



Australian Government

Department of Education, Employment and Workplace Relations

FDFWGG2012A Identify and treat nursery plant disorders

Release: 2

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Modification History

This unit supersedes and is equivalent to FDFWGGIPDB Identify and treat nursery plant disorders.

April 2012: Minor typographical corrections.

Unit Descriptor

Unit descriptor	This specialist unit has been developed for wine grape nurseries. It covers the skills and knowledge required to recognise common nursery plant disorders, monitor and record the severity of the disorder and apply a range of treatments.
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Application of the Unit

Application of the unit	This unit applies to the identification of common disorders and treatment using chemical and cultural controls.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Identify and prepare to treat plant disorders	1.1 Work instructions on identifying and treating plant disorders are confirmed and understood 1.2 Disorders commonly occurring in a particular work environment are identified according to workplace procedures 1.3 Details of disorder are recorded and reported according to workplace procedures 1.4 Treatment method is selected as instructed 1.5 Materials are confirmed as available and ready to meet requirements 1.6 Equipment is collected and checked for serviceability according to workplace procedures 1.7 Potential and existing hazards are identified, rectified and/or reported according to workplace procedures
2. Treat disorders	2.1 Treatments are prepared according to instructions 2.2 Equipment is prepared according to workplace procedures 2.3 Treatments are applied according to instructions 2.4 Problems and anomalies are identified, rectified and/or reported according to workplace procedures 2.5 Safe work practices are employed to minimise work hazards
3. Carry out post-treatment operations	3.1 Waste is collected and disposed of according to workplace procedures 3.2 Equipment is shut down, cleaned and stored according to workplace procedures 3.3 Work is conducted in accordance with workplace environmental guidelines
4. Record information	4.1 Workplace information is recorded in the appropriate format

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills include:

Note: The following required skills should be applied as appropriate to the equipment and processes that are used in the particular winery or workplace.

Ability to:

- access workplace information to identify and treat nursery plant disorders
- confirm supply of necessary materials
- liaise with other work areas
- select, fit and use appropriate personal protective clothing and/or equipment
- select, operate, maintain and store required equipment according to instructions
- maintain work area and equipment to meet workplace housekeeping standards
- maintain work area and equipment to meet workplace hygiene standards
- use appropriate cleaning techniques
- recognise problems and anomalies and correct and/or report them as instructed
- identify, rectify and/or report environmental non-compliance
- maintain workplace records
- recognise common plant disorders occurring in vine nurseries
- recognise the stage of the life cycle of the pest, disease or weed
- implement appropriate control measures as instructed
- prepare chemical treatments. This may include:
 - setting up application equipment
 - measuring chemical rates
 - mixing chemical to ensure homogenous mix
 - interpreting chemical label information
 - interpreting Material Safety Data Sheet (MSDS) information
- prepare equipment. This may include:
 - calibrating equipment
 - cleaning equipment
 - applying particular settings
- use oral communication skills/language to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce.

Required knowledge includes:

Note: The following required knowledge should be applied as appropriate to the equipment and processes that are used in the particular winery or workplace.

Knowledge of:

- Occupational health and safety (OHS) hazards and controls
- purpose and application of personal protective clothing and/or equipment
- principles of nursery hygiene
- correct operating procedures for equipment
- safe and effective handling of equipment
- safe preparation and handling of chemicals
- cleaning requirements and procedures for work area and equipment
- reporting and recording requirements and procedures
- procedures and responsibilities for reporting problems and anomalies
- waste disposal requirements and procedures
- environmental issues and controls
- characteristics of common vine disorders
- life cycles of common vine disorders
- different types of control measures and their uses
- principles of integrated pest management (IPM)
- regulations affecting the application of chemicals.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment	Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	Evidence of ability to: • use personal protective equipment, MSDS and follow other specified OHS procedures, including safe handling of chemicals • identify common plant disorders and effectively implement corrective action • select, mix and apply chemical treatments according to instructions.
Context of and specific resources for assessment	Assessment must occur in a real or simulated workplace where the assessee has access to: • personal protective clothing and equipment as required • work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements • instructions, information, specifications and schedules as required • equipment, services and corresponding information as required • products and materials as required • internal and external customers and suppliers as required • cleaning procedures, materials and equipment as required • documentation and recording requirements and procedures.
Method of assessment	This unit should be assessed together with other units of competency relevant to the function or work role.
Guidance information for assessment	To ensure consistency in one's performance, competence should be demonstrated on more than one occasion over

EVIDENCE GUIDE

	a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.
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Range Statement**RANGE STATEMENT**

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Policies and procedures

Work is carried out in accordance with workplace procedures, licensing requirements and legislative requirements

Workplace information

Workplace information can include:

- Standard Operating Procedures (SOPs)
- specifications
- production schedules
- instructions
- routine maintenance schedules
- work notes
- MSDS
- manufacturer instructions
- verbal direction from manager, supervisor or senior operator

Common disorders

Common disorders may include:

- insects
- vermin
- root disorders
- leaf disorders
- nutritional disorders
- weeds
- salinity
- dehydration

RANGE STATEMENT	
Treatments	Treatments may include: • chemical treatments, such as insecticides, fungicides, herbicides, hormones, pheromones and baits • cultural control, such as cultivation, canopy management, mulching, companion planting, windbreaks and irrigation
Equipment	Equipment may include: • tractors • spray carts • motorbikes • knapsack sprayers • irrigation system • hand hoes • fertiliser spreaders • mulchers • cultivators • forklifts
Hazards	Hazards may include: • preparation and application of chemicals • obstacles from untidy work area • exposure to heat • manual handling • use of machinery
Waste	Waste may include: • plant material with a disorder • unused chemicals • empty chemical containers
Problems and anomalies	Problems and anomalies may include: • uneven application of chemicals • equipment breakdown
Records	Records will include: • types of disorders • extent of disorders • types of treatments applied • rates of treatment applied • date • name of operator

Unit Sector(s)

Unit sector	Wine operations
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