Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceuticals Training Package version 2.0. |

| FBPVIT2024 | Pick grapes by hand |
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| Application | This unit of competency describes the skills and knowledge required to manually pick grape varieties used in winemaking, and recognise diseased, over-ripe or immature grapes.  The unit applies to individuals who work under general supervision, with limited autonomy and accountability for their own work.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.  All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace. |
| Prerequisite Unit | Nil |
| Unit Sector | Viticulture (VIT) - Harvest |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare to pick grapes | 1.1 Confirm work instructions and identify potential WHS hazards and controls in accordance with workplace procedures  1.2 Select and use personal protective clothing and equipment relevant to the job role  1.3 Check equipment to confirm readiness for use in accordance with workplace practices  1.4 Picking requirements are identified and confirmed with supervisor |
| 2. Pick the grapes | 2.1 Select and pick suitable grapes to specification, minimising loss and damage  2.2 Meet picking schedules to meet workplace timelines  2.3 Maintain equipment in good working order according to operating instructions  2.4 Rectify and report problems and anomalies in accordance with workplace procedures |
| 3. Complete picking operations | 3.1 Clean and store equipment according to operating instructions  3.2 Conduct work to comply with workplace environmental guidelines  3.3 Record workplace information according to workplace procedures |

| Foundation Skills  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. | |
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| Skill | Description |
| Reading | * Reads and interprets instructions and specifications for picking grapes and consolidates information to determine requirements |
| Writing | * Prepares relevant reporting and other documentation using clear language, correct spelling and industry terminology |
| Oral Communication | * Uses clear language and oral concepts when clarifying and confirming work requirements |
| Navigate the world of work | * Recognises organisational expectations and follows explicit protocols and procedures within defined level of responsibility |
| Get the work done | * Follows clearly defined instructions and sequencing, and monitors own progress for the task, seeks assistance when necessary * Makes low-impact decisions around immediate clearly defined tasks * Recognises and acts on opportunities for continuous improvement in accordance with workplace practices |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPVIT2024 Pick grapes by hand | FDFWGG2024A Pick grapes by hand | Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity | Equivalent unit |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet - https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4 |

| TITLE | Assessment requirements for FBPVIT2024 Pick grapes by hand |
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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 demonstrated grape picking operations on at least two separate occasions, including:   * using personal protective clothing and equipment * handling cutting equipment correctly and safely * selecting grapes suitable for picking * recognising grapes that are unsuitable for picking * cutting grape bunches according to specification with minimum damage to vine and grapes * picking grapes according to specified schedule * maintain accurate picking records. | |

| Knowledge Evidence |
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| 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:   * basic components of the vine * work health and safety (WHS) hazards and controls, including: * bending * repetition strains * lifting * manual handling and tipping * heat stress and sunburn * purpose and application of personal protective clothing and/or equipment * safe handling and correct operating procedures for equipment * maintenance requirements and methods for equipment, including: * handling equipment safely, following the correct handling and sharpening procedures * oiling moving parts and sharpening blades * identifying performance problems with equipment and reporting correctly * procedures and responsibility for reporting problems and anomalies * picking requirements and procedures, including: * making cuts correctly and cleanly * minimising damage to fruit and/or vine * collecting and handling picked grapes * selecting grape bunches * recognising diseased, over-ripe or immature grapes * cleaning and storage requirements of equipment * records required when picking. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * a workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * personal protective clothing and equipment * equipment, services and corresponding information * vines with grapes * cleaning procedures, materials and equipment * documentation and recording requirements and procedures * specifications: * work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements * instructions, information, specifications and schedules * relationships (internal and/or external): * opportunity to liaise with supervisor.   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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