



Australian Government

Department of Education, Employment and Workplace Relations

AHCPHT303A Implement a post-harvest program

Release: 1

AHCPTH303A Implement a post-harvest program

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the process of implementing a post-harvest program for horticultural crops and defines the standard to: coordinate the post-harvest operations consistent with the plan; implement post-harvest treatments and packing, presentation and storage requirements according to industry best practice and market specifications; and dispose of hazardous waste materials in line with guidelines and enterprise requirements.
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Application of the Unit

Application of the unit	This unit applies to implementing a post-harvest program and is likely to be carried out under limited supervision from others with checking only related to overall progress. The work requires the application of extensive horticultural knowledge and a broad range of horticultural skills. The post-harvest program usually follows established routines, methods and procedures where some discretion and judgement is required. This includes selection of equipment and materials, organisation of work, services, actions and the achievement of outcomes within time and budgetary constraints.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Not Applicable

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
1. Prepare for implementation of post-harvest operations	<p>1.1. Post-harvest operations to be performed are identified according to enterprise work procedures, the marketing plan and industry guidelines and confirmed with the supervisor.</p> <p>1.2. Materials, tools, equipment and machinery are selected according to enterprise work procedures.</p> <p>1.3. Pre-operational and safety checks are carried out on tools, equipment and machinery according to manufacturer specifications and enterprise work procedures.</p> <p>1.4. Occupational Health and Safety (OHS) hazards are identified, risks assessed, controls implemented and reported to the supervisor.</p> <p>1.5. Suitable safety and personal protective equipment (PPE) are selected, used and maintained.</p>
2. Coordinate post-harvest work	<p>2.1. Enterprise work team is identified and tasks are coordinated in a sequential, timely and effective manner in consultation with the supervisor.</p> <p>2.2. Post-harvest operations are undertaken according to OHS requirements and with due consideration of environmental implications.</p> <p>2.3. A clean, safe and hygienic work area is maintained throughout and on completion of work.</p>
3. Implement post-harvest treatments	<p>3.1. Harvested produce is graded and labelled according to the marketing plan and enterprise work procedures.</p> <p>3.2. Produce that does not meet specifications and enterprise standards is identified and disposed of according to enterprise environmental procedures.</p> <p>3.3. Post-harvest treatments are selected according to harvested produce requirements, the enterprise integrated pest management strategy and the marketing plan.</p> <p>3.4. Timing, rate, application method, environmental requirements and handling techniques conform to the requirements of the harvested produce, enterprise work procedures and industry best practice.</p> <p>3.5. Post-harvest practices are economical, methodical, meet established work schedules and minimise damage to produce.</p> <p>3.6. Tools, equipment and machinery are cleaned and maintained according to enterprise work procedures.</p>

ELEMENT	PERFORMANCE CRITERIA
4. Implement hazardous waste disposal guidelines	4.1. Waste disposal requirements of the enterprise are reviewed and operational tasks determined. 4.2. Collection of waste and disposal are monitored with variation from enterprise environmental procedures addressed promptly. 4.3. Conditions likely to impact on business viability are reported promptly to the supervisor.
5. Implement packing and presentation requirements of produce	5.1. Packing and presentation requirements specified in the marketing plan and enterprise work procedures are reviewed and operational tasks determined. 5.2. Packing and presentation of produce conform to the requirements of the harvested produce, the marketing plan and industry best practice. 5.3. Packing and presentation processes are monitored and remedial action taken, where necessary. 5.4. Packing and presentation processes are recorded according to enterprise work procedures.
6. Implement storage requirements of produce	6.1. Storage requirements specified in the marketing plan and enterprise work procedures are reviewed and operational tasks determined. 6.2. Storage and handling of produce conform to the requirements of the harvested produce, the marketing plan and industry best practice. 6.3. Storage processes and facilities are monitored and remedial action taken, where necessary. 6.4. Storage processes and conditions are recorded according to enterprise work procedures.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

- communicate orally and in writing with team members and supervisors
- interpret and confirm chemical labels, material safety data sheets (MSDS), work instructions and enterprise work procedures
- record information about work activities on proformas

REQUIRED SKILLS AND KNOWLEDGE

- participate in teams and contribute to team objectives
- count and calculate quantities, treatment application rates and storage requirements
- correctly dispose of chemical substances, their containers and other waste materials to minimise environmental impact
- implement enterprise OHS policy and procedures
- use interpersonal skills to work with and relate to people from a range of cultural, social and religious backgrounds and with a range of physical and mental abilities.

Required knowledge

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

Evidence Guide

EVIDENCE GUIDE	
The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.	
Overview of assessment	
Critical aspects for assessment and evidence required to demonstrate competency in this unit	<p>The evidence required to demonstrate competency in this unit must be relevant to workplace operations and satisfy holistically all of the requirements of the performance criteria and required skills and knowledge and include achievement of the following:</p> <ul style="list-style-type: none"> • coordinate the post harvest operations consistent with the plan • implement post-harvest treatments and packing, presentation and storage requirements according to industry best practice and market specifications • dispose of hazardous waste materials in line with guidelines and enterprise requirements.
Context of and specific resources for assessment	Competency requires the application of work practices under work conditions. Selection and use of resources for some worksites may differ due to the regional or enterprise circumstances.

Range Statement

RANGE STATEMENT	
The range statement relates to the unit of competency as a whole.	
Post-harvest operations may include:	<ul style="list-style-type: none"> • transporting harvested produce from the field to post-harvest processing or storage facilities • grading • applying treatments • packing • labelling • storing harvested produce for a range of horticultural crops.

Unit Sector(s)

Unit sector	Production horticulture
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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