



Australian Government

Assessment Requirements for AHCPER423 Design harvesting and storage systems for permaculture products

Release: 1

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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, designed a harvesting and storage system for produce harvested from a permaculture system and has:

- determined harvesting, post-harvest and storage system requirements with stakeholders
- identified requirements for maintaining optimum condition of produce from a permaculture system
- identified resource requirements, which must include:
 - location
 - materials and layout
 - budget
- prepared a harvesting and storage plan
- assessed training needs
- documented harvesting and storage system
- communicated harvesting and storage system to stakeholders.

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:

- products commonly harvested and stored from a permaculture system
- design systems for meeting year-round supplies of fresh and stored produce, including:
 - growing requirements and crop regulation strategies
 - calendar or seasonal chart with planting times of crops
 - selection of early, mid-season 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, including appropriate time of day
- harvest and post-harvest factors influencing plant metabolism and quality
- post-harvest treatment and preparation, including:
 - 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, including solar food dryer
 - 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 produce
- technologies used in crop processing, treatment, preservation and storage systems
- design of storage areas
- developing planting and harvesting schedules for products from a permaculture system
- identifying training needs for harvest and storage workers, including:
 - 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

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

- physical conditions:
 - skills must be demonstrated in a poly-cropping system or an environment that accurately represents workplace conditions
- resources, equipment and materials:

- crops, preservation treatments and storage information
- specifications:
 - safety data sheets
 - stakeholder specifications
 - specific legislation, regulations and codes of practice for food handling and storage
- relationships:
 - stakeholders
- timeframes:
 - according to timeframes specified for storage system.

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>