

## 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

<b>AHCPHT309</b>	<b>Supervise mushroom substrate preparation</b>
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to supervise mushroom substrate preparation (Phase II), including: confirming preparation requirements, monitoring preparation process and finalising mushroom substrate preparation process.</p> <p>The unit applies to individuals who supervise mushroom substrate preparation under broad direction and take responsibility for their own work and for the quality of the work of others.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	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. Confirm requirements for mushroom substrate preparation	1.1 Obtain details of required quantities of substrate, dates and times to be achieved for each stage of the process and inform work team 1.2 Determine availability, quality, serviceability and cleanliness of resources required for mushroom substrate preparation 1.3 Follow site quarantine protocols and workplace and personal hygiene requirements 1.4 Identify potential hazards and risks and implement safe working practices to manage risks 1.5 Identify environmental and biosecurity implications associated with substrate preparation and undertake activities to minimise impact
2. Monitor mushroom substrate preparation process	2.1 Monitor mushroom substrate preparation processes 2.2 Take samples of materials and outputs 2.3 Monitor and position probes to ensure representative readings 2.4 Record production information required for Hazard Analysis Critical Control Point (HACCP) 2.5 Report faults or variations from required settings or workplace quality standards 2.6 Monitor compost, rooms and work areas for the presence of pests and take remedial action according to workplace procedures
3. Finalise mushroom substrate preparation process	3.1 Monitor clean-up activities at the end of each process stage 3.2 Perform routine preventative maintenance and report faults according to workplace procedures 3.3 Clean and store tools and equipment 3.4 Record substrate preparation activities

<b>Foundation Skills</b>	
<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>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Interpret textual information from a range of sources to identify relevant and key information about workplace operations</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Use clear language, accurate industry terminology and logical structure to record production information and substrate preparation activities</li> </ul>
Oral Communication	<ul style="list-style-type: none"> <li>Use clear language to inform work teams of substrate preparation activities</li> <li>Use clear language to report faults or variations from required settings and workplace quality standards, and report routine preventative maintenance faults</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
AHCPHT309 Supervise mushroom substrate preparation Release 2	AHCPHT309 Supervise mushroom substrate preparation Release 1	Performance criteria clarified Foundation skills added Assessment requirements updated	Equivalent unit

<b>Links</b>
Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72</a>

<b>TITLE</b>	<b>Assessment requirements for AHCPHT309 Supervise mushroom substrate preparation</b>
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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 supervised mushroom substrate preparation on at least two occasions and has:

- maintained site quarantine protocols and personal hygiene
- minimised environmental impacts associated with mushroom substrate preparation
- followed industry and workplace biosecurity procedures
- applied workplace health and safety requirements
- organised and communicated mushroom substrate preparation process
- observed and reported non-compliance with workplace quality standards
- coordinate substrate preparation activities so that standards relating to productivity, workflow requirements, workplace procedures and quality are met
- recorded and reported production information and substrate preparation activities
- reported routine preventative maintenance faults.

**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:

- principles and practices for supervising mushroom substrate preparation, including:
  - hazard and critical control points, quality systems, emergency procedures, organisational structure and workplace communication channels and protocols
  - casing function, application, required depth and required surface structure
  - impact on mushroom production cycle of deviations of mushroom substrate quality from workplace standards for substrate
  - overview of mushroom production cycle
  - overview of Phase I and Phase II substrate production
  - food safety standards, legislation and industry codes of practice relevant to mushroom substrate preparation
  - site quarantine protocols
- workplace requirements applicable to health and safety in the workplace for mushroom substrate preparation
- environmental impacts associated with mushroom substrate preparation
- industry and workplace biosecurity procedures applicable to mushroom substrate preparation.

**Assessment Conditions**

Assessment of skills must take place under the following conditions:

- physical conditions:
  - a workplace setting or an environment that accurately represents workplace conditions
- specifications:
  - food safety standards, legislation and industry codes of practice relevant to mushroom substrate preparation
  - workplace requirements applicable to health and safety in the workplace for mushroom substrate preparation
  - industry and workplace biosecurity procedures applicable to mushroom substrate preparation
- relationships:
  - team members
- timeframes:
  - according to job requirements.

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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