



Australian Government

Assessment Requirements for AHCPHT412 Manage mushroom substrate preparation

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 managed mushroom substrate preparation on at least two occasions, and has:

- set and monitored productivity standards for mushroom substrate and rest of production cycle
- maintained site quarantine protocols, and workplace and personal hygiene requirements
- applied relevant workplace health and safety procedures
- established and reviewed workplace procedures for mushroom substrate preparation
- recorded and analysed production data
- monitored and manipulated all interactions between inputs, conditions and outputs for each stage of substrate process.

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 managing mushroom substrate preparation and casing production, including:
 - casing function, application, required depth and required surface structure
 - detailed knowledge of all stages in Phase II substrate preparation process
 - Hazard Analysis and Critical Control Points, quality systems, emergency procedures, organisational structure and workplace communication channels and protocols
 - how mushrooms are grown, with a focus on interaction between compost, environmental factors such as temperature, water, relative humidity, carbon dioxide and ammonia, and mushroom growth
 - industry and workplace awards and conditions

- key parameters to be recorded and monitored, and appropriate ranges in relation to temperature, ammonia, relative humidity, moisture content, carbon dioxide and time
- overview of mushroom production cycle and possible impact of deviations from workplace standards on substrate and rest of production cycle
- overview of Phase I compost production
- food safety standards, legislation and industry codes of practice relevant to managing mushroom substrate preparation
- workplace requirements applicable to health and safety in the workplace for managing mushroom substrate preparation.

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
- specifications:
 - food safety standards, legislation and industry codes of practice relevant to managing mushroom substrate preparation
 - workplace requirements applicable to health and safety in the workplace for managing mushroom substrate preparation
- relationships:
 - staff and maintenance personnel
- 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>