



Australian Government

Department of Education, Employment and Workplace Relations

AHCPHT205A Carry out postharvest operations

Release: 1

AHCPTH205A Carry out postharvest operations

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the process of carrying out post-harvest operations and defines the standard required to: use a range of equipment for handling and transporting produce; minimise handling damage to produce; label produce accurately and correctly; maintain records of post harvest operations to allow traceability and transport; grade, treat, pack and store harvested produce according to market requirements and industry and enterprise standards.
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Application of the Unit

Application of the unit	This unit applies to the process of carrying out routine post-harvest operations in a horticultural enterprise. Post-harvest operations are usually carried out within established routines, methods and procedures.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Not Applicable

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
1. Prepare for postharvest operations	1.1. Post-harvest operations to be performed and client specifications are identified according to enterprise work procedures. 1.2. Materials, tools, equipment and machinery appropriate to the task being undertaken are selected. 1.3. Pre-operational and safety checks are carried out on tools, equipment and machinery according to manufacturers specifications and enterprise work procedures. 1.4. Where applicable to crop under cultivation, Hazard Analysis Critical Control Point (HACCP) and food safety requirements are complied with. 1.5. Occupational Health and Safety (OHS) hazards are identified, and risks are assessed and reported to supervisor. 1.6. Suitable Personal Protective Equipment (PPE) is selected, used and maintained. 1.7. All work is performed in an environmentally aware and safe manner according to enterprise procedures. 1.8. Site quarantine protocols, and farm and personal hygiene requirements, are applied and followed as required by enterprise procedures and supervisor instructions.
2. Transport harvested produce	2.1. Safe manual handling techniques are employed when handling containers. 2.2. Field handling practices are conducted in a way that minimises damage to harvested produce. 2.3. Temperature of harvested produce is maintained at levels set by industry and enterprise work procedures. 2.4. Produce is transported with due care from field to post-harvest processing or storage area. 2.5. Containers are maintained according to enterprise requirements.
3. Grade, label, treat, weigh and pack produce	3.1. Harvested produce is graded and labelled according to client specifications and enterprise work procedures. 3.2. Post-harvest treatments are applied to produce according to enterprise work procedures and industry best practice. 3.3. Post-harvest practices are economical, methodical, meet established work schedules and minimise

ELEMENT	PERFORMANCE CRITERIA
	damage to produce. 3.4. Post-harvest operations are undertaken according to OHS requirements. 3.5. Tools, equipment and machinery are cleaned and maintained according to enterprise work procedures. 3.6. Quality parameters of produce and specifications for packaging materials, containers, filling techniques and labelling of packed produce are identified and confirmed according to enterprise work procedures. 3.7. Correct packaging materials and containers for specific produce are selected. 3.8. Filled containers are weighed, weight recorded and repacked to correct weight, if required. 3.9. Correct filling techniques for specific containers and produce are used to fill and arrange produce within containers according to client specifications, enterprise work procedures and industry best practice. 3.10. Where required, wraps and lids are applied and containers are labelled according to client specifications, enterprise work procedures and industry best practice.
4. Store produce in a facility	4.1. Containers are placed onto pallets or racks to ensure stability and optimum airflow. 4.2. Pallets or racks are transported to, and arranged in, storage facility according to enterprise work procedures. 4.3. Storage facility monitoring gauges are read accurately and efficiently with abnormal readings reported to supervisor. 4.4. Condition of stored produce is checked and damaged produce and containers are removed from storage facility according to enterprise work procedures. 4.5. Storage facility and packing containers are cleaned to a level of hygiene acceptable to enterprise and industry standards, without damaging monitoring or refrigeration equipment.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

- communicate orally with team members and supervisors
- correctly disposing of chemical and hazardous substances, their containers and other waste materials to minimise environmental impact
- counting and calculating quantities, treatment application rates and storage requirements
- interpreting and confirming information from chemical labels, Material Safety Data Sheets (MSDSs), work instructions and enterprise work procedures
- participating in teams and contributing to team objectives
- recording information about work activities on proformas
- use oral communication skills/language competence to fulfil the job role as specified by the organisation including questioning, active listening, asking for clarification and seeking advice from supervisor
- use numeracy skills to estimate, calculate and record routine workplace measures
- use interpersonal skills to relate to people from a range of social, cultural and ethnic backgrounds and with a range of physical and mental abilities.

Required knowledge

- attributes of enterprise produce in relation to desired quality of produce to be presented to client
- characteristics and procedures for the use of coolrooms
- cool chain principles and practices
- correct storage temperatures for a range of enterprise produce
- environmental effects of post-harvest treatments
- how to dispose of waste materials to minimise damage to external environment
- humidity levels and their effect on quality of enterprise produce
- hygiene issues in the handling and storage of plant produce
- importance of maintaining quality of produce, including handling and cooling requirements
- industry standards for packaging
- relationship between quality attributes of produce and packing techniques and packaging
- storage methods relevant to different enterprise produce.

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: • use a range of equipment for handling and transporting produce • minimise handling damage to produce • label produce accurately and correctly • maintain records of post harvest operations to allow traceability • transport, grade, treat, pack and store harvested produce according to market requirements and industry and enterprise standards.
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.	
Crops may include:	• a wide variety of horticultural crops including those for human consumption.
Treatments may include:	• applying fungicides and insecticides by spraying or dipping • applying preservatives • brushing • drying • observing quarantine requirements • removing dirt and foreign material

RANGE STATEMENT

	• ripening or de-greening with ethylene gas • storing in a controlled environment • stripping excess leaves • trimming • washing/hydration • waxing and polishing.
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Unit Sector(s)

Unit sector	Production horticulture
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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