



Australian Government

AHCCMN202 Contribute to work activities to produce food

Release: 1

AHCCMN202 Contribute to work activities to produce food

Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Application

This unit covers the skills and knowledge needed to contribute to work activities that help to produce food. Food in this context refers to product from animal, seafood and plant sources. Producing food may involve hands-on activities, such as seeding, weeding, hoeing and feeding stock (fish or animals), as well as post-harvest activities. It includes being part of a whole system that supports and contributes to producing food.

This unit is designed for use in a Pathway qualification or skills set. It should not be used in a qualification that has a direct job outcome.

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

Common (CMN)

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. Identify and plan appropriate activities	1.1 Identify workplace approach to producing food and describe in relation to work activity 1.2 Identify individual responsibilities in contributing to producing food 1.3 Identify workplace products, services, operations and customers 1.4 Identify safe work practices relevant to work activity 1.5 Plan and implement activities to meet workplace requirements

Element	Performance criteria
2. Use an appropriate mix of technical skills	2.1 Prepare machinery, equipment and tools required to conduct work, and use safely and in accordance with work procedures 2.2 Apply technical skills to support food production and supply 2.3 Handle produce in a way that minimises damage 2.4 Maintain temperature of produce at appropriate levels 2.5 Clean, maintain and sort machine and equipment according to manufacturer or workplace specifications 2.6 Apply safe work practices to food production activities 2.7 Conduct housekeeping in work area 2.8 Complete workplace documentation
3. Contribute to postharvest treatment of produce where required	3.1 Apply post-harvest treatments where relevant 3.2 Grade and label produce where relevant 3.3 Deal with waste material produced during post-harvest handling process, according to supervisor instructions
4. Handle unexpected contingencies	4.1 Respond to requests that effect work activity courteously, clearly, professionally and efficiently 4.2 Seek assistance with issues relating to work from other staff when required and in a timely manner 4.3 Keep key personnel informed of work progress and provide clear explanations regarding issues 4.4 Identify and report on physical and behavioural hazards
5. Reflect on procedures used to produce food or plants	5.1 Reflect on personal performance and discuss possible improvements with supervisor 5.2 Apply improvements to work practice 5.3 Identify possible improvements to food production procedures and discuss with key personnel

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 AGFCMN202A Contribute to work activities to produce food.

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 AHCCMN202 Contribute to work activities to produce food

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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:

- adapt and modify activities depending on differing workplace contexts and environments
- apply relevant industrial or legislative requirements
- apply technical skills to support food production, including one or more of:
 - seeding
 - weeding
 - hoeing
 - feeding stock (fish or animals)
 - packing produce
- handle produce safely and according to workplace requirements
- follow enterprise requirements for market specification of products
- follow relevant food safety, work health and safety and environmental protection procedures and requirements
- grade, label and treat produce according to enterprise and customer specifications
- identify and use equipment, tools and other technology required to complete workplace tasks
- interpret and follow a designated work plan or set of instructions for a job
- maintain required records of workplace activities
- maintain work area housekeeping standards
- monitor environment of storage facility
- plan a daily routine to complete required workplace tasks
- recognise and adapt appropriately to cultural differences in the workplace, including modes of behaviour and interaction with staff and others
- recognise limitations, ask for help and seek clarification or information about work requirements and procedures

- demonstrate appropriate initiative to deal with problems or refer them where appropriate to relevant person
- use appropriate techniques to solve or report problems identified when completing work tasks
- use basic interpersonal and communication skills, such as listening, questioning and receiving feedback
- use required machinery and equipment appropriately
- work cooperatively and collaboratively with others to complete tasks

Knowledge Evidence

The candidate must demonstrate knowledge of:

- handling requirements for produce
- enterprise storage facilities and their maintenance
- enterprise quality procedures
- food safety regulations
- humidity levels and their effect on quality of produce
- hygiene issues in handling and storing horticultural, agricultural and seafood products intended for human consumption
- industry standards for grading and labelling
- post-harvest treatments for various horticultural, agricultural and seafood products
- temperature settings within storage facilities
- relevant storage methods
- correct storage temperatures for a range of produce
- safe work practices relevant to work activities
- housekeeping standards and practices
- procedures for one or more of:
 - seeding
 - weeding
 - hoeing
 - feeding stock (fish or animals)
 - packing produce
- operating and cleaning procedures for required machinery, equipment and tools

Assessment Conditions

Assessors must satisfy current standards for RTOs.

Links

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