



Australian Government

Assessment Requirements for FBPVIT2010 Take and process vine cuttings

Release: 1

Assessment Requirements for FBPVIT2010 Take and process vine cuttings

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 effectively taken and processed vine cuttings using hand-operated equipment on at least two separate occasions including:

- following health and safety procedures in the workplace
- selecting, fitting and using personal protective equipment (PPE)
- selecting cuttings and cutting according to workplace procedures
- using a variety of hand-operated or handheld cutting equipment
- treating, bundling, and labelling cuttings according to workplace procedures
- identifying and addressing non-conformances in cutting propagation of grape vines
- disposing of waste according to workplace procedures
- maintaining records according to workplace procedures.

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:

- health and safety hazards and environmental controls in the workplace
- purpose and application of PPE
- selection, setup and maintenance of vine cutting equipment
- vine components:
 - vine trunk and permanent framework
 - canes and cordons
 - tendrils and buds
- procedures for selecting and taking vine cuttings:
 - correct length and diameter
 - correct number of buds on the cutting

- degree of straightness
- cuts made correctly and cleanly
- top cut at 45° angle or bottom bud flat, 1-2 cm from nearest bud
- number of buds left on the vine
- treating cuttings procedures:
 - hydration of all cuttings
 - removing unwanted plant material
 - mixing treatments
- collecting and storing vine cuttings procedures:
 - numbers per bundle
 - all lying the same way in the bundle (basal and distal ends)
 - secure tying and labelling of bundles
 - maintaining hydration of cuttings
- cutting propagation techniques for grape vines:
 - identification of vine cuttings
 - cutting collection and storage requirements, including hydration
- features of healthy and unhealthy vine cuttings used to grade cuttings
- packing and storing cuttings:
 - cold room layout and temperature variations
 - storage time requirements
- cleaning requirements and environmental procedures for work area and equipment
- identifying and addressing non-compliances
- maintaining workplace records
- legislation, regulations and codes of practice related to handling of vine cuttings.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a vineyard workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - PPE
 - equipment, services and corresponding information
 - cuttings and treatments
 - cleaning procedures, materials and equipment
 - system for recording information
- specifications:
 - work procedures, including advice on company practices, safe work practices and environmental requirements
 - legislative and local quarantine regulations and codes of practice

- 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>