



Australian Government

FDFWGG2003A Hand prune vines

Release: 2

FDFWGG2003A Hand prune vines

Modification History

This unit supersedes and is equivalent to FDFWGGHPVB Hand prune vines.
April 2012: Minor typographical corrections.

Unit Descriptor

Unit descriptor	This specialist unit has been developed for the wine grape growing stream of the wine sector. It covers the skills and knowledge required to hand prune vines under regular supervision.
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Application of the Unit

Application of the unit	This unit covers the pruning of vines used in winemaking using a variety of hand operated or handheld equipment. Pruning methods may include spur pruning, cane pruning, rod and spur pruning. Pruning includes the ability to recognise problems and anomalies with vines and to select the best spurs, canes and buds according to instructions. The unit also covers the use of sharpening equipment and air compressors used for power pruning and sharpening equipment.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

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

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare equipment for hand pruning	1.1 Pruning equipment is checked to confirm readiness for use
2. Hand prune vines	2.1 Pruning equipment is started up and operated according to instructions as required
	2.2 Equipment performance is monitored to confirm performance is maintained within specification as required
	2.3 Vines are pruned in accordance with instructions
	2.4 Anomalies and problems are recognised, rectified and/or reported
	2.5 Equipment is maintained in good working order
3. Complete hand pruning operations	3.1 Equipment is shut down according to instructions as required
	3.2 Equipment is cleaned and stored according to instructions
	3.3 Vine cuttings are disposed of according to instructions
	3.4 Work is conducted in accordance with workplace environmental guidelines
4. Record information	4.1 Workplace information is recorded in the appropriate format

Required Skills and Knowledge

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

Required skills include:

Note: The following required skills should be applied as appropriate to the equipment and processes that are used in the particular winery or workplace.

Ability to:

- access workplace information to identify pruning requirements
- select, fit and use appropriate personal protective clothing and/or equipment
- handle pruning equipment safely. This includes following the correct handling and sharpening procedures
- start up and operate automatic pruning equipment as required
- monitor and recognise performance problems with pruning equipment and correct or report them as instructed. This includes oiling moving parts and sharpening blades
- identify different parts of the grape vine. This should include identifying:
 - vine trunk and permanent framework
 - canes and/or cordons
 - tendrils and buds
- prune vines according to instructions. This may include:
 - selecting the best possible spurs and canes
 - positioning spurs or canes
 - cleanly removing sucker shoots
 - leaving the correct quantity of spurs, rods and buds
 - making cuts correctly and cleanly
 - recognising and removing unwanted growth
 - rolling and securing extension canes onto trellis wire as required
- use appropriate cleaning techniques
- recognise and report problems and anomalies
- shut down equipment in response to an emergency situation
- shut down equipment in response to routine shutdown requirements
- clean and store equipment according to instructions
- identify, rectify and/or report environmental non-compliance
- maintain work area to meet housekeeping standards
- dispose of vine cuttings according to instructions
- carry out routine preventive maintenance of equipment according to enterprise procedures
- use oral communication skills/language to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce.

Required knowledge includes:

Note: The following required knowledge should be applied as appropriate to the equipment and processes that are used in the particular winery or workplace.

Knowledge of:

- purpose of pruning vines
- basic components of the vine
- basic difference between cane and spur pruning
- pruning requirements
- safe handling of pruning equipment
- purpose and application of personal protective clothing and/or equipment
- correct operating procedures for pruning equipment
- shutdown sequence
- tag-out and lock-out sequence and methods
- cleaning and storage requirements of pruning equipment
- Occupational health and safety (OHS) hazards and controls
- environmental issues and controls
- basic problems and anomalies
- procedures and responsibility for reporting problems and anomalies
- disposal requirements of vine cuttings
- routine preventive maintenance procedures for equipment where relevant.

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	Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> • use personal protective clothing and equipment where required • follow pruning equipment safety procedures • start and operate pruning equipment correctly • select best spurs and canes • prune correctly and according to instructions • perform routine and emergency shut downs • follow environmental instructions • dispose of cuttings according to instructions • maintain records as required.
Context of and specific resources for assessment	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> • personal protective clothing and equipment as required • work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements • instructions, information, specifications and schedules as required • equipment, services and corresponding information as required • products and materials as required • internal and external customers and suppliers as required • cleaning procedures, materials and equipment as required • documentation and recording requirements and procedures.
Method of assessment	This unit should be assessed together with other units of

EVIDENCE GUIDE	
	competency relevant to the function or work role.
Guidance information for assessment	To ensure consistency in one's performance, competence should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

RANGE STATEMENT	
<p>The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.</p>	
Policies and procedures	Work is carried out in accordance with workplace procedures, licensing requirements and legislative requirements
Workplace information	<p>Workplace information can include:</p> <ul style="list-style-type: none"> • Standard Operating Procedures (SOPs) • specifications • production schedules • instructions • routine maintenance schedules • work notes • Material Safety Data Sheets (MSDS) • manufacturer instructions • verbal direction from manager, supervisor or senior operator
Equipment	<p>Equipment may include:</p> <ul style="list-style-type: none"> • electronic, hydraulic, pneumatic and hand secateurs • sharpening stone • file • scabbard or pouch • choppers (two-handed snips) • petrol air compressors

RANGE STATEMENT	
Methods of pruning	<p>Methods of pruning may include:</p> <ul style="list-style-type: none"> • spur pruning • cane pruning • rod and spur pruning • hand clean up after machine pruning
Problems and anomalies	<p>Problems and anomalies may include:</p> <ul style="list-style-type: none"> • signs of common pests and diseases, such as mildew, eutypa, phomopsis, boring insects, dying arm, crown gall, diseased wood, dead vines, damaged trellis or irrigation system, and faulty, stiff or blunt equipment

Unit Sector(s)

Unit sector	Wine operations
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