



Australian Government

FBPVIT3009 Monitor and control vine disorders and damage

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 recognise, identify and monitor a variety of vine disorders and damage, and recommend and implement preventive or corrective action.

The unit applies to individuals who work under broad direction and take responsibility for their own work to monitor and control vine disorders and damage.

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. Monitor vine health	1.1 Identify and confirm job requirements 1.2 Identify potential health and safety hazards and controls according to workplace procedures 1.3 Select, fit and use personal protective equipment 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 1.4 Monitor vineyard and recognise evidence of vine disorders, pests and diseases 1.5 Identify cause of symptoms of disorders, pests or diseases 1.6 Identify and recommend appropriate remedial actions with supervisor for approval
2. Implement control measures	2.1 Coordinate resources and brief personnel to deliver requirements according to workplace procedures 2.2 Implement approved control measures according to workplace procedures
3. Evaluate effectiveness of control activities	3.1 Monitor vineyard to evaluate the effectiveness of treatment 3.2 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 using industry-based vocabulary, grammar and conventions
Oral Communication	Converse clearly using industry-specific language to confirm remedial treatment requirements
Numeracy	Calculate numerical information relating to specifications, treatments and schedules
Navigate the world of work	Apply workplace procedures and legislative responsibilities relevant to own role
Interact with others	Use required communication mode to report operational information to relevant personnel
Get the work done	- Plan and organise tasks to achieve job requirements - Identify and respond to routine problems by referring to workplace

Skill	Description
	procedures

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPVIT3009 Monitor and control vine disorders and damage	FDFWGG3012A Monitor and control vine disorders and damage	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 FBPVIT3009 Monitor and control vine disorders and damage

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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 identified and treated vine disorders and damage on at least two separate occasions including:

- following health and safety in the workplace procedures
- selecting, fitting and using personal protective equipment (PPE)
- recognising symptoms of vine disorders and damage, and recommending appropriate treatments
- implementing treatments according to requirements
- evaluating effectiveness of treatments
- taking corrective action in response to non-conformances
- conducting work according to environmental and health and safety requirements
- completing workplace documentation.

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:

- pests diseases and disorders that affect grape vines:
 - symptoms of vineyard pests, diseases, disorders and weeds, and their treatment
 - effect of pests, diseases, disorders and weeds on vine, fruit and wine quality
 - effect of prevention, control and eradication techniques on vine, fruit and wine quality
- basic vine physiology, as it applies to disorders:
 - water intake
 - nutrient uptake
 - photosynthesis
 - respiration, transpiration
 - translocation

- parts of the root, trunk, shoot and fruit systems of the grapevine, their role in how the vine works and their contribution to fruit quality:
 - buds, nodes and tendrils
 - cambium, epidermis, phloem and xylem
 - leaf blade, bract and petiole
 - bunch, berries and flowers
- annual growth stages of grapevines:
 - budburst
 - flowering
 - on set of ripening
 - maturity
- vine types, their characteristics and uses:
 - family, genus and species
 - *Vitis vinifera* and commercial varieties
 - native species and hybrids (e.g. *V. labrusca*)
 - rootstocks and scion stock
- key grape varieties and their distinguishing features:
 - berry and bunch characteristics
 - frost and disease resistance
 - flavour and style
- industry processes for new variety development
- climatic implications and influence on the occurrence, development and treatment of vine disorders and damage
- resistance management strategies
- features and benefits of a variety of preventive, control and eradication techniques, including costs and interaction with environmental conditions
- environmental issues associated with preventive, control and eradication techniques, community issues and concerns
- monitoring techniques and procedures
- health and safety hazards and controls in the workplace
- evaluation techniques
- procedures and responsibility for non-conformances
- reporting and recording requirements
- procedures for rectifying and reporting environmental non-conformance
- procedures for maintaining workplace records
- procedures for instructing and supervising vineyard personnel and contractors.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:

- a vineyard or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - PPE
 - equipment, services and corresponding information
 - grape vines in nursery or vineyard
 - hygiene procedures, materials and equipment
 - documentation and recording requirements and procedures
- specifications:
 - work procedures, including advice on company practices, safe work practices, quality 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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