



Australian Government

AHCPHT403 Develop harvesting and processing specifications to produce an olive oil

Release: 1

AHCPHT403 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 AHCPHT403A 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>