



Australian Government

Department of Education, Employment and Workplace Relations

AHCPHT207A Perform mushroom substrate process tasks

Release: 1

AHCPTH207A Perform mushroom substrate process tasks

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the process of working in the mushroom industry and specifies the outcomes required to: perform tasks associated with filling, spawning and casing as part of mushroom substrate preparation. This unit applies to the second phase of production: maintain site quarantine protocols and personal hygiene; fill units with mushroom substrate; apply spawn into mushroom substrate; prepare and apply casing mixture; complete records.
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Application of the Unit

Application of the unit	This unit relates to working the preparation of mushroom substrate either in a general mushroom farming enterprise or in a specialist substrate preparation enterprise.
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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 each process stage.	1.1.Task requirements are sought from and clarified with supervisor. 1.2.All tools, machinery and equipment required for process stage are checked and prepared according to farm procedures. 1.3.Faults or variations from required settings or farm quality standards observed at any stage in the process are reported to supervisor and remedial action is carried out as directed. 1.4.Personal Protective Equipment (PPE) and clothing are selected and used according to farm Occupational Health and Safety (OHS) procedures. 1.5.OHS requirements and hazards associated with tasks are identified and appropriate action is taken to minimise risks to self and others. 1.6.Site quarantine protocols and farm and personal hygiene requirements are applied and followed as required by farm procedures or supervisor instructions. 1.7.All work is performed in an environmentally aware and safe manner according to farm procedures.
2. Fill units with mushroom substrate.	2.1.Filling equipment is operated safely and at a speed that maintains continuous operation according to farm procedures, and supervisor and manufacturer instructions. 2.2.Units are filled with mushroom substrate according to farm procedures and to required farm standards.
3. Assist with spawning processes.	3.1.Spawn is visually inspected for abnormalities and any abnormalities found are reported to supervisor. 3.2.Spawn is applied and mixed into mushroom substrate according to farm procedures. 3.3.Spawn usage rate is checked and any observed variation from farm standard is reported to supervisor. 3.4.If applicable, supplement is applied and mixed as directed by manager. 3.5.Spawned mushroom substrate is installed in spawn run rooms according to farm procedures. 3.6.Samples of mushroom substrate are taken according to farm procedures. 3.7.Mushroom substrate is checked for presence of pests and where pests are found, supervisor is advised and

ELEMENT	PERFORMANCE CRITERIA
	remedial action is taken as directed.
4. Prepare and apply casing mixture.	4.1. Required quantities of pesticides, peat, limestone and additives for casing are assembled and checked according to farm procedures, Material Safety Data Sheets (MSDSs) and OHS requirements. 4.2. Casing ingredients are blended according to farm procedures. 4.3. If applicable, supplement is applied and mixed as directed. 4.4. Casing depth, structure and consistency are checked and any variation from farm standards is reported to supervisor and remedial action is taken as directed. 4.5. Samples of prepared casing and mushroom substrate before casing has been added are taken according to farm procedures.
5. Finalise mushroom substrate processes	5.1. Equipment and tools are returned to storage area after cleaning, checking for future serviceability and carrying out basic preventative maintenance according to farm procedures, and supervisor and manufacturer instructions. 5.2. Faults are reported to supervisor or maintenance personnel for remedial action. 5.3. Clean-up activities are carried out at the end of each process stage according to farm procedures and supervisor instructions. 5.4. Records are completed legibly and accurately according to farm procedures. 5.5. Work outcomes are reported to supervisor, feedback on performance is sought and any required improvements are noted for future action.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

- Perform mushroom substrate process tasks applies to the
- following work instructions and schedules

REQUIRED SKILLS AND KNOWLEDGE

- maintaining quality standards
- maintaining safety of self and others
- observing variations from required quality standards
- reading production schedules and farm procedures
- reporting faults and variations to supervisor
- use literacy skills to follow sequenced written instructions and record information accurately and legibly
- 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

- farm standards and procedures, including those relating to OHS, food safety, HACCP, quality systems, emergency procedures, organisational structure and workplace communication channels and protocols
- impact on the rest of mushroom production cycle of deviations of mushroom substrate quality from farm standards for substrate
- industry and workplace awards and conditions
- overview of mushroom production cycle
- overview of substrate production
- site quarantine protocols.

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: • maintain site quarantine protocols and personal hygiene • fill units with mushroom substrate • apply spawn into mushroom substrate • prepare and apply casing mixture • complete records.
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.	
Mushroom substrate may include:	• the range of ingredients and processes required for Phase II compost preparation.
Growing systems may include:	in the earlier stages of this process: • trays • shelves • or tunnels later stages may involve the use of: • trays

RANGE STATEMENT

	• shelves • or bags.
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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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