



Australian Government

Assessment Requirements for FBPVIT2004

Pick grapes by hand

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has manually picked grapes for winemaking on at least two separate occasions including:

- identifying and following health and safety procedures in the workplace
- selecting, fitting and using personal protective equipment
- selecting grapes suitable for picking
- recognising diseased, over-ripe or immature grapes
- cutting grape bunches according to workplace procedures
- completing picking records.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- basic components of the vine
- health and safety hazards and controls in the workplace, including:
 - manual handling
 - heat stress and sunburn
- purpose and application of personal protective clothing and equipment
- maintenance requirements and methods for equipment, including:
 - handling and sharpening procedures
 - oiling moving parts
- picking requirements according to workplace procedures, including:
 - making cuts
 - minimising damage to fruit and vine
 - recognising diseased, over-ripe or immature grapes
 - selecting grape bunches

- collecting and handling picked grapes
- cleaning and storage requirements of equipment
- procedures for maintaining workplace records
- identifying and reporting non-conformances according to workplace procedures.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a wine vineyard or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - equipment, services and corresponding information
 - vines with grapes
 - cleaning procedures, materials and equipment
 - a system for recording information
- specifications:
 - work procedures, including advice on company practices, safe work practices, quality and environmental requirements
 - work instructions and schedules.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>