



Australian Government

Assessment Requirements for AHCPER329 Coordinate preparation and storage of produce from a permaculture system

Release: 1

Assessment Requirements for AHCPER329 Coordinate preparation and storage of produce from a permaculture system

Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 9.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has on at least one occasion coordinated the preparation and storage of produce from a permaculture system and has:

- identified resources required to prepare produce
- coordinated produce preparation activities with work team
- maintained hygienic conditions throughout processing activities
- processed and preserved products according to quality standards
- packaged permaculture products according to product preparation plan
- determined storage requirements and stored products to maintain quality
- handled product safely and maintained safe work conditions.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- permaculture principles related to product preservation and storage
- seasonal availability cycles of produce
- products suitable for storage
- types of produce from permaculture systems, including:
 - plant-based
 - animal-based
 - fungi and related produce, including mushrooms and yeasts
 - invertebrates, including insects, worms and their by-products
- storage methods appropriate to particular products
- treatment methods for particular products, including:
 - removal of dirt and foreign material

- stripping and/or trimming
- washing/hydration
- drying
- applying preservatives
- storing in a controlled environment
- standards and regulatory requirements, including:
 - organic standards
 - permaculture principles
 - quarantine and biosecurity requirements
 - human food handling, preparation, storage and labelling standards and regulations
 - workplace health and safety
- importance of maintaining the quality of products, including handling and storage requirements
- correct storage conditions for different products, including:
 - specifications for storage facilities
 - environmental conditions, including temperature, humidity and light
 - length of storage
 - types of storage facilities
- hygiene and cleaning standards and procedures to preserve quality and health status of the stored produce
- hygiene issues in the handling and storage of biological products.
-

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a permaculture system or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - produce obtained from a permaculture system
 - tools and equipment for preparing and storing permaculture produce
 - personal protective equipment
 - cleaning and hygiene materials and consumables
- specifications:
 - workplace procedures and processes
 - manufacturer operating instructions for tools and equipment
 - safety data sheets for cleaning and treatments
 - workplace instructions, specifications and production plan
 - regulations and codes of practice for organic food production

- biosecurity regulations
- relationships:
 - team member
- timeframes:
 - according to food storage and quality standards.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>