



Australian Government

AHCPHT507 Evaluate grapes for production

Release: 1

AHCPTH507 Evaluate grapes for production

Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 4.0.

Application

This unit of competency describes the skills and knowledge required to collect, process and evaluate grapes for production, monitor and evaluate vineyard, and analyse the effect of climate, site characteristics, grape varieties and viticultural practices on grape quality.

The unit applies to individuals who apply specialised skills and knowledge to the evaluation of grapes for production, and take personal responsibility and exercise autonomy in undertaking complex work. They analyse and synthesise information, and analyse, design and communicate solutions to sometimes complex 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. Collect samples	1.1 Identify vineyard block to be sampled 1.2 Determine optimum grape sampling time 1.3 Identify and interpret standard sampling procedures 1.4 Utilise vegetation indices where available to identify zones of

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	uniformity or variation 1.5 Confirm sampling areas with client or winemaker 1.6 Observe and record out-of-specification condition or characteristics of grapes 1.7 Take samples of grapes according to standard sampling procedures
2. Process samples	2.1 Prepare sample processing equipment according to standard sampling procedures 2.2 Extract juice using processing equipment 2.3 Wash processing equipment between samples 2.4 Wash and store processing equipment after use
3. Evaluate samples	3.1 Evaluate juice using standard organoleptic procedures 3.2 Perform simple grape analysis procedures and record results 3.3 Evaluate results using quantitative parameters
4. Taste and evaluate wine	4.1 Use accepted tasting procedures for tasting wine 4.2 Identify the flavour and aroma components and characteristics of wine using organoleptic evaluation techniques 4.3 Identify the relative contribution and interaction of wine components to the wine taste, aroma and appearance, using accepted wine description terminology
5. Monitor and evaluate vineyard	5.1 Establish and document vineyard qualitative parameters 5.2 Monitor qualitative parameters to determine harvest time for optimum wine quality 5.3 Compare results to grape production plan schedule, and determine best course of action 5.4 Identify and communicate opportunities to optimise fruit quality prior to harvest
6. Analyse effects in grape quality	6.1 Identify effects of climate on grapes 6.2 Identify site effects on grape quality 6.3 Identify and analyse effects of grape variety and flavour 6.4 Identify and evaluate effects of vineyard management practices on grapes in terms of modifications and improvements to be made for the

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	current and next season

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	- Identifies and interprets grape standard organoleptic procedures and quantitative parameters - Identifies and interprets grape production plan schedule - Interprets vegetation indices where available
Oral communication	Initiates discussions with client or winemaker, using clear language to confirm sampling areas and communicate opportunities to optimise grape quality
Numeracy	- Records and evaluates sample data - Interprets quantitative parameters
Navigate the world of work	Identifies and describes own workplace requirements associated with own role and area of responsibility
Interact with others	Uses appropriate language and communication skills to disseminate information to client or winemaker

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPHT507 Evaluate grapes for production	Not applicable	New unit	No equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>