Modification history

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

| FBPVIT2022 | Take and process vine cuttings |
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| Application | This unit of competency describes the skills and knowledge required to take and process wine making vine cuttings using a variety of hand operated or handheld equipment.  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) - Canopy |

| 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. Take vine cuttings | 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 Select and prepare materials and equipment according to workplace practices  1.4 Check equipment is ready for use according to operators instructions  1.5 Take vine cuttings according to instructions  1.6 Recognise, address and report vine anomalies and problems in accordance with workplace practice  1.7 Maintain equipment in good working order according to operating instructions |
| 2. Complete vine cutting operations | 2.1 Collect vine cuttings according to instructions  2.2 Clean and store equipment according to operators’ instructions and workplace practices  2.3 Collect and dispose of waste according to environmental and workplace procedures |
| 3. Prepare to process cuttings | 3.1 Clean and sanitise facilities to minimise risk of contamination  3.2 Ensure materials are ready to meet requirements  3.3 Collect and check equipment for serviceability and disinfect as required  3.4 Undertake work to comply with workplace environmental guidelines |
| 4. Process cuttings | 4.1 Treat and bundle cuttings according to workplace procedures  4.2 Label, pack and store bundles according to workplace procedures  4.3 Collect and dispose of waste according to environmental and workplace procedures  4.4 Recognise, address and report vine anomalies and problems in accordance with workplace practice  4.5 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 preparing cuttings and consolidates information to determine requirements |
| Writing | * Prepares relevant reporting and other documentation using clear language, correct spelling and industry terminology |
| Numeracy | * Performs basic calculations when estimating materials and mixing treatments for preparing cuttings |
| 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 |
| FBPVIT2022 Take and process vine cuttings | FDFWGG2022A Take and process vine cuttings | 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 FBPVIT2002 Take and process vine cuttings |
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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 the process of taking and processing wine making vine cuttings at least once, including:   * following cutting equipment safety procedures * using personal protective clothing and equipment appropriate to taking cuttings * selecting cuttings and cutting according to instructions * handling, bundling, and labelling cuttings according to instructions * recognising problems in cutting propagation of grape vines * disposing of waste according to instructions * maintaining required records to workplace requirements. | |

| 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:   * work health and safety hazards and controls related to the collection and preparation of vine cuttings, including: * purpose and application of personal protective clothing and equipment (PPE) * selecting, fitting and using appropriate personal protective clothing and equipment * safe preparation and handling of treatments * basic components of the vine, including: * vine trunk and permanent framework * canes and/or cordons * tendrils and buds * procedures for selecting and taking vine cuttings, including: * 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 * procedures for treating cuttings, including: * hydration of all cuttings * treatment of all cuttings * removing unwanted plant material * treatments to required concentration and ensure homogenous mix * procedures for collecting and storing vine cuttings, including: * numbers per bundle * all lying the same way in the bundle (basal and distal ends) * secure tying of bundles * labelling * maintaining hydration of cuttings * basic vine problems and anomalies * cutting propagation techniques for grape vines, including: * 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, including: * common features of healthy and unhealthy vine cuttings * correct operating procedures for equipment * how to safely and effectively handle equipment, including: * handling pruning secateurs safely, this involves following the correct handling and sharpening procedures * recognising performance problems with secateurs and correct and report them, this includes oiling moving parts and sharpening blades * procedures for packing and storing cuttings: * cold room layout * cold room temperature variations * storage time requirements * cleaning requirements and procedures for work area and equipment * procedures for selecting, operating, maintaining and storing required equipment * reporting and recording requirements and procedures * procedures and responsibilities for reporting problems and anomalies * procedures for maintaining work area and equipment to meet workplace hygiene and housekeeping standards, including: * waste disposal requirements and procedures * using appropriate cleaning techniques * environmental issues and controls * principles of nursery hygiene * maintaining workplace records. |

| 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: * appropriate personal protective clothing and equipment * equipment, services and corresponding information * cuttings and treatments * cleaning procedures, materials and equipment * documentation and recording requirements and procedures. * specifications: * work procedures, including advice on company practices, safe work practices, quality and environmental requirements * legislative and local quarantine regulations and codes of practice * instructions, information, specifications and schedules * relationships (internal and/or external): * customer and supplier specifications.   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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