



Australian Government

Assessment Requirements for AHCPHT313 Implement a post-harvest program

Release: 1

Assessment Requirements for AHCPHT313 Implement a post-harvest program

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 implemented a post-harvest program on at least two occasions, and has:

- identified and coordinated post-harvest operations according to post-harvest program requirements
- applied client specifications and workplace requirements applicable to post-harvest operations
- identified the Hazard Analysis and Critical Control Points (HACCP) and applicable food safety requirements
- implemented post-harvest treatments and labelling, packing, presentation and storage requirements according to market requirements, client specifications and workplace procedures
- reported unserviceable tools, equipment and machinery, and conditions likely to impact on business viability
- monitored the collection and disposal of hazardous waste materials according to guidelines and workplace procedures
- completed packing and presentation process records, and storage processes and conditions records.

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 treatments and processes, including:
 - attributes of produce in relation to the desired quality of produce to be presented to the client

- characteristics and procedures for the use of cool rooms
- cool chain principles and practices
- correct storage temperatures for a range of produce
- enterprise confined spaces policy and safety procedures
- environmental effects of post-harvest treatments and hazardous waste disposal methodologies, application and purpose
- humidity levels and their effect on the quality of produce
- hygiene issues in the handling and storage of plant produce
- industry standards for packaging
- relationship between the quality attributes of produce and packing techniques and packaging
- storage methods for a range of produce
- the importance of maintaining the quality of produce, including handling and cooling requirements.

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, post-harvest program and workplace requirements applicable to post-harvest operations
 - HACCP and applicable food safety requirements
 - principles and practices of post-harvest operations
- relationships:
 - team members
- 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>