



Australian Government

Department of Education, Employment and Workplace Relations

AHCPHT403A Develop harvesting and processing specifications to produce an olive oil

Release: 1

AHCPHT403A Develop harvesting and processing specifications to produce an olive oil

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers developing harvesting and processing specifications to produce an olive oil and defines the standard required to: select an appropriate style of oil that can be produced from a crop and describe it using standard industry terminology; estimate and schedule fruit maturity; arrange for an appropriate method of processing to produce the desired style and quality of oil; incorporate specifications into a contract; and document the specifications and related processing requirements in a report.
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Application of the Unit

Application of the unit	This unit applies to those who develop specifications that will produce the required quantity, style and quality of oil from an olive crop and relates to the work involved with the commercial-scale growing of olives for the production of olive oil.
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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. Specify the style and other characteristics desired of the olive oil	1.1.Desired properties of the olive oil are specified using standard industry terminology.
2. Establish the appropriate time and conditions for harvesting	2.1.Maturity of fruit is estimated using informal and formal methods, and according to enterprise and industry procedures. 2.2.Harvest is scheduled so that fruit picked will produce desired quality, style and amount of olive oil. 2.3.Range of harvest methods available is evaluated and the ones most likely to contribute to production of desired olive oil are selected. 2.4.Where required, harvesting personnel are obtained and briefed about harvest requirements and procedures.
3. Specify post-harvest handling and processing method	3.1.Post-harvest handling and treatment for olive crop are specified using standard industry terminology. 3.2.Processing method is specified using standard industry terminology. 3.3.Packaging, storage and transport requirements for processed olive oil are specified using standard industry terminology.
4. Select an olive oil processor	4.1.Details of suitable available processors are obtained. 4.2.Criteria for selecting a processor are reviewed and applied. 4.3.Most suitable processor is selected using predetermined criteria. 4.4.Specifications and related processing requirements are agreed with selected processor and incorporated into a contract. 4.5.Document the specifications and related processing requirements in a report.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

REQUIRED SKILLS AND KNOWLEDGE

- judging crop maturity
- researching available processors and methods of extraction
- tasting skills to assess olive oil style and quality
- 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

- how an olive oil is produced from olives
- market preferences for styles of olive oil
- methods of olive oil extraction and advantages/disadvantages associated with each
- relevant legislation and regulations covering food safety, trade practices and contract law
- influence of processing on chemical composition of oil (polyphenols, aroma and flavour compounds)
- influence of various harvesting methods on olive oil style and quality (bitterness, pungency, aroma and flavour)
- post-harvest handling (including storage and transport) requirements for olive fruit intended for olive oil processing
- post-processing storage and handling requirements of olive oil.

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: • select an appropriate style of oil that can be produced from a crop and describe it using standard industry terminology • estimate and schedule fruit maturity • arrange for an appropriate method of processing to produce the desired style and quality of oil • incorporate specifications into a contract • document the specifications and related processing requirements in a report.
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.	
Harvesting specifications may include:	• arrangements for delivery and collection of harvested crop • cost per tonne of fruit processed • delivery and collection of processed olive oil • price paid for processing, or amount of oil traded in lieu of processing fee • processing specifications include: • availability, particularly at time of optimum

RANGE STATEMENT	
	maturity • capability supported by referees • cleanliness • capacity and location of the mill • commercial terms offered • flexibility regarding processing parameters • methods of extraction available • price or processing fee • type and condition of pre-processing handling • storage facilities and type of olive milling.
Post-harvest handling may include:	• transporting harvested produce from the field to post-harvest processing or storage facilities • grading • applying treatments • packing, labelling and storing harvested produce.

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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