



Australian Government

AHCPHT209 Produce trellis dried grapes

Release: 2

AHC PHT209 Produce trellis dried grapes

Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Application

This unit of competency describes the skills and knowledge required to operate a trellis-dried grape system in a viticulture production environment. It applies to vineyard workers who perform summer pruning and crown bunch removal, emulsion application, harvest and post-harvest drying.

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. Summer prune a grape crop for trellis drying	1.1 Reduce leaf coverage on fruiting canes to assist cutting, emulsion application and drying 1.2 Cut canes in accordance with enterprise standards 1.3 Leave replacement canes intact and undamaged to ensure next year's fruiting 1.4 Spray grapes requiring emulsion treatment to ensure full and complete coverage

Element	Performance criteria
2. Prepare for harvesting trellis dried grapes	2.1 Identify uncut grapes, cut crown bunches and hung them on trellis without causing damage for drying or removal 2.2 Sample crop and test for moisture content and readiness to harvest 2.3 Select and check harvest tools, equipment and machinery 2.4 Select, use, maintain and store suitable personal protective equipment (PPE)
3. Harvest trellis dried grapes	3.1 Operate harvesting machinery and ancillary equipment in a safe manner and at speeds to suit crop conditions 3.2 Maximise the quality of the crop by implementing and maintaining standards that meet processor and enterprise requirements 3.3 Remove, store and treat full bulk bins as soon as possible to minimise deterioration of crop quality 3.4 Clean harvest tools, equipment and machinery of pests and other contaminants to maintain crop quality 3.5 Recognise and control risks to self, others and the environment
4. Carry out postharvest drying	4.1 Select and check drying tools, equipment and machinery 4.2 Carry out post-harvest drying as directed to meet processor requirements 4.3 Monitor moisture and temperature of crop during drying and returned to bulk bins after appropriate cool down has occurred 4.4 Identify and report tool, equipment and machinery malfunctions, faults, irregular performance, damage and the need for corrective action

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 AHCPHT209A Produce trellis dried grapes.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>

