



Australian Government

Assessment Requirements for AHCPHT507 Evaluate grapes for production

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 4.0.

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 evaluated grapes for production on at least two occasions and has:

- utilised vegetation indices where available
- researched, evaluated and recorded relevant information
- collected, processed and evaluated samples using standard sampling procedures
- evaluated juice using standard organoleptic procedures
- tasted and evaluated wines using standard organoleptic evaluation techniques
- recorded grape analysis results and evaluated results using quantitative parameters, including:
 - sugar content, soluble solids concentration (SSC)
 - titratable acidity (TA)
 - concentration of hydrogen ions in solution (pH)
- established and documented vineyard qualitative parameters, including:
 - berry colour and skin splitting
 - texture
 - aroma
 - aftertaste
 - rachis
 - berry dehydration
 - seed ripeness
- identified areas of concern and opportunities to change harvest plans to optimise grape quality outcomes prior to harvest, including unsuitable or special parcels of fruit
- identified and recommended improvements to vineyard management practices that will contribute to enhanced grape quality in the next season.

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 evaluating grapes for production, including:
 - changes to the chemical characteristics of grapes during ripening, including SSC, TA and pH
 - changes to the physical characteristics of grapes during ripening, including size, hardness and colour
 - climatic and physical features of wine grape growing areas and wine styles produced
 - quantitative parameters of grape testing
 - sensory evaluation and qualitative parameters of grapes and wine
- sensory evaluation of wines
- grape end-use, including:
 - dried
 - table
 - wine
- grape standard sampling procedures
- vegetation indices, including:
 - plant cell density (PCD) maps
 - normalised difference vegetation index (NDVI)
- vineyard management practices and their impact on grapes, including:
 - plant moisture status management
 - irrigation management
 - canopy management
 - pruning levels
 - nutrition regimes.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - grapes
 - vineyard
 - sample processing equipment
 - grape standard sampling procedures
- relationships:
 - clients or winemakers
- timeframes:

- according to the 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>