

ASSESSMENT GUIDELINES

Unit 21220

Maintain and monitor fruit temperatures for a harvested fruit crop

Level 3, Credit 5, version 2

Maintain and monitor fruit temperatures for a harvested fruit crop

Unit standard 21220

Level 3, Credit 5, version 2

Level of performance required for this unit standard

This is a level 3 unit standard. At this level trainees are expected to demonstrate the following abilities when completing assessment tasks:

- To work under general supervision, with some independence; with significant responsibility for the standard of the outcome achieved.
- To apply technical skills and knowledge to complete the task to the specified standard, in a familiar context.
- To interpret available information, and use discretion and judgment.

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

Special notes:

- 1 Range: one commercial fruit crop.
- 2 Definitions: *Workplace procedures* refer to verbal or written instructions to staff on procedures for the worksite and equipment. *Cool chain* refers to a series of refrigerated processes to keep fruit cool from the day of harvest through to the end consumer.
- 3 Legislation relevant to this unit standard includes but is not limited to the Health and Safety in Employment Act 1992, and the Resource Management Act 1991.

Unit 21220: Maintain and monitor fruit temperatures for a harvested fruit crop (Apprentice copy)

ELEMENT	Competent	Range of evidence an assessor should consider
Element 1 Minimise harvested fruit temperature in the orchard	Yes/No	For one commercial fruit crop: <ul style="list-style-type: none"> • Select materials and equipment that are appropriate to the task being undertaken. • Explain the importance of keeping fruit flesh temperature down to minimum requirements. • Cover harvested fruit in bins with bin covers according to workplace procedures. • Place full bins in approved shade shelters according to workplace procedures.
Element 2 Handle and monitor fruit in accordance with cool chain requirements and keep records in accordance with workplace procedures	Yes/No	For one commercial fruit crop: <ul style="list-style-type: none"> • Monitor the temperatures of harvested fruit according to workplace procedures. • Keep temperature records according to workplace procedures. • Temperature records should consist of ambient and fruit temperatures and include times and locations. • Temperature records should include bin delivery times to packhouses or coolstores. • Fruit handling requirements and times must meet minimum coolchain requirements. Times for - fruit awaiting packing, packed fruit entering coolstore, packed fruit ex coolstore, and requirements for fruit in coolstore.

_____ (Name of Apprentice)

is **Competent / Not yet competent** in Unit Standard 21220 (version 2)

Signed (Assessor): _____

WPA Registration Number: _____ Date: _____

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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.

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