



Australian Government

Assessment Requirements for FBPVIT2018 Support mechanical harvesting operations

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 demonstrated the following on at least two separate occasions when supporting mechanical harvesting operations including:

- accessing workplace information to identify job requirements
- identifying health and safety hazards and controls in the workplace
- selecting, fitting and using personal protective equipment (PPE)
- checking and confirming readiness of equipment before operation
- starting and operating equipment according to instructions
- monitoring harvesting operation to achieve job requirements
- identify and address non-conformances
- treating and delivering grapes according to task requirements
- shutting down equipment according to workplace procedures
- cleaning and storing equipment according to workplace procedures
- sorting, collecting, treating and disposing of waste according to environmental and workplace procedures
- maintaining appropriate 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:

- key factors that will affect grape and wine quality, including:
 - temperature
 - oxidation
 - material other than grapes collected
 - speed of processing
 - treatment requirement

- health and safety hazards and controls in the workplace
- how to select, fit and use appropriate PPE
- procedures for identifying and addressing environmental issues
- procedures for carrying out pre-operational checks of equipment
- procedures for selecting, attaching, setting up and operating harvesters and tractor trailers used in the workplace
- procedures for collecting grapes to avoid damage to grapes, equipment, vines, trellises or fences
- procedures for shutting down, cleaning and maintaining equipment
- common problems during grape collection activities and methods for avoiding addressing and reporting them, including:
 - equipment breakages or malfunction
 - vine or trellis damage
 - grape quality and quantity
 - matter other than grapes collected
 - load weight
 - treatment application to fruit loads
 - collection accuracy of grapes
 - tipping accuracy of grapes at receival point
 - congestion or backlog at receival point
- recording requirements and procedures
- legislation and quarantine codes of practice related to vineyard products.

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:
 - appropriate PPE
 - equipment with attached gondola or trailer
 - products and materials to be collected and delivered
 - cleaning procedures, materials and equipment
 - system for recording requirements and procedures
- specifications:
 - work procedures, including advice on company practices, safe work practices and environmental requirements
 - legislative and local quarantine regulations and codes of practice.

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>