

# **ASSESSMENT GUIDELINES**

## **Unit 21221**

Stack and store fruit in a coolstore or other storage facility

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Level 2, Credit 5, version 2

# Stack and store fruit in a coolstore or other storage facility

Unit standard 21221

Level 2, Credit 5, version 2

## 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:

- 1 Range: one commercial fruit crop.
- 2 *Workplace procedures* refer to verbal or written instructions to staff on procedures for the worksite and equipment.
- 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. Licensing requirements relevant to this unit standard include, but are not limited to, the class of driver licence appropriate to the vehicle used.

## Unit 21221: Stack and store fruit in a coolstore or other storage facility (Apprentice copy)

ELEMENT	Competent	Range of evidence an assessor should consider
<b>Element 1</b> Stack pallets of fruit	<b>Yes/No</b>	For one commercial fruit crop: <ul style="list-style-type: none"> <li>• Stack pellets or bins of fruit in the coolstore or storage facility according to workplace procedures.</li> <li>• Move pallets without causing damage to pallets or fruit containers.</li> </ul>
<b>Element 2</b> Store fruit in a coolstore or other storage facility	<b>Yes/No</b>	For one commercial fruit crop: <ul style="list-style-type: none"> <li>• Ensure protective equipment is worn when handling fruit, according to workplace requirements.</li> <li>• Monitor temperature in the coolstore, and monitor temperature of the fruit, according to workplace requirements.</li> <li>• Check condition of the stored fruit, and remove any damaged fruit and containers from the coolstore or storage facility according to workplace procedures.</li> </ul>
<b>Element 3</b> Clean coolstore and immediate surroundings and document the cleaning schedule	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>• Clean the coolstore or storage facility to a level of hygiene acceptable to workplace and industry standards without damaging fruit or equipment.</li> <li>• Keep cleaning schedule documentation according to workplace procedures.</li> </ul>

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

is **Competent / Not yet competent** in Unit Standard 21221 (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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*(Name of Apprentice)*

**is Competent in Unit Standard 21221 (version 2)**

**Signed (Assessor):**

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

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