



Australian Government

AHCBAC301 Conserve forage

Release: 1

AHCBC301 Conserve forage

Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Application

This unit of competency describes the skills and knowledge required to conserve forage. This includes controlling risks associated with conservation of forage activities such as risk of fire from moisture content creating excessive temperature of hay stacks, potential contact with overhead power lines and exposure to noise and dust.

All work must be carried out to comply with workplace procedures, work health and safety and biosecurity legislation and codes, and sustainability practices. All machinery is operated to manufacturer's specifications.

This unit applies to individuals who work under broad direction and take responsibility for own work including limited responsibility for the work of others. They use discretion and judgement in the selection and use of available resources and complete routine activities.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil.

Unit Sector

Broad acre cropping (BAC)

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare for forage conservation	1.1 Confirm forage conservation options using the production plan 1.2 Identify risk factors for spoilage in forage conservation such as fire, vermin and air in silage 1.3 Confirm that paddock conditions are suitable for forage

Element	Performance criteria
	production 1.4 Prepare forage conservation machinery and equipment 1.5 Ensure clear access to paddocks for harvesting and transport machinery 1.6 Prepare storage facility for selected forage conservation method 1.7 Identify work health and safety hazards in forage conservation and assess risks
2. Prepare paddocks for forage conservation	2.1 Close paddock to stock access at appropriate time 2.2 Report on the growth stage of the crop for harvest 2.3 Control pests, weeds and diseases to maintain forage bulk and quality
3. Make forage	3.1 Implement work health and safety procedures for forage conservation 3.2 Monitor weather conditions 3.3 Identify dry matter target and assess dry matter content of forage material for the forage operation 3.4 Mow, condition, tedder and rake swaths depending on weather conditions and forage drying targets 3.5 Conduct harvesting activities 3.6 Apply technology to ensure most efficient performance of operations 3.7 Check equipment during harvesting operations regularly for wear and damage 3.8 Bale, wrap, compact, seal or store forage to the storage plan 3.9 Load, transport, and store or compact (if required) forage appropriately 3.10 Store forage to minimise risk of spoilage and combustion
4. Complete operations	4.1 Complete records appropriately 4.2 Dispose of all waste and debris appropriately 4.3 Clean and service machinery and ancillary equipment appropriately 4.4 Test or sample stored forage for quality 4.5 Report on environmental impacts of forage conservation activities such as effluent run off to supervisor 4.6 Apply enterprise biosecurity policies

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to AHCBA301A Conserve forage.

Links

Companion Volume implementation guides are found in VETNet -

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

Assessment Requirements for AHCBA301 Conserve forage

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Performance Evidence

The candidate must be assessed on their ability to integrate and apply the performance requirements of this unit in a workplace setting. Performance must be demonstrated consistently over time and in a suitable range of contexts.

The candidate must provide evidence that they can:

- prepare paddocks for forage conservation
- apply forage conservation methods
- harvest, prepare and store forage
- record work activities
- interpret and implement forage conservation requirements
- operate and maintain forage harvesting equipment
- assess risks and implement work health and safety procedures for forage conservation
- correct use of technology to improve efficiency
- perform harvesting operations
- follow enterprise workplace health and safety policies in the context of own work
- follow enterprise biosecurity policies in the context of own work
- follow enterprise sustainability practices in the context of own work.

Knowledge Evidence

The candidate must demonstrate knowledge of:

- silage and hay conservation systems and methods
- factors affecting the quality of silage and hay
- dry matter content, quality and hygiene requirements
- range and functions of silage and haymaking machinery and equipment
- common weeds, pests and diseases associated with crops and pastures
- role of technology in improving efficiency
- types and application of personal protective equipment
- legislation and regulations including licensing requirements in relation to forage operations

- risks associated with conservation of forage activities including risk of fire from moisture content creating excessive temperature of hay stacks; potential contact with overhead power lines; and exposure to noise and dust
- risk factors including animal health and weather
- environmental risks and impacts of forage conservation.

Assessment Conditions

Competency is to be assessed in the workplace or simulated environment that accurately reflects performance in a real workplace setting.

Assessors must satisfy current standards for RTOs.

Links

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