



Australian Government

AHCPER329 Coordinate preparation and storage of produce from a permaculture system

Release: 1

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.

Application

This unit provides the skills and knowledge required to plan, handle and process products from a permaculture system, including preservation techniques, treatments, storage and product presentation.

The unit applies to individuals who work under broad direction and take responsibility for their 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.

Licensing, legislative or certification requirements may apply to this unit where permaculture products used for human consumption are handled, processed and distributed. Users are advised to check with the relevant regulatory authority.

Pre-requisite Unit

Nil

Unit Sector

Permaculture (PER)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
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 specifications

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Select, use and maintain suitable safety and personal protective equipment (PPE)
2. Coordinate preparation of permaculture products	2.1 Prepare permaculture products according to product preparation plan 2.2 Ensure work team are familiar with plan 2.3 Maintain clean, safe and hygienic work conditions during processing and handling operations
3. Treat permaculture products	3.1 Grade and label products according to product preparation plan 3.2 Identify and remove substandard products according to specifications and workplace environmental procedures 3.3 Select treatment according to product requirements and product preparation plan 3.4 Implement treatment according to workplace procedures and quality standards
4. Pack and present permaculture products	4.1 Implement packing and presentation procedures according to product preparation plan 4.2 Label and date products according to workplace procedures and industry standards 4.3 Monitor packing and presentation of products, and take corrective action according to workplace procedures and quality standards
5. Store permaculture products	5.1 Determine storage space requirements for volume of product 5.2 Identify available storage space and environment to retain quality 5.3 Handle and transfer product from packaging area to store according to product preparation plan 5.4 Monitor storage facilities and conditions to maintain product quality

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPER329 Coordinate preparation and storage of produce from a permaculture system	AHCPER313 Coordinate preparation and storage of permaculture products	Change to title for clarity Minor changes to Application and Performance Criteria for clarity Changes to Performance Evidence, Knowledge Evidence and Assessment Conditions for clarity	Not equivalent

Links

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

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>