



Australian Government

FBPVIT3001 Coordinate vineyard 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.

Application

This unit of competency describes the skills and knowledge required to coordinate vineyard operations in a range of day-to-day activities in areas such as harvesting, nursery, pruning or canopy management.

The unit applies to individuals who coordinate operations within a vineyard. They work under broad direction and exercise autonomy and judgement where required.

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 coordinate vineyard activities	1.1 Interpret and confirm job requirements 1.2 Confirm environmental guidelines and identify potential health and safety hazards and controls according to workplace procedures 1.3 Select and fit personal protective equipment according to the job

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	requirements 1.4 Identify and clarify activity goals and job requirements with supervisor 1.5 Ensure appropriate personnel required are available 1.6 Ensure materials and equipment are available and ready
2. Coordinate vineyard activities	2.1 Confirm work targets, timelines and processes to achieve activity goals and job requirements 2.2 Allocate individual work tasks and roles to ensure activity goals and job requirements are met 2.3 Instruct workers and contractors according to workplace procedures 2.4 Monitor activities to ensure quality, timelines and job requirements are maintained according to workplace procedures 2.5 Identify and address barriers to achieving targets and job requirements
3. Complete coordination of vineyard activities	3.1 Monitor activities to ensure compliance with relevant workplace procedures on completion, shutdown and waste disposal 3.2 Debrief personnel according to workplace procedures 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
Writing	Record workplace information in required format
Oral Communication	Converse clearly with workplace personnel to confirm job requirements, monitor activities and provide feedback on performance of daily tasks

Skill	Description
Numeracy	• Timetable and schedule vineyard work tasks according to required timeframes
Navigate the world of work	• Apply workplace procedures and legislative requirements relevant to own role
Interact with others	• Use required communication mode to report operational information to relevant personnel
Get the work done	• Identify and solve 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
FBPVIT3001 Coordinate vineyard operations	FDFWGG3002A Coordinate canopy management activities	Redesigned unit that includes content from the previous unit	No equivalent unit
FBPVIT3001 Coordinate vineyard operations	FDFWGG3003A Coordinate crop harvesting activities	Redesigned unit that includes content from the previous unit	No equivalent unit
FBPVIT3001 Coordinate vineyard operations	FDFWGG3004A Coordinate nursery activities	Redesigned unit that includes content from the previous unit	No equivalent unit
FBPVIT3001 Coordinate vineyard operations	FDFWGG3006A Coordinate hand pruning activities	Redesigned unit that includes content from the previous unit	No 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 FBPVIT3001 Coordinate vineyard operations

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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 effectively coordinated operations in a vineyard involving day-to-day activities in areas of harvesting, nursery, pruning or canopy management at least once, including:

- complying with health and safety requirements in the workplace
- selecting and fitting personal protective equipment (PPE)
- determining activities required of the vineyard processes and individuals in order to meet job targets
- allocating activities and monitoring their implementation
- providing team leadership and instruction for vineyard personnel
- identifying and addressing non-conformances
- completing workplace 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:

- workplace planning processes:
 - planning and scheduling vineyard activities
- personnel requirements:
 - equipment and materials required
 - location
 - transport
 - timing
 - environmental conditions
 - other vineyard activities
- quality and quantity requirements

- vineyard health and safety hazards and controls in the workplace
- vineyard environmental issues and controls
- team leadership communication principles and strategies
- procedures for monitoring and reporting on individual and team performance
- vineyard activities to be monitored:
 - compliance with workplace, environmental and quality procedures
 - individual and team performance
 - achievement of targets, timelines and performance requirements
 - team members' learning needs
 - instructing individuals and groups
 - providing feedback to individuals and groups
 - resolving conflicts
- how to recognise, correct and report non-conformances
- how to maintain workplace records.

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
 - vineyard equipment, services and corresponding information
 - products and materials required for vineyard work
 - system for recording requirements and procedures
- specifications:
 - work procedures, including advice on company practices, safe work practices, people management, quality and environmental requirements
 - work instructions and schedules
- relationships (internal and/or external):
 - small work groups or teams to coordinate.

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

Links

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