



Australian Government

FBPVIT2004 Pick grapes by hand

Release: 1

FBPVIT2004 Pick grapes by hand

Modification History

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

Application

This unit of competency describes the skills and knowledge required to manually pick grape varieties used in winemaking.

The unit applies to individuals who carry out workplace procedures in completing tasks associated with manually picking grapes.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, and food safety regulations, legislation and standards that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Viticulture (VIT)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare to pick grapes	1.1 Confirm job requirements 1.2 Identify potential health and safety hazards and controls according to workplace and environmental procedures 1.3 Select, fit and use personal protective equipment according to the job requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Check equipment to confirm readiness for use according to workplace procedures
2. Pick the grapes	2.1 Ensure picking meets workplace schedules and timelines 2.2 Confirm equipment is in good working order according to workplace procedures 2.3 Select and pick grapes, minimising loss and damage according to workplace procedures 2.4 Identify and address non-conformances according to workplace procedures
3. Complete picking operations	3.1 Clean and store equipment according to workplace and environmental procedures 3.2 Conduct work to comply with workplace environmental guidelines 3.3 Record workplace information according to workplace procedures

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Comprehend information from a variety of workplace documents
Oral Communication	Converse clearly to confirm job requirements and seek assistance where required
Navigate the world of work	- Apply workplace procedures to own role and responsibilities - Follow clear instructions within defined level of responsibility
Get the work done	- Respond to routine problems by referring to workplace procedures - Plan and organise tasks to achieve job requirements

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPVIT2004 Pick grapes by hand	FDFWGG2024A Pick grapes by hand	Updated to meet Standards for Training Packages Code changed to reflect industry sector Minor changes to Performance Criteria for clarity	Equivalent unit

Links

Companion Volume Implementation Guides are found in VETNet: -

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

Assessment Requirements for FBPVIT2004 Pick grapes by hand

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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.

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