



Australian Government

FDFWGG2022A Take and process vine cuttings

Release: 2

FDFWGG2022A Take and process vine cuttings

Modification History

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 take and process vine cuttings under supervision.
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Application of the Unit

Application of the unit	This unit covers the taking of vine cuttings from vines used in wine making cuttings and processing. A variety of hand operated or handheld equipment is used. Working with vine cuttings includes the ability to recognise problems and anomalies with vines and to select the best cuttings according to instructions.
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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. Take vine cuttings	1.1 Cutting requirements are confirmed and understood 1.2 Equipment is checked to confirm readiness for use 1.3 Vine cuttings are taken according to instructions 1.4 Vine anomalies and problems are recognised, rectified and/or reported 1.5 Equipment is maintained in good working order
2. Complete vine cutting operations	2.1 Vine cuttings are collected according to instructions 2.2 Equipment is cleaned and stored according to instructions 2.3 Waste is collected and disposed of according to instructions
3. Prepare to process cuttings	3.1 Work instructions on the processing of cuttings are confirmed and understood 3.2 Facilities are cleaned and sterilised to minimise risk of contamination 3.3 Materials are confirmed as available and ready to meet requirements 3.4 Equipment is collected and checked for serviceability and sterilised as required by workplace procedures 3.5 Potential and existing hazards are identified, rectified and/or reported according to workplace procedures 3.6 Work is conducted in accordance with workplace environmental guidelines
4. Process cuttings	4.1 Cuttings are treated and bundled according to instructions 4.2 Bundles are labelled, packed and stored according to instructions 4.3 Waste is collected and disposed of according to workplace procedures 4.4 Problems and anomalies are identified, rectified and/or reported according to workplace procedures 4.5 Safe work practices are employed to minimise work hazards
5. Record information	5.1 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 cutting processing requirements
- confirm supply of necessary materials
- liaise with other work areas and customers
- 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
- handle pruning secateurs safely. This includes following the correct handling and sharpening procedures
- recognise performance problems with secateurs and correct or report them as instructed. This includes oiling moving parts and sharpening blades
- identify different parts of the grapevine. This should include identifying:
 - vine trunk and permanent framework
 - canes and/or cordons
 - tendrils and buds
- select and take vine cuttings according to instructions. This may include:
 - correct length and diameter
 - correct number of buds on the cutting
 - degree of straightness
 - cuts made correctly and cleanly
 - top cut at 45° angle or bottom bud flat, 1-2 cm from nearest bud
 - number of buds left on the vine
- collect and store vine cuttings according to instructions. This may include:
 - numbers per bundle
 - all lying the same way in the bundle (basal and distal ends)
 - secure tying of bundles
 - labelling
 - maintaining hydration of cuttings
- prepare chemical treatments to required concentration and ensure homogenous mix

- treat cuttings as instructed. This may include:
 - completing hydration of all cuttings
 - completing chemical treatment of all cuttings
 - removing unwanted plant material
- monitor the standard of cuttings and grade them as instructed
- bundle and label cuttings as instructed. This may include:
 - including correct numbers per bundle
 - cuttings all lying the same way in the bundle
 - tying bundles securely
 - labelling legibly and accurately
- pack and store cuttings as instructed. This may include:
 - cold room layout
 - cold room temperature variations
 - customer requirements
 - storage time requirements
- 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

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
- correct operating procedures for equipment
- safe and effective handling of equipment
- 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
- principles of nursery hygiene
- basic components of the vine
- basic vine problems and anomalies
- cutting requirements and procedures
- cutting collection and storage requirements, including hydration
- specifications of vine cuttings
- factors that influence how a cutting should be graded and why
- common features of healthy vine cuttings

- common features of unhealthy vine cuttings
- safe preparation and handling 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 clothing and equipment where required • follow cutting equipment safety procedures • select cuttings and cut according to instructions • handle, bundle, and label cuttings according to instructions • recognise vine problems • dispose of waste according to instructions • maintain required records.
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.

EVIDENCE GUIDE

Guidance information for assessment

To ensure consistency in one's performance, competence should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

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
- Material Safety Data Sheets (MSDS)
- manufacturer instructions
- verbal direction from manager, supervisor or senior operator

Facilities

Facilities may include:

- cold storage
- fungicide treatment areas
- storage bins or tanks
- soakage tanks

Equipment

Equipment may include:

- secateurs

RANGE STATEMENT	
	• personal protective clothing and/or equipment • bins • boxes • packing machine • counting machine • forklift
Materials	Materials may include: • string • labels • chemicals • sand • water • pallets
Waste	Waste may include: • off-cuts • dropped or rejected cuttings • packaging materials • chinisol • chemical containers
Work hazards	Hazards may include: • damaging fingers or eyes from use of tools and equipment • manual handling • lifting bundles • falling over in an untidy work area • using chemicals and disinfectants
Problems and anomalies	Problems and anomalies may include: • physical damage or signs of common pests and diseases, such as eutypa, phomopsis, nematodes, crown gall, diseased wood, dehydration, infection, physical damage, damaged buds, immature wood • different wood characteristics indicative of a different vine variety
Records	Records will include: • type of cuttings • quantity of cuttings • the count per bundle

RANGE STATEMENT	
	• number of bundles • treatments carried out • source identification code
Treatments	Treatments may include: • hydration • chemical treatment • trimming • grading
Grading	Grading cuttings may include: • sorting for length, diameter, appearance and number of viable buds
Label information	Label information may include: • class of the material • variety and clone • grade of cutting • the source identification code
Packing	Packing may include: • packing, venting and sealing cuttings into polythene film bags or packing bins • wrapping cuttings in wet hessian • packing in woven polypropylene wool packs

Unit Sector(s)

Unit sector	Wine operations
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