

Modification history

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 6.0.

AHCBC301	Conserve forage
Application	<p>This unit of competency describes the skills and knowledge required to prepare paddocks and storage facilities for forage conservation, and process and harvest forage crops and place into storage, this process also includes managing risks associated with forage conservation activities.</p> <p>The unit applies to individuals who work under broad direction and take responsibility for own work including limited responsibility for the work of others. They use discretion and judgement in the selection and use of available resources and complete routine activities.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Broad Acre Cropping (BAC)

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. Prepare for forage conservation	1.1 Confirm forage conservation options from production plan 1.2 Identify risk factors for spoilage in forage conservation 1.3 Confirm paddock conditions for suitable forage production 1.4 Prepare machinery and equipment for forage production according to production plans and biosecurity procedures 1.5 Ensure clear access to paddocks for harvesting and transport machinery 1.6 Prepare storage facility for selected forage conservation method 1.7 Identify work health and safety hazards, assess risks and implement controls according to workplace health and safety policies
2. Prepare paddocks for forage conservation	2.1 Close paddock to stock access according to production plan 2.2 Report growth stage of crop for harvest to supervisor 2.3 Monitor paddock for pest control and biosecurity for threats to forage bulk and quality
3. Make forage	3.1 Implement work health and safety procedures for forage conservation 3.2 Monitor weather conditions affecting forage harvest 3.3 Identify and assess moisture content of forage material 3.4 Mow, condition, tedder and rake swaths according to weather conditions and forage drying targets
4. Harvest and store forage	4.1 Select and use forage harvest equipment efficiently according to production plan 4.2 Monitor harvest equipment for mechanical performance and resolve, repair or report wear or damage according to workplace procedures 4.3 Prepare forage for storage according to forage storage and production plan 4.4 Load and transport forage safely to forage storage site according to storage plan 4.5 Place forage into storage to minimise spoilage and potential fire risk 4.6 Collect samples and perform quality tests of stored forage according to workplace procedures

AHCBAC301 Conserve forage

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
5. Complete operations	5.1 Complete records according to workplace procedures 5.2 Dispose of waste and debris according to workplace and environmental procedures 5.3 Clean and maintain machinery and ancillary equipment according to manufacturer instructions 5.4 Inspect stored forage facilities for environmental impact and report to supervisor according to workplace and environmental procedures

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"> Interpret plans and procedures forage crop conservation. Interpret manufacturer specifications, work and maintenance programs, and Safety Data Sheets (SDS) relevant to forage crop conservation
Numeracy	<ul style="list-style-type: none"> Use and recognise the numerical relationships between adjustment and settings on harvesting and handling equipment and their effective operation

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AHCBAC301 Conserve forage Release 2	AHCBAC301 Conserve forage Release 1	Edited Application. Added new Element and consolidated reordered Performance Criteria. Added foundation skills. Updated Performance Evidence, Knowledge evidence and Assessment Conditions	Equivalent

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72
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TITLE	Assessment requirements for AHCBAC301 Conserve forage
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has prepared at least two (2) of the following forms of forage:</p> <ul style="list-style-type: none"> • Hay • Wilted silage (Baleage or Haylage) • Bulk chopped silage • Green Chop <p>There must also be evidence that the individual has:</p> <ul style="list-style-type: none"> • interpret and implement forage conservation production plan • prepared paddocks for forage conservation • prepared forage for harvest, prepare storage facilities and stored forage according to production plan • maintained records according to workplace procedures • prepared, operated and maintained forage preparation and harvesting equipment • assess workplace health and safety risks and implement controls according to workplace health and safety policies • harvested forage efficiently according to production plan • followed enterprise biosecurity and environmental policies and procedures. 	
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"> • types of forage systems and methods including: <ul style="list-style-type: none"> • hay, wilted silage (baleage haylage), bulk chopped silage, green chop • factors affecting the quality of forage • dry matter content and testing • hygiene and biosecurity requirements • forage production equipment and machinery, including: <ul style="list-style-type: none"> • range and functions of silage and haymaking machinery and equipment • operation and safety • preparation for use • cleaning and biosecurity • licensing requirements on public land • common weeds, pests and diseases associated with crops and pastures • harvest efficiency and the role technology can play • workplace health and safety risks associated with conservation of forage, including: <ul style="list-style-type: none"> • types and application of personal protective equipment (PPE) • impact of moisture on combustion and fires in hay stacks • fire/explosion from dust in enclosed spaces • potential contact with overhead power lines • personal exposure to noise and dust and the need for PPE • animal health factors • potential risks of forage conservation on the environmental • record keeping systems for forage conservation. 	
Assessment Conditions	
<p>Assessment of the skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in on farm with paddocks of forage or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • access to forage plants ready for preparation and harvesting 	

Commented [RB1]: Is this reasonable. SME Advice sought

Assessment Conditions

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| <ul style="list-style-type: none">• use of tools, equipment and machinery• use of personal protective equipment• specifications:<ul style="list-style-type: none">• use of workplace policies, procedures, processes for forage conservation• use of manufacturer operating instructions for tools, equipment and machinery• use of forage specifications• timeframes:<ul style="list-style-type: none">• within a time period required to preserve forage quality. |
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Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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