



Australian Government

Assessment Requirements for AHCPHT410

Develop harvesting and processing specifications to produce an olive oil

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 developed harvesting and processing specifications to produce olive oil on at least one occasion, and has:

- estimated and scheduled fruit maturity
- documented and communicated olive crop harvest and post-harvest requirements and procedures
- selected an appropriate style of oil that can be produced from a crop, and described it using standard industry terminology
- incorporated specifications into an olive oil processor contract
- arranged for an appropriate method of processing to produce the desired style and quality of oil
- documented olive oil specifications and related processing requirements in a report.

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:

- principles and practices for developing specifications for olive oil, including:
 - how an olive oil is produced from olives
 - influence of processing on chemical composition of oil, including polyphenols, aroma and flavour compounds
 - influence of various harvesting methods on olive oil style and quality, including; 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.

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:
 - industry publications and internet sources of information relevant to the development of olive oil harvesting and processing specifications
- relationships:
 - harvesting personnel and olive oil processor
- 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>