Modification history

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| Release | Comments |
| Release 1 | This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version X.0 |

| AHCPER3X7 | Coordinate preparation and storage of produce from a permaculture system |
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| Application | This unit provides the skills and knowledge required to plan, handle and process products from a permaculture system including preservation techniques, treatments, storage and product presentation.  The unit applies to individuals who take responsibility for their own work and for the quality of the work of others. They use discretion and judgement in the selection, allocation and use of available resources.  Licensing, legislative or certification requirements may apply to this unit where handling, processing and distribution of permaculture products are used for human consumption. Users are advised to check with relevant regulatory authority. |
| Prerequisite Unit | Nil |
| Unit Sector | Permaculture (PER) |

| 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. Plan for preparation of permaculture products | 1.1 Identify permaculture products to be prepared  1.2 Select materials, tools, equipment and machinery  1.3 Carry out pre-operational and safety checks on tools, equipment and machinery in accordance with manufacturer’s specifications  1.4 Select, use and maintain suitable safety and personal protective equipment (PPE) |
| 2. Co-ordinate preparation of permaculture products | 2.1 Prepare permaculture products according to product preparation plan  2.2 Ensure work team are familiar with plan  2.3 Maintain clean, safe and hygienic work conditions during processing and handling operations |
| 3. Treat permaculture products | 3.1 Grade and label products according to product preparation plan  3.2 Identify and remove substandard products according to specifications and workplace environmental procedures  3.3 Select treatment according to product requirements and product preparation plan  3.4 Implement treatment according to workplace procedures and quality standards |
| 4. Pack and present permaculture products | 4.1 Implement packing and presentation procedures according to product preparation plan  4.2 Label and date products according to workplace procedures and industry standards  4.3 Monitor packing and presentation of products and take corrective action according to workplace procedures and quality standards |
| 5. Store permaculture products | 5.1 Determine storage space requirements for volume of product  5.2 Identify available storage space and environment to retain quality  5.3 Handle and transfer product from packaging area to store according to  product preparation plan  5.4 Monitor storage facilities and conditions to maintain product quality |

| 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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| Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency. |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AHCPER3X7 Coordinate preparation and storage of produce from a permaculture system | AHCPER313 Coordinate preparation and storage of permaculture products | Change to title for clarity  Minor changes to Application and Performance Criteria for clarity | Equivalent |

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

| TITLE | Assessment requirements for AHCPER3X7 Coordinate preparation and storage of produce from a permaculture system |
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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 coordinated the preparation and storage of produce from a permaculture system and has :   * identified resources required to prepare produce * coordinated produce preparation activities with work team * maintained hygienic conditions throughout processing activities * processed and preserved products according to quality standards * packaged permaculture products according to product preparation plan * determined storage requirements and stored products to maintain quality * handled product safely and maintained safe work conditions. | |

| 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:   * permaculture principles related to product preservation and storage * seasonal availability cycles of produce * products suitable for storage * types of produce from permaculture systems, including: * plant based * animal based * fungi and related produce, including mushrooms and yeasts * invertebrates including, insects, worms and their by-products * storage methods appropriate to particular products * treatment methods for particular products, including: * removal of dirt and foreign material * stripping and/or trimming * brushing * washing/hydration * drying * applying preservatives * dipping * storing in a controlled environment * standards and regulatory requirements, including: * organic standards * permaculture principles * quarantine and biosecurity requirements * human food handling, preparation, storage and labelling standards and regulations * importance of maintaining the quality of products including handling and storage requirements * correct storage conditions for different products, including: * specifications for storage facilities * environmental conditions including, temperature, humidity and light * length of storage * types of storage facility including, shed, cellar, root cellar, pantry, barn, refrigerator, freezer, drying room * hygiene and cleaning standards and procedures to preserve quality and health status of the stored produce * hygiene issues in the handling and storage of biological products. |

| Assessment Conditions |
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| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a permaculture system or an environment that accurately represents workplace conditions * resources, equipment and materials: * use of produce obtained from a permaculture system * use of tools and equipment * use of personal protective equipment * use of cleaning and hygiene materials and consumables * specifications: * use of workplace procedures and processes * use of manufacturer operating instructions for tools and equipment * access to safety data sheets for cleaning and treatments * use of workplace instructions, specifications and production plan * access to regulations, codes of practice for organic food production * access to biosecurity regulations * relationships: * team member * timeframes: * according to food quality standards.   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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