



Australian Government

FBPVIT3008 Operate a mechanical harvester

Release: 1

FBPVIT3008 Operate a mechanical harvester

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 set up and operate a mechanical harvester to meet harvesting requirements.

The unit applies to individuals who are required to follow workplace procedures in completing tasks associated with the operation of a mechanical harvester.

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

No occupational licensing, legislative or certification requirements are known to 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 for mechanical harvesting	1.1 Confirm job requirements 1.2 Identify potential health and safety hazards and environmental controls according to workplace procedures 1.3 Select, fit and use personal protective equipment according to job requirements 1.4 Ensure materials and equipment are ready for use according to

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	workplace procedures 1.5 Set up and maintain equipment according to workplace procedures
2. Operate mechanical harvester	2.1 Start up and operate equipment according to workplace procedures 2.2 Monitor equipment performance 2.3 Adjust equipment operation according to workplace procedures 2.4 Identify and address non-conformances
3. Complete mechanical harvesting operations	3.1 Shut equipment down according to workplace procedures 3.2 Clean and store equipment according to workplace procedures 3.3 Collect, treat, dispose of waste according to environmental and workplace procedures 3.4 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	Interpret information from a variety of workplace documents
Oral Communication	Converse clearly to confirm job requirements
Writing	Record workplace information using industry-based vocabulary, grammar and conventions
Navigate the world of work	Apply workplace procedures and legislative responsibilities relevant to own role
Get the work done	- Plan and organise tasks to achieve job requirements - Identify and solve problems by referring to workplace procedures

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPVIT3008 Operate a mechanical harvester	FDFWGG3008A Operate a mechanical harvester	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 FBPVIT3008 Operate a mechanical harvester

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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 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.

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