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. |

| FBPVIT3XXX | Operate a mechanical harvester |
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| Application | This unit of competency describes the skills and knowledge required to set up and operate a mechanical harvester to meet harvesting requirements.  The unit applies to individuals who are required to follow workplace procedures in completing tasks associated with the operation of a mechanical harvester  All work must be carried out to comply with workplace procedures, in accordance with state/territory work health and safety legislation and standards that apply to the workplace.  No occupational licensing, legislative or certification requirements are known to 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 for mechanical harvesting | 1.1 Confirm job requirements  1.2 Identify potential workplace health and safety hazards and environmental controls according to workplace procedures  1.2 Select and fit personal protective equipment according to job requirements  1.3 Ensure materials and equipment are ready for use according to workplace procedures  1.4 Set up and maintain equipment according to workplace procedures |
| 2. Operate mechanical harvester | 2.1 Start up and operate equipment according to workplace procedures  2.2 Monitor equipment performance  2.3 Adjust equipment operation according to workplace procedures  2.4 Identify and address non-conformances |
| 3. Complete mechanical harvesting operations | 3.1 Shut equipment down according to workplace procedures  3.2 Clean and store equipment according to workplace procedures  3.3 Collect, treat, dispose of waste according to environmental and workplace procedures  3.4 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 | * Interpret information from a variety of workplace documents |
| Oral Communication | * Converse clearly to confirm job requirements |
| Writing | * Record workplace information using industry-based vocabulary, grammar and conventions |
| Navigate the world of work | * Apply workplace procedures and legislative responsibilities relevant to own role |
| Get the work done | * Plan and organise tasks to achieve job requirements * Identify and solve problems by referring to workplace procedures |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPVIT30XXX Operate a mechanical harvester | FDFWGG3008A Operate a mechanical harvester | 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 FBPVIT3XXX Operate a mechanical harvester |
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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 set up and safely operated a mechanical harvester to meet harvesting requirements on at least one occasion including:   * following workplace health and safety procedures * selecting and fitting personal protective equipment * preparing, attaching and setting up equipment according to workplace procedures * starting, operating and shutting down equipment according to workplace procedures * adjusting operation to suit weather and terrain conditions * identifying and addressing non-conformances * managing the disposal of waste according to environmental workplace procedures * recording information according to procedures. | |

| 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:   * workplace health and safety hazards and environmental controls * personal protective clothing and equipment * annual growth stages of grapevines: * budburst * flowering * on-set of ripening * maturity * parts of the root, trunk, shoot and fruit systems of the grapevine, their role in how the vine works and their contribution to fruit quality: * buds, nodes and tendrils * cambium, epidermis, phloem and xylem * leaf blade, bract and petiole * bunch, berries and flowers * vine types, characteristics and uses: * family, genus. species and varieties * rootstocks and scion stock * industry processes for new variety development * key grape varieties and their distinguishing features for harvesting: * berry and bunch characteristics * frost and disease resistance * flavour and style as it applies to harvest * factors that affect grape ripening * effect of fruit quality on wine * purpose of mechanical harvester components and operation including: * crop level * grape variety * vine age * row height, width and trellis design * slope, angle of row * visibility * monitoring mechanical harvester operation: * vine damage * grape quality and maturity * harvesting effectiveness (amount of fruit left in fruiting zone) * matter other than grape (MOG) collected * maintenance procedures for equipment * procedures and responsibility for non-conformances * cleaning and storage procedures. |

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