

Modification history

Release	Comments
Release 2	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 5.0.
Release 1	Initial release

AHCPHT205	Carry out post-harvest operations
Application	<p>This unit of competency describes the skills and knowledge required to carry out post-harvest operations, including preparing for post-harvest operations, transporting, packing and storing harvested produce.</p> <p>The unit applies to individuals who carry out post-harvest operations under general supervision with limited autonomy or accountability.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Production horticulture (PHT)

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 post-harvest operations	1.1 Confirm post-harvest treatments, operations to be performed and client specifications with supervisor 1.2 Select materials, tools, equipment and machinery according to post-harvest operations requirements 1.3 Carry out pre-operational and safety checks on tools, equipment and machinery 1.4 Comply with Hazard Analysis Critical Control Point (HACCP) and food safety requirements applicable to crop under cultivation 1.5 Follow site quarantine protocols and farm and personal hygiene requirements
2. Transport harvested produce	2.1 Transport produce to post-harvest processing or storage area 2.2 Maintain temperature of harvested produce 2.3 Maintain containers, materials and equipment in good working order according to workplace requirements
3. Grade, label, treat, weigh and pack produce	3.1 Grade and label produce according to client specifications 3.2 Apply post-harvest treatments to produce 3.3 Identify quality parameters of produce and specifications for packaging materials, containers, filling techniques and labelling 3.4 Select packaging materials and containers for specific produce 3.5 Weigh filled containers, record weight and repack to correct weight 3.6 Use correct filling techniques for specific containers and produce 3.7 Apply wraps and lids and label containers according to client specifications
4. Store produce in a facility	4.1 Place containers onto pallets or racks to ensure stability and optimum airflow 4.2 Transport and arrange pallets or racks in storage facility 4.3 Read storage facility monitoring gauges and report abnormal readings to supervisor 4.4 Check condition of stored produce and remove damaged produce and containers from storage facility 4.5 Clean storage facility and packing containers 4.6 Record and report post-harvest operations

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret textual information from a range of sources to identify relevant and key information about workplace operations and products
Writing	<ul style="list-style-type: none"> Use clear language, accurate industry terminology and logical structure to prepare produce labels and record post-harvest operations
Oral Communication	<ul style="list-style-type: none"> Use clear language to confirm post-harvest operations and client specifications and report abnormal gauge readings and post-harvest operations to supervisor

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPHT205 Carry out post-harvest operations Release 2	AHCPHT205 Carry out post-harvest operations Release 1	Performance criteria clarified Foundation skills added Assessment requirements updated	Equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72
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TITLE	Assessment requirements for AHCPHT205 Carry out post-harvest operations
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit. There must be evidence that the individual has carried out post-harvest operations on at least two occasions and has:</p> <ul style="list-style-type: none"> • identified post-harvest treatments and operations to be performed • applied client specifications and workplace requirements applicable to post-harvest operations • complied with Hazard Analysis Critical Control Point (HACCP) and applicable food safety requirements • labelled produce accurately and correctly • maintained records of post-harvest operations to allow traceability • minimised handling damage to produce • transported, graded, treated, packed and stored harvested produce according to market requirements, client specifications and workplace requirements • used a range of equipment for handling and transporting produce • read storage facility monitoring gauges and reported abnormal readings • recorded and reported post-harvest operations. 	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • client specifications and workplace requirements applicable to post-harvest operations • HACCP and applicable food safety requirements • principles and practices of post-harvest operations, including: <ul style="list-style-type: none"> • attributes of workplace produce in relation to desired quality of produce to be presented to client • characteristics and procedures for the use of cool rooms • cool chain principles and practices • correct storage temperatures for a range of enterprise produce • disposal of waste materials to minimise damage to external environment • environmental effects of post-harvest treatments • humidity levels and its effect on quality of enterprise produce • hygiene issues in the handling and storage of plant produce • industry standards for packaging • produce handling and cooling requirements • relationship between quality attributes of produce and packing techniques and packaging • storage methods for different workplace produce. 	
Assessment Conditions	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • a workplace setting or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • post-harvest tools, equipment and machinery • specifications: <ul style="list-style-type: none"> • client specifications and workplace requirements applicable to post-harvest operations • HACCP and applicable food safety requirements • principles and practices of post-harvest operations • relationships: <ul style="list-style-type: none"> • supervisor • timeframes: <ul style="list-style-type: none"> • according to job requirements. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	

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