

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

AHCPHT401	Assess olive oil for style and quality
Application	<p>This unit of competency describes the skills and knowledge required to establish olive oil tasting protocols, determine sensory and analytical quality of olive oil, identify factors influencing the style and quality of olive oil, and implement findings.</p> <p>The unit applies to individuals who apply specialist skills and knowledge to assessing olive oil for style and quality. This includes applying and communicating non-routine technical solutions to predictable and unpredictable problems.</p> <p>No licensing, legislative or certification requirements 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. Establish and implement appropriate tasting protocols	1.1 Establish appropriate tasting conditions 1.2 Apply industry tasting procedures 1.3 Determine and taste oils in the order that will best show the character of each oil
2. Determine style and sensory quality of the olive oil	2.1 Identify and assess characteristics of the olive oil 2.2 Taste oil to assess style 2.3 Smell and taste oil to assess sensory quality 2.4 Analyse and record observed defects for future action
3. Determine the analytical quality of the olive oil	3.1 Send oil samples to laboratory to test key chemical indices 3.2 Interpret key chemical indices to assess analytical quality of oil 3.3 Record observed chemical indices that are beyond the normal range for future action
4. Identify factors influencing the style and quality of the olive oil	4.1 Identify horticultural factors that may influence style and quality of the olive oil 4.2 Identify processing factors that may influence style and quality of the olive oil 4.3 Identify other factors that may influence style and quality of the olive oil
5. Implement findings of tastings and chemical analyses	5.1 Maintain records of season tastings and chemical analyses 5.2 Evaluate horticultural and processing activities and methods to identify modifications and improvements 5.3 Adjust and document horticultural production plan for next season 5.4 Document and communicate next season processing requirements to processing personnel

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 assessing olive oil style and quality
Writing	<ul style="list-style-type: none"> Record olive oil observed defects and chemical indices for future action Maintain records of season tasting and chemical analyses Document next season processing requirements and adjustments to horticultural production plan
Oral communication	<ul style="list-style-type: none"> Initiate discussions with processing personnel, using clear language to communicate next season processing requirements

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPHT401 Assess olive oil for style and quality Release 2	AHCPHT401 Assess olive oil for style and quality 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
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TITLE	Assessment requirements for AHCPHT401 Assess olive oil for style and quality
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 assessed olive oil for style and quality on at least one occasion and has:</p> <ul style="list-style-type: none"> • applied industry tasting procedures • identified olive oil style and quality • interpreted olive oil chemical indices • identified common olive oil defects • maintained records of season tasting and chemical analyses • modified horticultural and processing practices to remedy variations from desired style and quality • documented and communicated next season processing requirements and adjustments to horticultural production plan. 	
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"> • industry tasting procedures • principles and practices for assessing olive oil, including: <ul style="list-style-type: none"> • cause of olive oil defects and how they can be remedied • horticultural and processing practices that affect olive oil style, and reasons for the effect • relationship between critical chemical parameters and oil style and quality. 	
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"> • olive oils • sampling equipment • horticultural production plan • specifications: <ul style="list-style-type: none"> • industry tasting procedures • relationships: <ul style="list-style-type: none"> • processing personnel • 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>