



Australian Government

Assessment Requirements for AHCPHT218 Carry out post-harvest operations

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 6.0.

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 carried out post-harvest operations on at least two occasions, and has:

- identified post-harvest treatments and operations to be performed
- applied client specifications and workplace requirements applicable to post-harvest operations
- used a range of equipment for handling and transporting produce
- identified the Hazard Analysis and Critical Control Points (HACCP) and applicable food safety requirements
- transported, graded, treated, packed and stored harvested produce according to market requirements, client specifications and workplace requirements
- labelled produce accurately and correctly
- read storage facility monitoring gauges, and reported abnormal readings
- minimised handling damage to produce
- maintained records of post-harvest operations to allow traceability
- reported on post-harvest operations to supervisor.

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:

- client specifications and workplace requirements applicable to post-harvest operations
- HACCP and applicable food safety requirements
- principles and practices of post-harvest operations, including:
 - attributes of workplace 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 the effect of humidity 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 workplace produce.

Assessment Conditions

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

- physical conditions:
 - a workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - post-harvest tools, equipment and machinery
- specifications:
 - client specifications and workplace requirements applicable to post-harvest operations
 - HACCP and applicable food safety requirements
 - principles and practices of post-harvest operations
- relationships:
 - supervisor
- timeframes:
 - according to job requirements.

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>