



Australian Government

Department of Education, Employment and Workplace Relations

AHCDER401A Handle, store and grade deer velvet

Release: 1

AHCDER401A Handle, store and grade deer velvet

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the handling, storage and grading of deer velvet and defines the standard required to: handle and store velvet carefully according to food safety legislation; accurately grade velvet using industry grading specifications; sell velvet and review the grading and marketing of the product.
------------------------	---

Application of the Unit

Application of the unit	This unit applies to activities performed by velvet producers or their staff in accordance with the requirements of the National Velvet Accreditation Scheme (NVAS).
--------------------------------	--

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
-----------------------------	--

Elements and Performance Criteria Pre-Content

Not Applicable

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
1. Handle and store velvet	1.1. Equipment required for handling, storing and grading velvet is checked to ensure that it is available, serviceable and functioning correctly. 1.2. Harvested velvet is handled according to food safety and NVAS requirements. 1.3. Individual pieces of velvet are cleaned, weighed and stored according to industry quality assurance and NVAS criteria.
2. Grade and sell velvet	2.1. Factors affecting grade of velvet are identified and applied in grading process. 2.2. Industry-accepted grading specifications are used. 2.3. Frozen velvet is transported according to industry quality assurance procedures and sold through national pool or to private clients. 2.4. Sales and personal grading assessments are reviewed and compared with grades and feedback provided by professional graders.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

- accurately assessing velvet style and quality
- establishing and maintaining consistent methods of grading
- laying out a grading area for efficient operation
- recording grading results
- use literacy skills to read, interpret and follow organisational policies and procedures, develop sequenced written instructions, record accurately and legibly information collected and select and apply procedures to a range of tasks
- use oral communication skills/language competence to fulfil the job role as specified by the organisation including questioning, active listening, asking for clarification, negotiating solutions and responding to a range of views
- use numeracy skills to estimate, calculate and record routine and more complex workplace measures and data
- use interpersonal skills to work with others and relate to people from a range of cultural, social and religious backgrounds and with a range of physical and mental abilities.

REQUIRED SKILLS AND KNOWLEDGE**Required knowledge**

- food safety requirements
- grading specifications
- requirements for handling and storing velvet to maximise quality.

Evidence Guide

EVIDENCE GUIDE	
The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.	
Overview of assessment	
Critical aspects for assessment and evidence required to demonstrate competency in this unit	The evidence required to demonstrate competency in this unit must be relevant to workplace operations and satisfy holistically all of the requirements of the performance criteria and required skills and knowledge and include achievement of the following: • handle and store velvet carefully according to food safety legislation • accurately grade velvet using industry grading specifications • sell velvet and review the grading and marketing of the product.
Context of and specific resources for assessment	Competency requires the application of work practices under work conditions. Selection and use of resources for some worksites may differ due to the regional or enterprise circumstances.

Range Statement

RANGE STATEMENT	
The range statement relates to the unit of competency as a whole.	
Grading specifications may include:	• those detailed in Australian Deer Industry Velvet Antler and Venison Co-products Language and Specifications Guide (grading chart) developed by the Rural Industries Research and Development Corporation.

Unit Sector(s)

Unit sector	Deer
--------------------	------

Co-requisite units

Co-requisite units		

Competency field

Competency field	
------------------	--