



Australian Government

AHCPHT414 Assess olive oil for style and quality

Release: 1

AHCPTH414 Assess olive oil for style and quality

Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to establish olive oil tasting protocols, determine sensory and analytical quality of olive oil, identify factors influencing the style and quality of olive oil, and implement findings.

The unit applies to individuals who apply specialist skills and knowledge to assessing olive oil for style and quality. This includes applying and communicating non-routine technical solutions to predictable and unpredictable problems.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Production Horticulture (PHT)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Establish and implement appropriate tasting protocols	1.1 Establish appropriate tasting conditions 1.2 Apply industry tasting procedures 1.3 Determine oils to taste, and taste oils in the order that will best show the character of each oil
2. Determine style and sensory quality of the	2.1 Identify and assess characteristics of the olive oil

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
olive oil	2.2 Taste oil to assess style 2.3 Smell and taste oil to assess sensory quality 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 observed chemical indices that are beyond the normal range, for future action
4. Identify factors influencing the style and quality of the olive oil	4.1 Identify horticultural factors that may influence the style and quality of the olive oil 4.2 Identify processing factors that may influence the style and quality of the olive oil 4.3 Identify other factors that may influence the style and quality of the olive oil
5. Implement findings of tastings and chemical analyses	5.1 Maintain records of season tastings and chemical analyses 5.2 Evaluate horticultural and processing activities and methods to identify modifications and improvements 5.3 Adjust and document horticultural production plan for next season 5.4 Document and communicate next season processing requirements to processing personnel

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Identify and interpret information regarding requirements for assessing olive oil style and quality
Oral communication	Initiate discussions with processing personnel, using clear language to communicate next season processing requirements

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPHT414 Assess olive oil for style and quality	AHCPHT401 Assess olive oil for style and quality	Performance criteria clarified Foundation skills added Assessment requirements updated	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>

Assessment Requirements for AHCPTH414 Assess olive oil for style and quality

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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 assessed olive oil for style and quality on at least one occasion, and has:

- applied industry tasting procedures
- identified olive oil style and quality
- identified common olive oil defects
- interpreted olive oil chemical indices
- maintained records of season tasting and chemical analyses
- modified horticultural and processing practices to remedy variations from desired style and quality
- documented and communicated next season processing requirements and adjustments to horticultural production plan.

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:

- industry tasting procedures
- principles and practices for assessing olive oil, including:
 - 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

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:
 - olive oils
 - sampling equipment
 - horticultural production plan
- specifications:
 - industry tasting procedures
- relationships:
 - processing 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.

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