



Australian Government

AHCPHT205 Carry out post-harvest operations

Release: 1

AHCPTH205 Carry out post-harvest operations

Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Application

This unit of competency describes the skills and knowledge required to carry out routine post-harvest operations on a horticultural enterprise.

It applies to individuals who work under general supervision and exercise limited autonomy with some accountability for their own work. They undertake defined activities and work in a structured context.

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

Production horticulture (PHT)

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. Prepare for postharvest operations	1.1 Identify post-harvest treatments and operations to be performed and client specifications 1.2 Select materials, tools, equipment and machinery 1.3 Carry out pre-operational and safety checks on tools, equipment and machinery 1.4 Comply with Hazard Analysis Critical Control Point (HACCP) and food safety requirements applicable to crop under cultivation 1.5 Follow site quarantine protocols and farm and personal hygiene requirements

Element	Performance criteria
2. Transport harvested produce	2.1 Transport produce from field to post-harvest processing or storage area with care 2.2 Maintain temperature of harvested produce at levels set by industry and enterprise work procedures 2.3 Maintain containers and other materials and equipment
3. Grade, label, treat, weigh and pack produce	3.1 Grade and label produce according to client specifications 3.2 Apply post-harvest treatments to produce 3.3 Identify quality parameters of produce and specifications for packaging materials, containers, filling techniques and labelling 3.4 Select packaging materials and containers for specific produce 3.5 Weigh filled containers, record weight and repack to correct weight 3.6 Use correct filling techniques for specific containers and produce 3.7 Apply wraps and lids and label containers according to client specifications
4. Store produce in a facility	4.1 Place containers onto pallets or racks to ensure stability and optimum airflow 4.2 Transport to and arrange pallets or racks in storage facility 4.3 Read storage facility monitoring gauges and report abnormal readings 4.4 Check condition of stored produce and remove damaged produce and containers from storage facility 4.5 Clean storage facility and packing containers

Foundation Skills

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

Range of Conditions

Unit Mapping Information

This unit is equivalent to AHCPHT205A Carry out post-harvest operations.

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 AHCPTH205 Carry out post-harvest operations

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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:

- identify post-harvest treatments and operations to be performed
- label produce accurately and correctly
- maintain records of post-harvest operations to allow traceability
- minimise handling damage to produce
- transport, grade, treat, pack and store harvested produce according to market requirements and industry and enterprise standards
- use a range of equipment for handling and transporting produce

Knowledge Evidence

The candidate must demonstrate knowledge of:

- principles and practices of post-harvest operations
 - attributes of enterprise produce in relation to desired quality of produce to be presented to client
 - characteristics and procedures for the use of cool rooms
 - cool chain principles and practices
 - correct storage temperatures for a range of enterprise produce
 - disposal of waste materials to minimise damage to external environment
 - environmental effects of post-harvest treatments
 - humidity levels and its effect on quality of enterprise produce
 - hygiene issues in the handling and storage of plant produce
 - industry standards for packaging
 - produce handling and cooling requirements

- relationship between quality attributes of produce and packing techniques and packaging
- storage methods for different enterprise produce

Assessment Conditions

Assessors must satisfy current standards for RTOs.

Links

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