



Australian Government

Assessment Requirements for AHCPER407 Design harvesting and storage systems for 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:

- determine harvesting, post-harvest and storage system requirements
- identify requirements for maintaining optimum condition of products from a permaculture system
- prepare a harvesting and storage plan
- communicate harvesting and storage plan to clients and others

Knowledge Evidence

The candidate must demonstrate knowledge of:

- products from a permaculture system commonly harvested and stored, such as:
 - vegetables where the whole plant is harvested
 - vegetables where part of the plant is harvested
 - perennial plants where fruit/nuts are harvested
 - forests where timber, fuel and fibre crops are selectively removed
 - forests where a range of other medicinal and craft crops are harvested
 - harvest from wild systems (e.g. fruit, nuts, fungi and seeds), where a clear abundance of product has been identified
 - animal products such as eggs, feathers, hides, bone, milk and meat
 - Products may also include those derived from insects (such as honey)
 - fish (such as roe), and other organisms, such as fungi, algae and moss
- design systems for meeting year-round supplies of fresh and stored produce, such as:
 - growing requirements and crop regulation strategies calendar or seasonal chart with planting times of crops
 - selection of early, mid- and late season varieties to extend harvest

- number of plants and area to be planted
- crop regulation and maintenance program involving tipping, mounding, thinning, staking
- sequential planting and/or harvesting schedules
- climatic conditions for harvesting crop such as appropriate time of day
- harvest and post-harvest factors influencing plant metabolism and quality
- post-harvest treatment and preparation techniques, such as:
 - flow chart of harvest, treatment, preservation and storage process
 - harvest and post-harvest treatment timelines and schedules
 - design or plans of processing and storage area
 - design of processing technology or equipment such as solar food dryer
 - lists of materials, tools, equipment and ingredients
 - manuals and operating instructions for equipment
 - recipes and instructions
 - anticipated shelf-life of product
 - labelling and recording systems
 - work health and safety, food safety, hygiene and other relevant enterprise and work practices
- preservation methods and processes for products from a permaculture system, such as:
 - drying and dehydrating
 - bottling
 - cheese-making
 - extraction (honey, cold-pressed and distilled oils)
 - culturing or fermenting
 - preserving with vinegar, oil, brine, sugar, salt and other natural agents
 - air exclusion (sealing with fats, wax, vacuum seal)
 - cellaring and root-cellar
 - other processes that use minimal fossil fuel energy while maintaining the integrity of the harvested crop
- technologies used in crop processing, treatment, preservation and storage systems
- design of storage areas, such as:
 - buildings such as sheds
 - cupboards
 - shelving and racks
 - work benches
 - store rooms
 - pantry
 - cool store
 - cellar
 - root cellar

- bins and containers
- developing planting and harvesting schedules for products from a permaculture system
- identifying training needs for harvest and storage workers, such as:
 - work health and safety, and other relevant enterprise and work practices
 - food safety and hygiene standards
 - appropriate clothing and personal protective equipment (PPE)
 - harvest and post-harvest handling, processing and storage practices
 - food preserving techniques
 - operation and maintenance of tools and equipment
 - reporting, recording and labelling procedures
- preparing plans and reports
- food safety, health and hygiene requirements for preservation and storage of products for human consumption

Assessment Conditions

Assessors must satisfy current standards for RTOs. Assessors must also have a nationally accredited Certificate IV or Diploma of Permaculture. Completion of a Permaculture Design Course (PDC) or non-accredited Permaculture Diploma 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>