



Australian Government

Assessment Requirements for AHCPER313 Coordinate preparation and storage of permaculture products

Release: 1

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Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

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:

- plan for preparation of permaculture products
- process and preserve permaculture products
- pack, present and store permaculture products
- coordinate the work of others in the preparation and storage process

Knowledge Evidence

The candidate must demonstrate knowledge of:

- permaculture principles related to product preservation and storage
- seasonal availability cycles
- products suitable for storage
- the following plant products:
 - fruits
 - vegetables
 - seeds
 - herbs
 - flowers
 - foliage
 - grains
 - bulbs
 - tubers
 - nuts
 - mushrooms
 - wild harvest plants

- oils
- firewood
- bamboo
- timber
- legumes and pulses
- mulch
- straw
- hay
- sawdust
- sap
- the following animal products:
 - meat
 - eggs
 - milk and dairy products
 - honey and bee products
 - young animals
 - fish fingerlings
 - feathers
 - wool
 - manure
 - bones
- storage methods appropriate to particular products
- treatment methods appropriate to particular products, :
 - removal of dirt and foreign material
 - stripping excess leaves and/or trimming
 - brushing
 - washing/hydration
 - drying
 - applying preservatives
 - dipping
 - observing quarantine requirements
 - storing in a controlled environment
 - comply with organic standards, if appropriate
- the importance of maintaining the quality of products including handling and storage requirements
- correct storage conditions for products:
 - specifications for storage facilities
 - environmental conditions such as temperature, humidity and light
 - length of storage

- position in the storage facility: shed, cellar, root cellar, pantry, barn, refrigerator, freezer, drying room
- cleaning processes to ensure a level of hygiene that protects the quality and health status of the stored products
- hygiene issues in the handling and storage of biological products

Assessment Conditions

Assessors must satisfy current standards for RTOs. Assessors must also hold a nationally accredited Certificate III (or higher) in Permaculture. Completion of a Permaculture Design Course (PDC) is not sufficient at this level.

Links

Companion Volume implementation guides are found in VETNet -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>