



Australian Government

AHCPHT403 Develop harvesting and processing specifications to produce an olive oil

Release: 1

AHCPTH403 Develop harvesting and processing specifications to produce an olive oil

Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Application

This unit of competency describes the skills and knowledge required to develop specifications that will produce the required quantity, style and quality of oil from an olive crop.

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. Specify the style and other characteristics desired of the olive oil	1.1 Specify desired properties of the olive oil using standard industry terminology
2. Establish the appropriate time and conditions for	2.1 Estimate maturity of fruit using informal and formal methods 2.2 Schedule harvest so that fruit picked will produce desired quality, style and amount of olive oil

Element	Performance criteria
harvesting	2.3 Evaluate range of harvest methods available and select the ones most likely to contribute to production of desired olive oil 2.4 Obtain and brief harvesting personnel about harvest requirements and procedures
3. Specify post-harvest handling and processing method	3.1 Specify post-harvest handling and treatment for olive crop using standard industry terminology 3.2 Specify processing using standard industry terminology 3.3 Specify packaging, storage and transport requirements for processed olive oil using standard industry terminology
4. Select an olive oil processor	4.1 Obtain details of suitable available processors 4.2 Review and apply criteria for selecting a processor 4.3 Select most suitable processor using predetermined criteria 4.4 Agree with specifications and related processing requirements with selected processor and incorporate into a contract 4.5 Document the specifications and related processing requirements in a report

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 AHCPTH403A Develop harvesting and processing specifications to produce an olive oil.

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 AHCPTH403 Develop harvesting and processing specifications to produce an olive oil

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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:

- arrange for an appropriate method of processing to produce the desired style and quality of oil
- document the specifications and related processing requirements in a report
- estimate and schedule fruit maturity
- incorporate specifications into a contract
- select an appropriate style of oil that can be produced from a crop and describe it using standard industry terminology

Knowledge Evidence

The candidate must demonstrate knowledge of:

- principles and practices for developing specifications for olive oil
 - how an olive oil is produced from olives
 - influence of processing on chemical composition of oil (polyphenols, aroma and flavour compounds)
 - influence of various harvesting methods on olive oil style and quality (bitterness, pungency, aroma and flavour)
 - market preferences for styles of olive oil
 - methods of olive oil extraction and advantages/disadvantages associated with each
 - post-harvest handling (including storage and transport) requirements for olive fruit intended for olive oil processing
 - post-processing storage and handling requirements of olive oil
 - relevant legislation and regulations covering food safety, trade practices and contract law

Assessment Conditions

Assessors must satisfy current standards for RTOs.

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