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 3.0. |

| FBPVIT2XXX | Pick grapes by hand |
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| Application | This unit of competency describes the skills and knowledge required to manually pick grape varieties used in winemaking.  The unit applies to individuals who carry out workplace procedures in completing tasks associated with manually picking grapes.  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.  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Viticulture (VIT) |

| 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 to pick grapes | 1.1 Confirm job requirements  1.2 Identify potential workplace health and safety hazards and controls according to workplace and environmental procedures  1.3 Select and fit personal protective equipment according to the job requirements  1.4 Check equipment to confirm readiness for use according to workplace procedures |
| 2. Pick the grapes | 2.1 Ensure picking meets workplace schedules and timelines  2.2 Confirm equipment is in good working order according to workplace procedures  2.3 Select and pick grapes, minimising loss and damage according to workplace procedures  2.4 Identify and address non-conformances according to workplace procedures |
| 3. Complete picking operations | 3.1 Clean and store equipment according to workplace and environmental procedures  3.2 Conduct work to comply with workplace environmental guidelines  3.3 Record workplace information according to workplace procedures |

| 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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| Skill | Description |
| Reading | * Comprehend information from a variety of workplace documents |
| Oral Communication | * Converse clearly to confirm job requirements and seek assistance where required |
| Navigate the world of work | * Apply workplace procedures to own role and responsibilities * Follow clear instructions within defined level of responsibility |
| Get the work done | * Respond to routine problems by referring to workplace procedures * Plan and organise tasks to achieve job requirements |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPVIT2XXX Pick grapes by hand | FDFWGG2024A Pick grapes by hand | Updated to meet Standards for Training Packages  Code changed to reflect industry sector  Minor changes to 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 FBPVIT2XXX Pick grapes by hand |
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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 manually picked grapes for winemaking on at least two separate occasions including:   * identifying and following workplace health and safety procedures * selecting and using personal protective equipment * selecting grapes suitable for picking * recognising diseased, over-ripe or immature grapes * cutting grape bunches according to workplace procedures * completing picking records. | |

| 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:   * basic components of the vine * workplace health and safety hazards and controls, including: * manual handling * heat stress and sunburn * purpose and application of personal protective clothing and/or equipment * maintenance requirements and methods for equipment, including: * handling and sharpening procedures * oiling moving parts * picking requirements according to workplace procedures, including: * making cuts * minimising damage to fruit and/or vine * recognising diseased, over-ripe or immature grapes * selecting grape bunches * collecting and handling picked grapes * cleaning and storage requirements of equipment * procedures for maintaining workplace records * identifying and reporting non-conformances according to workplace procedures |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * a wine vineyard or an environment that accurately represents workplace conditions * resources, equipment and materials: * personal protective equipment * equipment, services and corresponding information * vines with grapes * cleaning procedures, materials and equipment * a system for recording information * specifications: * work procedures, including advice on company practices, safe work practices, 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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