Modification history

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| Release | Comments |
| Release 1 | This version released with FBP Food, Beverage and Pharmaceuticals Training Package version 2.0 |

| FBPVIT2008 | Train vines |
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| Application | This unit of competency describes the skills and knowledge required to train growing vines by hand.The unit applies to individuals who work under general supervision, with limited autonomy and accountability for their own work.No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace. |
| Prerequisite Unit | Nil. |
| Unit Sector | Viticulture (VIT) - Canopy |

| 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. Prepare for vine training | 1.1 Confirm work instructions and identify potential WHS hazards and controls in accordance with workplace procedures 1.2 Select and use personal protective clothing and equipment relevant to the job role 1.3 Ensure equipment is available and ready for use in accordance with manufacturers and workplace procedures1.4 Ensure materials are available to meet vine training requirements |
| 2. Train vines | 2.1 Train vines according to vine variety and workplace practice2.2 Recognise, rectify and report anomalies and problems in accordance with workplace procedures2.3 Use and maintain equipment in safe working order according to operator requirements |
| 3. Complete training activities | 3.1 Clean and store equipment according to operator requirements3.2 Collect, treat, dispose of waste according to workplace procedures3.3 Conduct work to comply with workplace environmental guidelines3.4 Record workplace information according to workplace procedures |

| Foundation SkillsThis 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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| Skill | Description |
| Reading | * Reads and interprets instructions and specifications for training vines and consolidates information to determine requirements
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| Writing | * Prepares relevant reporting and other documentation using clear language, correct spelling and industry terminology
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| Oral Communication | * Uses clear language and oral concepts when clarifying and confirming work requirements
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| Navigate the world of work | * Recognises organisational expectations and follows explicit protocols and procedures within defined level of responsibility
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| Get the work done | * Follows clearly defined instructions and sequencing, and monitors own progress for the task, seeks assistance when necessary
* Makes low-impact decisions around immediate clearly defined tasks
* Recognises and acts on opportunities for continuous improvement in accordance with workplace practices
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| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPVIT2008 Train vines | FDFWGG2008A Train vines | Updated to meet Standards for Training Packages Minor changes to Elements and Performance Criteria for clarity | Equivalent unit |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet - <https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>  |

| TITLE | Assessment requirements for FBPVIT2008 Train vines |
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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 trained growing vines by hand on two separate occasions, including:* using personal protective equipment, and other specified work health and safety procedures
* identifying parts of vines, including laterals, canes, cordons and buds
* training vines to instructions
* recognising faults and anomalies
* maintaining records according to procedures.
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| 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:* work health and safety (WHS) hazards and controls
* purpose and application of personal protective clothing and/or equipment
* safe and effective handling of equipment
* correct operating procedures for equipment
* basic maintenance requirements and procedures for equipment
* range of vine training techniques, features, benefits and procedures:
* identifying different parts of the grapevine including vine trunk and permanent framework, canes and/or cordons, tendrils and buds, and fruit
* training vines according to instructions as required including heading height, selection of appropriate laterals, positioning of laterals, securing of laterals, removing unwanted laterals from trunk and crown
* common vineyard pests and diseases and other common vine problems and their treatment
* procedures and responsibility for reporting problems and anomalies
* environmental issues and controls
* cleaning and storage requirements and procedures for equipment
* reporting responsibilities and procedures.
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| Assessment Conditions |
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| Assessment of skills must take place under the following conditions: * physical conditions:
* a workplace or an environment that accurately represents workplace conditions
* resources, equipment and materials:
* personal protective clothing and equipment
* vine training equipment, services and corresponding information
* range of grape vine varieties
* cleaning procedures, materials and equipment
* documentation and recording requirements and procedures
* specifications:
* work procedures, including advice on company practices, safe work practices, food safety, quality and environmental requirements
* instructions, information, specifications and schedules.

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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