



Australian Government

Department of Education, Employment and Workplace Relations

FDFWGG2019A Perform vertebrate pest control activities

Release: 2

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Modification History

This unit supersedes and is equivalent to FDFWGGVPCB Perform vertebrate pest control activities.

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 carry out vertebrate pest control activities without supervision.
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Application of the Unit

Application of the unit	This unit applies to work conducted to address pest infestations on vines. Depending on the pest control methods being used, this unit may need to be undertaken in conjunction with appropriate chemical handling and license related units (e.g. units in the Chem-Cert skill set).
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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 for vertebrate pest control activities	1.1 Equipment and materials are checked to ensure availability and readiness for use 1.2 Equipment is set up and calibrated to meet requirements as required 1.3 Materials are prepared as required
2. Carry out vertebrate pest control activities	2.1 Equipment is started up according to workplace procedures as required 2.2 Equipment performance is monitored to confirm performance is maintained within specifications 2.3 Vertebrate pest control activities are monitored to confirm performance is maintained within specifications 2.4 Out-of-specification performance is identified, rectified and/or reported 2.5 Equipment is maintained in good working order 2.6 Control measures are implemented according to instructions 2.7 Problems and anomalies are identified, corrected and/or reported
3. Complete vertebrate pest control activities	3.1 Equipment is shut down according to workplace procedures as required 3.2 Equipment is cleaned and stored according to workplace procedures 3.3 Waste generated by both the activities and the cleaning procedures is collected, treated, disposed of or recycled according to workplace procedures 3.4 Work is conducted in accordance with workplace environmental guidelines 3.5 Unused materials are stored according to workplace procedures
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 vertebrate pest control requirements
- select, fit and use appropriate personal protective clothing and/or equipment
- select, set up and operate equipment as required, according to instructions
- carry out vertebrate pest control activities according to instructions
- monitor vertebrate pest control activities. This may include monitoring:
 - material usage
 - occupational health and safety (OHS) hazards and controls
 - environmental conditions
 - success rate and/or progress
 - vertebrate pest response
 - problems and anomalies
 - equipment performance
- take corrective action in response to out-of-specification results or non-compliance
- report and/or record problems and/or corrective action
- identify, rectify and/or report environmental non-compliance
- shut down equipment in response to an emergency situation
- shut down equipment in response to routine shutdown requirements
- clean equipment as required
- maintain work area to meet housekeeping standards
- collect, sort, dispose of or recycle waste according to workplace procedures
- store unused materials according to workplace procedures
- maintain records according to enterprise standards
- conduct routine 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:

- common vineyard vertebrate pests and their affect in the vineyard

- features and benefits of different types of vertebrate pest control measures
- correct operating procedures for equipment
- correct implementation procedures
- purpose and application of personal protective clothing and equipment
- OHS hazards and controls
- environmental issues associated with vertebrate pest control procedures and materials
- reporting and recording requirements and procedures
- procedures and responsibility for reporting problems and anomalies
- waste disposal requirements and procedures
- cleaning and storage requirements of equipment and unused materials
- shutdown sequence of equipment
- licensing requirements
- routine 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. Competency 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 equipment, MSDS and follow other specified OHS procedures, including safe handling of chemicals • identify common vertebrate pests and effectively implement corrective action • select and apply treatments and control measures according to instructions.
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 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

EVIDENCE GUIDE	
	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 • work 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"> • rippers • fencing gear • scaring devices • guns • traps
Materials	<p>Materials may include:</p> <ul style="list-style-type: none"> • guards • fencing materials

RANGE STATEMENT	
	<ul style="list-style-type: none"> • netting • gas cylinders • ammunition • bait and poison
Control measures	<p>Control measures may include:</p> <ul style="list-style-type: none"> • ripping • gassing • baiting • poisoning • shooting • bird- scaring activities • traps • guards • fencing
Vertebrate pests	<p>Vertebrate pests include:</p> <ul style="list-style-type: none"> • birds • rabbits • hares • kangaroos • mice and rats
Waste	<p>Waste includes:</p> <ul style="list-style-type: none"> • spent cartridges • empty containers • wire cuttings • cleaning water
Confirming equipment status	<p>Confirming equipment status will include:</p> <ul style="list-style-type: none"> • checking that safety standards and pre-start requirements are met and that equipment is operational
Information systems	<p>Information systems may be:</p> <ul style="list-style-type: none"> • print or screen based
Work hazards	<p>Work may involve exposure to:</p> <ul style="list-style-type: none"> • chemical, dangerous or hazardous substances

Unit Sector(s)

Unit sector	Wine operations
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