

# **ASSESSMENT GUIDELINES**

## **Unit 1795**

Store floriculture produce

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Level 2, Credit 3, version 6

# Store floriculture produce

## Unit standard 1795

Level 2, Credit 3, Version 6

### Level of performance required for this unit standard

This is a level 2 unit standard. At this level trainees are expected to demonstrate the following abilities when completing assessment tasks:

- To work under general supervision, as directed; with some responsibility for the standard of the outcome achieved.
- To complete tasks that are established and familiar, with a moderate range of skill and knowledge.
- To apply basic operational knowledge, use readily available information and known solutions to solve familiar problems.

### Workplace assessment:

For guidelines on Workplace Assessment, please refer to the NZHITO Workplace Assessors Manual, and for further information, please contact:

NZHITO, PO Box 8638, Christchurch. Ph 03 9644 735, fax 03 9644 737, website [www.hortito.org.nz](http://www.hortito.org.nz)

### Special notes:

*Workplace procedures* mean work practice guidelines which meet the requirements of the Health & Safety in Employment Act 1992, other regulatory requirements, and their subsequent amendments.

## Unit 1795: Store floriculture produce (Apprentice copy)

ELEMENT	Competent	Range of evidence an assessor should consider
<b>Element 1</b> Demonstrate knowledge of storage requirements.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Explain the effects of harvesting on plant tissues in terms of crop storage and vase life characteristics.</li> <li>▪ Describe storage methods in terms of how they can extend the life of harvested crops.</li> <li>▪ Describe storage of specific crops in terms of accepted workplace procedures.</li> </ul>
<b>Element 2</b> Store a floriculture crop.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Prepare the crop for storage according to workplace procedures.</li> <li>▪ Position the crop in storage so it can be accessed when needed, and in a pattern to maximise storage life.</li> <li>▪ Ensure records are kept of where produce is in the store so it can be determined how long individual items have been in store.</li> <li>▪ Maintain storage facilities so that maximum storage benefits for the crop can be obtained.</li> <li>▪ Ensure the store and produce is checked regularly to be certain the store is functioning as designed and the produce is maintaining expected quality.</li> </ul>
<b>Element 3</b> Remove produce from the store.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Ensure produce is removed with no damage to plant, personnel or produce and the stock lists are updated.</li> <li>▪ Clean and maintain the store so that it is ready for use the next time according to work place procedures.</li> </ul>

\_\_\_\_\_ (Name of Apprentice)

is **Competent / Not yet competent** in Unit Standard 1795 (version 6)

**Signed (Assessor):** \_\_\_\_\_

WPA Registration Number: \_\_\_\_\_ Date: \_\_\_\_\_

**Unit 1795: Store floriculture produce  
(Assessor copy)**

ELEMENT	Competent	Range of evidence an assessor should consider
<b>Element 1</b> Demonstrate knowledge of storage requirements.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Explain the effects of harvesting on plant tissues in terms of crop storage and vase life characteristics.</li> <li>▪ Describe storage methods in terms of how they can extend the life of harvested crops.</li> <li>▪ Describe storage of specific crops in terms of accepted workplace procedures.</li> </ul>
<b>Element 2</b> Store a floriculture crop.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Prepare the crop for storage according to workplace procedures.</li> <li>▪ Position the crop in storage so it can be accessed when needed, and in a pattern to maximise storage life.</li> <li>▪ Ensure records are kept of where produce is in the store so it can be determined how long individual items have been in store.</li> <li>▪ Maintain storage facilities so that maximum storage benefits for the crop can be obtained.</li> <li>▪ Ensure the store and produce is checked regularly to be certain the store is functioning as designed and the produce is maintaining expected quality.</li> </ul>
<b>Element 3</b> Remove produce from the store.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Ensure produce is removed with no damage to plant, personnel or produce and the stock lists are updated.</li> <li>▪ Clean and maintain the store so that it is ready for use the next time according to work place procedures.</li> </ul>

\_\_\_\_\_ (Name of Apprentice)

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**Signed (Assessor):** \_\_\_\_\_

WPA Registration Number: \_\_\_\_\_ Date: \_\_\_\_\_

Please send this page to your NZHITO Regional Manager, who will forward it to National Office to register the credits on your NZQA Record of Learning.

## **Unit 1795: Store floriculture produce**

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*(Name of Apprentice)*

**is Competent in Unit Standard 1795** (version 6)

**Signed (Assessor):**

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WPA Registration Number: \_\_\_\_\_

Date: \_\_\_\_\_