

Modification history

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

AHCPHT403	Develop harvesting and processing specifications to produce an olive oil
Application	<p>This unit of competency describes the skills and knowledge required to develop specifications that will produce the required quantity, style and quality of oil from an olive crop.</p> <p>The unit applies to individuals who apply specialist skills and knowledge to developing harvesting and processing specifications to produce an olive oil. This includes applying and communicating non-routine technical solutions to predictable and unpredictable problems.</p> <p>All work is carried out to comply with workplace procedures, health and safety in the workplace requirements, legislative and regulatory requirements, sustainability and biosecurity practices.</p> <p>No occupational licensing, legislative or certification requirements are known to 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. Specify the style and quality desired of the olive oil	1.1 Identify desired style of olive oil 1.2 Identify desired quality of olive oil 1.3 Specify desired properties of the olive oil using standard industry terminology
2. Establish the appropriate time and conditions for harvesting	2.1 Estimate maturity of fruit using informal and formal methods 2.2 Schedule harvest so that fruit picked will produce desired quality, style and quantity of olive oil 2.3 Evaluate range of harvest methods available and select the ones most likely to contribute to production of desired olive oil 2.4 Obtain and brief harvesting personnel about harvest requirements and procedures
3. Specify post-harvest handling and processing method	3.1 Specify post-harvest handling and treatment for olive crop using standard industry terminology 3.2 Specify processing using standard industry terminology 3.3 Specify packaging, storage and transport requirements for processed olive oil using standard industry terminology
4. Select an olive oil processor	4.1 Obtain details of available processors 4.2 Determine and apply criteria for selecting a processor 4.3 Select most suitable processor using predetermined criteria 4.4 Agree with specifications and related processing requirements with selected processor and incorporate into a contract 4.5 Document specifications and related processing requirements in a report

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"> Identify and interpret information regarding requirements for developing harvesting and processing specifications to produce an olive oil
Writing	<ul style="list-style-type: none"> Document olive crop harvest and post-harvest requirements and procedures Document olive oil processor contract Document olive oil processing, packaging, storage and transport requirements, and olive oil specifications Documented specifications and related processing requirements in a report
Oral communication	<ul style="list-style-type: none"> Initiate discussions with harvesting personnel, using clear language and standard industry terminology to communicate olive crop harvest and post-harvest requirements and procedures Initiate discussions with olive oil processor, using clear language and standard industry terminology to communicate and agree on olive oil specifications and processing requirements

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPHT403 Develop harvesting and processing specifications to produce an olive oil Release 2	AHCPHT403 Develop harvesting and processing specifications to produce an olive oil 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

TITLE	Assessment requirements for AHCPHT403 Develop harvesting and processing specifications to produce an olive oil
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 developed harvesting and processing specifications to produce olive oil on at least one occasion and has:</p> <ul style="list-style-type: none"> • estimated and scheduled fruit maturity • documented and communicated olive crop harvest and post-harvest requirements and procedures • incorporated specifications into an olive oil processor contract • selected an appropriate style of oil that can be produced from a crop and describe it using standard industry terminology • arranged for an appropriate method of processing to produce the desired style and quality of oil • documented olive oil specifications and related processing requirements in a report. 	
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"> • principles and practices for developing specifications for olive oil, including: <ul style="list-style-type: none"> • how an olive oil is produced from olives • influence of processing on chemical composition of oil, including; polyphenols, aroma and flavour compounds • influence of various harvesting methods on olive oil style and quality, including; bitterness, pungency, aroma and flavour • market preferences for styles of olive oil • methods of olive oil extraction and advantages/disadvantages associated with each • post-harvest handling, including storage and transport requirements for olive fruit intended for olive oil processing • post-processing storage and handling requirements of olive oil • regulations and legislation relevant to developing harvesting and processing specifications for olive oil. 	
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"> • Industry publications and internet sources of information relevant to the development of olive oil harvesting and processing specifications • specifications: <ul style="list-style-type: none"> • regulations and legislation relevant to developing harvesting and processing specifications for olive oil • relationships: <ul style="list-style-type: none"> • harvesting personnel and olive oil processor • 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>	
Links	<p>Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72</p>