



Australian Government

Department of Education, Employment and Workplace Relations

AHCPHT401A Assess olive oil for style and quality

Release: 1

AHCPTH401A Assess olive oil for style and quality

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers assessing olive oil for style and quality and defines the standard required to: identify olive oil styles; identify common olive oil defects; modify horticultural and/or processing practices to remedy variations from desired style and quality.
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Application of the Unit

Application of the unit	This unit applies to olive growers or managers assessing oil produced from an olive crop.
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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

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1. Establish and implement appropriate tasting protocols	1.1. Appropriate tasting conditions are established. 1.2. Accepted industry tasting procedures are applied. 1.3. Oils are tasted in the order that will best show character of each oil.
2. Determine style and sensory quality of the olive oil	2.1. Characteristics of the olive oil are identified and assessed. 2.2. Style of oil is assessed by tasting. 2.3. Sensory quality of oil is assessed by smelling and tasting. 2.4. Observed defects are analysed and recorded for future action.
3. Determine the analytical quality of the olive oil	3.1. Samples of oils are sent to laboratory for testing of key chemical indices. 3.2. Analytical quality of oil is assessed by interpreting key chemical indices. 3.3. Observed chemical indices that are beyond the normal range are recorded for future action.
4. Identify factors influencing the style and quality of the olive oil	4.1. Horticultural factors that may influence style and quality of the olive oil are identified. 4.2. Processing factors that may influence style and quality of the olive oil are identified. 4.3. Other factors that may influence style and quality of the olive oil are identified.
5. Implement findings of tastings and chemical analyses	5.1. Records of season's tastings and chemical analyses are maintained according to enterprise procedures. 5.2. Horticultural and processing activities and methods are evaluated in terms of modifications and improvements to be made for next season. 5.3. Horticultural production plan for next season is adjusted, documented and communicated to horticultural personnel according to enterprise procedures. 5.4. Processing requirements for next season are documented and communicated to processing personnel according to enterprise procedures.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

- general tasting skills, including ability to detect and describe aromas and flavours, and to distinguish between bitterness and pungency in oils
- 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 knowledge

- cause of olive oil defects and how they can be remedied
- horticultural and processing practices that affect olive oil style, and reasons for the effect
- relationship between critical chemical parameters and oil style and 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: • identify olive oil styles • identify common olive oil defects • modify horticultural and/or processing practices to remedy variations from desired style and quality.
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.	
Assessment techniques may include:	• a range of techniques growers use to assess olive oil in terms of style and quality.
Accepted industry tasting procedures may include:	• COI/T.20/Doc. no. 13 General Methodology for the Organoleptic Assessment of Virgin Olive Oil; and methods and standards adopted by the International Olive Oil Council for the sensory analysis of olive oil.

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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