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

AHCPHT209	Produce trellis dried grapes
Application	This unit of competency describes the skills and knowledge required to produce trellis-dried grape, including summer pruning, emulsion application, crown bunch removal, harvesting and post-harvest drying. The unit applies to individuals who produce trellis dried grapes under general supervision with limited autonomy or accountability. No licensing, legislative or certification requirements apply to this unit at the time of publication.
Prerequisite Unit	Nil
Unit Sector	Production horticulture (PHT)

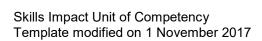| Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Summer prune grape crop for trellis drying	1.1 Reduce leaf coverage on fruiting canes to assist cutting, emulsion application and drying 1.2 Cut canes according to workplace requirements 1.3 Leave replacement canes intact and undamaged to ensure next year fruiting 1.4 Spray grapes requiring emulsion treatment to ensure full and complete coverage
2. Prepare for harvesting trellis dried grapes	2.1 Identify and hang uncut grapes and cut crown bunches on trellis without causing damage for drying or removal 2.2 Sample crop and test for moisture content and readiness to harvest 2.3 Select harvest tools, equipment and machinery appropriate to harvesting operations 2.4 Carry out pre-operational and safety checks on harvesting machinery and ancillary equipment 2.5 Recognise workplace hazards and report safety concerns 2.6 Select, fit, use and maintain personal protective equipment according to the task and workplace requirements
3. Harvest trellis dried grapes	3.1 Operate harvesting machinery and ancillary equipment according to workplace requirements in a safe manner and at speeds to suit crop conditions 3.2 Maximise crop quality by implementing and maintaining standards that meet processor and workplace requirements 3.3 Remove, store and treat full bulk bins as soon as possible to minimise deterioration of crop quality 3.4 Clean and return harvest tools, equipment and machinery to required location
4. Carry out post-harvest drying	4.1 Select and check drying tools, equipment and machinery 4.2 Carry out post-harvest drying as directed to meet processor requirements 4.3 Monitor moisture and temperature of crop during drying and returned to bulk bins after appropriate cool down has occurred 4.4 Identify and report unserviceable tools, equipment and machinery according to workplace procedures 4.5 Report harvest and post-harvest activities to supervisor

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.

Skill	Description
Reading	• Interpret textual information from a range of sources to identify relevant and key information about workplace operations and products
Oral communication	• Use clear language to report harvest and post-harvest activities and unserviceable tools, equipment and machinery

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPHT209 Produce trellis dried grapes Release 2	AHCPHT209 Produce trellis dried grapes 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 AHCPHT209 Produce trellis dried grapes

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 produced trellis dried grapes on at least one occasions and has:
- summer pruned vines according to workplace requirements
- selected, used and maintained trellised grape harvesting and drying tools, equipment and machinery
- applied workplace health and safety requirements
- identified parts of the vine
- carried out post-harvest drying
- reported harvest and post-harvest activities, and unserviceable tools, equipment and machinery.

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:
- workplace requirements applicable to health and safety in the workplace for producing trellis dried grapes
- principles and practices for producing trellis dried grapes, including:
    - crown and cordon bunch picking or removal requirements and procedures
    - environmental impact issues
    - hazard identification and control
    - processor quality standards and requirements
    - summer pruning requirements and procedures
    - year-round preparation required for trellis drying.

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
- resources, equipment and materials:
    - trellis dried grape crops
    - crop harvesting and drying tools, equipment and machinery
    - personal protective equipment applicable to producing trellis dried grapes
- specifications:
    - workplace requirements applicable to health and safety in the workplace and producing trellis dried grapes
    - work instructions and workplace procedures applicable to producing trellis dried grapes
- relationships:
    - supervisors
- 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.

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