



**Australian Government**

# **Assessment Requirements for AHCPHT415 Control Phase II mushroom substrate process**

**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 controlled Phase II mushroom substrate processes on at least two occasions, and has:

- applied relevant workplace health and safety procedures
- differentiated between Phase I substrate and substrate ready for spawning, and described desired parameters of each stage
- monitored and managed Phase II process for at least eight crops
- assessed room or tunnel layout and determined most appropriate locations for taking substrate and air measurements
- carried out effective troubleshooting during Phase II 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 controlling Phase II mushroom substrate processes, including:
  - concept of compost selectivity and biological indicators of compost quality
  - correct probe placement and calibration
  - factors influencing air quantity and distribution
  - Hazard Analysis and Critical Control Points, quality systems, emergency procedures, organisational structure
  - interpretation of chemical test results
  - how different systems, including; shelf, tray and tunnel, impact on temperature zones in substrate
  - key parameters to be recorded and monitored relating to temperature, ammonia and moisture content
  - objectives and desired parameters of each sub-stage of Phase II substrate preparation

- overview of Phase I compost production and how it impacts on Phase II process
- food safety standards, legislation and industry codes of practice relevant to controlling Phase II processes
- site quarantine protocols
- workplace requirements applicable to health and safety in the workplace for controlling Phase II mushroom substrate processes.
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## 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 controlling Phase II processes
  - site quarantine protocols
  - workplace requirements applicable to health and safety in the workplace for controlling Phase II mushroom substrate processes
- 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 VETN -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>