

ASSESSMENT GUIDELINES

Unit 21222

Comply with industry quality assurance requirements for fruit production

Level 4, Credit 10, version 2

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Unit standard 21222

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Level of performance required for this unit standard

This is a level 4 unit standard. At this level trainees are expected to demonstrate the following abilities when completing assessment tasks:

- To work under broad guidance, independently; with complete responsibility for the standards of the outcome achieved.
- To apply technical skills, knowledge, and innovation to complete the task to the specified standard, in a variety of familiar and unfamiliar contexts.
- To analyse and interpret information, and make an informed 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 This unit standard contains principles for the Hazard Analysis Critical Control Point (HACCP) method of quality control.
- 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.

Unit 21222: Comply with industry quality assurance requirements for fruit production (Apprentice copy)

ELEMENT	Competent	Range of evidence an assessor should consider
Element 1 Establish quality assurance requirements for a fruit crop	Yes/No	<ul style="list-style-type: none"> • Source or identify market specifications relating to fruit maturity and quality. • Identify legislated requirements for grade standards.
Element 2 Describe HACCP and its application in the fruit industry	Yes/No	<ul style="list-style-type: none"> • The benefits of HACCP in terms of its place within fruit quality assurance programmes is outlined. • The benefits of HACCP in terms of its place within fruit process control systems is outlined. • The seven steps in a HACCP plan are outlined in terms of the application of the principles of quality managements within the fruit industry.
Element 3 Apply quality control practices to production line operations	Yes/No	<ul style="list-style-type: none"> • Check equipment used in quality control of production lines, according to workplace procedures. Check may include - set up, operational, free from contamination. • Apply quality control practices to production line operation according to workplace procedures. Range: optimises productivity, minimises need for rework. • Identify quality status of production line inputs and outputs, and indicate status on product. Range: conforming, non-conforming, under test including hold. • Quality control results are accurate, complete, and any requirements for retesting are identified according to workplace procedures. • Identify, rectify and/or report quality control factors affecting production line operation according to workplace procedures.
Element 4 Implement production identification and traceability to meet market requirements	Yes/No	<ul style="list-style-type: none"> • The product identification or labelling system implemented enables individual product lines to be identified from field to dispatch. • The product identification system enables product to be traced back through the chain. The product recall system is able to segregate non-complying product. The system is able to trace product back to supplier after dispatch to agent/market.

_____ (Name of Apprentice)

is **Competent / Not yet competent** in Unit Standard 21222 (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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