



Australian Government

Department of Education, Employment and Workplace Relations

FDFWGG2024A Pick grapes by hand

Release: 2

FDFWGG2024A Pick grapes by hand

Modification History

This unit supersedes and is equivalent to FDFWGGPGHB Pick grapes by hand.
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 pick grapes by hand under regular supervision.
------------------------	---

Application of the Unit

Application of the unit	This unit applies to workers who pick grapes manually that are to be used in winemaking. The ability to select grapes for picking according to instructions and to recognise diseased, over-ripe or immature grapes is required.
--------------------------------	--

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

Employability skills	This unit contains employability skills.
-----------------------------	--

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 to pick grapes	1.1 Equipment is checked to confirm readiness for use 1.2 Picking requirements are identified and confirmed
2. Pick the grapes	2.1 Grapes are selected according to workplace requirements 2.2 Grapes are picked according to instructions 2.3 Picking schedules are met 2.4 Equipment is maintained in good working order 2.5 Problems and anomalies are rectified and/or reported
3. Complete picking operations	3.1 Equipment is cleaned and stored according to instructions 3.2 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 picking requirements
- select, fit and use appropriate personal protective clothing and/or equipment
- handle equipment safely. This includes following the correct handling and sharpening procedures
- recognise performance problems with equipment and correct or report them as instructed. This includes oiling moving parts and sharpening blades
- select grape bunches according to workplace requirements. This may include the ability to recognise diseased, over-ripe or immature grapes
- pick grapes according to instructions. This may include:
 - making cuts correctly and cleanly
 - minimising damage to fruit and/or vine
 - collecting and emptying grapes as instructed
 - adhering to occupational health and safety (OHS) controls
- meet work schedules by ensuring that work practices are methodical and economical
- use appropriate cleaning techniques
- recognise and report problems and anomalies
- clean and store equipment according to instructions
- maintain work area to meet housekeeping standards
- 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:

- safe handling procedures for equipment
- basic components of the vine
- correct operating procedures for equipment
- maintenance requirements and methods for equipment
- purpose and application of personal protective clothing and/or equipment
- OHS hazards and controls, including:

- bending
- repetition strains
- lifting
- manual handling and tipping
- heat stress and sunburn
- procedures and responsibility for reporting problems and anomalies
- picking requirements and procedures
- basic problems and anomalies
- cleaning and storage requirements of equipment.

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 • handle cutting equipment correctly and safely • select grapes suitable for picking • recognise grapes that are unsuitable for picking • cut grape bunches according to specification with minimum damage to vine and grapes • pick grapes according to specified schedule.
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 • 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"> • hand secateurs • knives • gloves • bags • containers
Problems and anomalies	<p>Problems and anomalies may include:</p> <ul style="list-style-type: none"> • signs of common pests and diseases • mechanical damage

RANGE STATEMENT	
	<ul style="list-style-type: none">• damaged trellis and/or irrigation system• frost and wind damage• equipment malfunction
Grapes	Grapes may vary according to: <ul style="list-style-type: none">• grape variety• crop quality• quantity• trellis systems• collection methods

Unit Sector(s)

Not applicable.