Modification history

Release	Comments
Release 3	This version released with AHC Agriculture, Horticulture, Conservation and Land Management Training Package Version 5.0.
Release 2	This version released with AHC Agriculture, Horticulture, Conservation and Land Management Training Package Version 2.0.
Release 1	This version released with AHC Agriculture, Horticulture, Conservation and Land Management Training Package Version 1.0.

AHCPHT303	Implement a post-harvest program
Application	This unit of competency describes the skills and knowledge required to implement a post-harvest program for horticultural crops. The unit applies to individuals who implement a post-harvest program under broad direction and take responsibility for their own work and for the quality of the work of others. 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. Prepare for implementation of post-harvest operations	1.1 Identify post-harvest operations to be performed 1.2 Select materials, tools, equipment and machinery according to post-harvest operations requirements and check for safe operation 1.3 Comply with Hazard Analysis Critical Control Point (HACCP) and food safety requirements applicable to crop under cultivation
2. Coordinate post-harvest work	2.1 Identify work team and coordinate tasks 2.2 Undertake post-harvest operations 2.3 Follow site quarantine protocols and farm and personal hygiene requirements
3. Implement post-harvest treatments	3.1 Grade and label produce according to client specifications 3.2 Identify and dispose of produce that does not meet client specifications or workplace requirements 3.3 Select post-harvest treatments according to harvested produce requirements 3.4 Ensure timing, rate, application method, environmental requirements and handling techniques conform to the requirements of the harvested produce 3.5 Ensure post-harvest practices meet workplace requirements and minimise damage to produce 3.6 Clean, maintain and return tools, equipment and machinery to required location 3.7 Identify and report unserviceable tools, equipment and machinery according to workplace procedures
4. Implement hazardous waste disposal guidelines	4.1 Review waste disposal requirements and determine operational tasks 4.2 Monitor collection and disposal of waste according to workplace procedures 4.3 Report conditions likely to impact on business viability

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
5. Implement packing and presentation requirements of produce	5.1 Review packing and presentation specification requirements and determine operational tasks 5.2 Monitor and adjust packing and presentation processes 5.3 Record packing and presentation processes
6. Implement storage requirements of produce	6.1 Review storage specification requirements and determine operational tasks 6.2 Monitor storage processes and facilities 6.3 Record storage processes and conditions

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 procedures
Writing	• Use clear language, accurate industry terminology and logical structure to prepare packing and presentation process records and storage processes and conditions records
Oral Communication	• Initiate discussions with supervisor using clear language to report unserviceable tools, equipment and machinery, and conditions likely to impact on business viability • Use clear language to inform work teams of post-harvest program operational tasks

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPHT303 Implement a post-harvest program Release 3	AHCPHT303 Implement a post-harvest program Release 2	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 AHCPHT303 Implement a post-harvest program

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 implemented a post-harvest program on at least two occasions and has:
- identified post-harvest operations to be performed
- applied client specifications and workplace requirements applicable to post-harvest operations
- complied with Hazard Analysis Critical Control Point (HACCP) and applicable food safety requirements
- coordinated post-harvest operations
- monitored the collection and disposal of hazardous waste materials according to guidelines and workplace procedures
- implemented post-harvest treatments and labelling, packing, presentation and storage requirements according to market requirements, client specifications and workplace procedures
- completed packing and presentation process records and storage processes and conditions records
- reported unserviceable tools, equipment and machinery, and conditions likely to impact on business viability.

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:
- client specifications and workplace requirements applicable to post-harvest operations
- HACCP and applicable food safety requirements
- principles and practices of post-harvest treatments and processes, including:
    - attributes of produce in relation to the desired quality of produce to be presented to the client
    - characteristics and procedures for the use of cool rooms
    - cool chain principles and practices
    - correct storage temperatures for a range of produce
    - enterprise confined spaces policy and safety procedures
    - environmental effects of post-harvest treatments and hazardous waste disposal methodologies, application and purpose
    - humidity levels and their effect on the quality of produce
    - hygiene issues in the handling and storage of plant produce
    - industry standards for packaging
    - relationship between the quality attributes of produce and packing techniques and packaging
    - storage methods for a range of produce
    - the importance of maintaining the quality of produce including handling and cooling requirements.

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:
    - post-harvest tools, equipment and machinery
- specifications:
    - client specifications and workplace requirements applicable to post-harvest operations
    - HACCP and applicable food safety requirements
    - principles and practices of post-harvest operations
- 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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