



Australian Government

AHCPHT401 Assess olive oil for style and quality

Release: 1

AHCPTH401 Assess olive oil for style and quality

Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Application

This unit of competency describes the skills and knowledge required to assess olive oil for style and quality.

It applies to individuals who analyse information and exercise judgement to complete a range of advanced skilled activities and demonstrate deep knowledge in a specific technical area. They have accountability for the work of others and analyse, design and communicate solutions to a range of complex problems. All work is carried out to comply with workplace procedures.

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. Establish and implement appropriate tasting protocols	1.1 Establish appropriate tasting conditions 1.2 Apply accepted industry tasting procedures 1.3 Taste oils in the order that will best show the character of each oil
2. Determine style and sensory quality of the olive oil	2.1 Identify and assess characteristics of the olive oil 2.2 Taste oil to assess 2.3 Smell and taste oil to assess sensory quality

Element	Performance criteria
	2.4 Analyse and record observed defects for future action
3. Determine the analytical quality of the olive oil	3.1 Send oil samples to laboratory to test key chemical indices 3.2 Interpret key chemical indices to assess analytical quality of oil 3.3 Record for future action observed chemical indices that are beyond the normal range
4. Identify factors influencing the style and quality of the olive oil	4.1 Identify horticultural factors that may influence style and quality of the olive oil 4.2 Identify processing factors that may influence style and quality of the olive oil 4.3 Identify other factors that may influence style and quality of the olive oil
5. Implement findings of tastings and chemical analyses	5.1 Maintain records of season's tastings and chemical analyses 5.2 Evaluate horticultural and processing activities and methods in terms of modifications and improvements to be made 5.3 Adjust and document horticultural production plan for next season 5.4 Document and communicate processing requirements for next season to processing personnel

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 AHCPHT401A Assess olive oil for style and quality.

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 AHCPTH401 Assess olive oil for style and quality

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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 olive oil styles
- identify common olive oil defects
- modify horticultural and/or processing practices to remedy variations from desired style and quality

Knowledge Evidence

The candidate must demonstrate knowledge of:

- principles and practices for assessing olive oil
 - cause of olive oil defects and how they can be remedied
 - horticultural and processing practices that affect olive oil style, and reasons for the effect
 - relationship between critical chemical parameters and oil style and quality

Assessment Conditions

Assessors must satisfy current standards for RTOs.

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