2.1 Identify and assess characteristics of the olive oil                                                                                                                                        |

| Elements                                                               | Performance Criteria                                                                                                                                                                                                                                                                                                                              |
|------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Elements describe the essential outcomes.</i>                       | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>                                                                                                                                                                                                                                            |
| olive oil                                                              | 2.2 Taste oil to assess style<br>2.3 Smell and taste oil to assess sensory quality<br>2.4 Analyse and record observed defects for future action                                                                                                                                                                                                   |
| 3. Determine the analytical quality of the olive oil                   | 3.1 Send oil samples to laboratory to test key chemical indices<br>3.2 Interpret key chemical indices to assess analytical quality of oil<br>3.3 Record observed chemical indices that are beyond the normal range, for future action                                                                                                             |
| 4. Identify factors influencing the style and quality of the olive oil | 4.1 Identify horticultural factors that may influence the style and quality of the olive oil<br>4.2 Identify processing factors that may influence the style and quality of the olive oil<br>4.3 Identify other factors that may influence the style and quality of the olive oil                                                                 |
| 5. Implement findings of tastings and chemical analyses                | 5.1 Maintain records of season tastings and chemical analyses<br>5.2 Evaluate horticultural and processing activities and methods to identify modifications and improvements<br>5.3 Adjust and document horticultural production plan for next season<br>5.4 Document and communicate next season processing requirements to processing personnel |

## 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            | <ul style="list-style-type: none"> <li>Identify and interpret information regarding requirements for assessing olive oil style and quality</li> </ul>                     |
| Oral communication | <ul style="list-style-type: none"> <li>Initiate discussions with processing personnel, using clear language to communicate next season processing requirements</li> </ul> |

## Unit Mapping Information

| Code and title<br>current version                | Code and title<br>previous version               | Comments                                                                                     | Equivalence status |
|--------------------------------------------------|--------------------------------------------------|----------------------------------------------------------------------------------------------|--------------------|
| AHCPHT414 Assess olive oil for style and quality | AHCPHT401 Assess olive oil for style and quality | Performance criteria clarified<br>Foundation skills added<br>Assessment requirements updated | Equivalent         |

## Links

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