



Australian Government

Assessment Requirements for FBPVIT3008 Operate a mechanical harvester

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 set up and safely operated a mechanical harvester to meet harvesting requirements on at least one occasion including:

- following health and safety in the workplace procedures
- selecting, fitting and using personal protective equipment (PPE)
- preparing, attaching and setting up equipment according to workplace procedures
- starting, operating and shutting down equipment according to workplace procedures
- adjusting operation to suit weather and terrain conditions
- identifying and addressing non-conformances
- managing the disposal of waste according to environmental workplace procedures
- recording information according to 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
- PPE
- key grape varieties and their distinguishing features for harvesting:
 - berry and bunch characteristics
 - frost and disease resistance
 - flavour and style as it applies to harvest
 - factors that affect grape ripening
 - effect of fruit quality on wine
- purpose of mechanical harvester components and operation including:
 - crop level

- grape variety
- vine age
- row height, width and trellis design
- slope, angle of row
- visibility
- monitoring mechanical harvester operation:
 - vine damage
 - grape quality and maturity
 - harvesting effectiveness (amount of fruit left in fruiting zone)
 - matter other than grape (MOG) collected
- maintenance procedures for equipment
- procedures and responsibility for non-conformances
- cleaning and storage procedures.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a wine agricultural or horticultural workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - PPE
 - equipment, services and corresponding information
 - cleaning procedures, materials and equipment
 - a system for recording information
- specifications:
 - work procedures, including advice on equipment operations, company practices, safe work practices 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>