



Australian Government

AHCPER313 Coordinate preparation and storage of permaculture products

Release: 1

AHCPER313 Coordinate preparation and storage of permaculture products

Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Application

This unit provides the skills and knowledge of permaculture product preservation techniques; planning for the preparation of permaculture products; handling and storage requirements of permaculture products and their treatment, storage and presentation requirements.

All work is carried out to comply with workplace procedures. Individuals observe manufacturer's specifications and follow operating instructions when using tools and equipment.

This unit applies to individuals who take responsibility for their own work and for the quality of the work of others. They use discretion and judgement in the selection, allocation and use of available resources.

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

Permaculture (PER)

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. Plan for preparation of permaculture products	1.1 Identify permaculture products to be prepared 1.2 Select materials, tools, equipment and machinery 1.3 Carry out pre-operational and safety checks on tools, equipment and machinery in accordance with manufacturer's

Element	Performance criteria
	specifications 1.4 Select, use and maintain suitable safety and personal protective equipment (PPE)
2. Co-ordinate preparation of permaculture products	2.1 Prepare permaculture products in sequence according to the product preparation plan 2.2 Ensure that all assistants are familiar with the plan 2.3 Maintain clean, safe and hygienic work area throughout and on completion of work
3. Treat permaculture products	3.1 Grade and label products in accordance with the product preparation plan 3.2 Identify and dispose of products that do not meet specifications, according to best environmental practice 3.3 Select treatments according to product requirements and the product preparation plan 3.4 Treat permaculture products in an economical, methodical, and efficient manner that minimises damage to products
4. Pack and present permaculture products	4.1 Implement packing and presentation requirements as specified in the product preparation plan 4.2 Label and date products as required 4.3 Monitor packing and presentation of products and take corrective action to ensure that packing and presentation meet required standards
5. Store permaculture products	5.1 Identify available storage area so that product can be moved there quickly and efficiently 5.2 Adhere to storage requirements specified in the product preparation plan 5.3 Monitor storage processes and facilities and take corrective action, when required, to maintain product quality

Foundation Skills

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

Range of Conditions

Unit Mapping Information

New unit - equivalent to QLD843RES13B.

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 AHCPER313 Coordinate preparation and storage of permaculture products

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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:

- 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

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