

ASSESSMENT GUIDELINES

Unit 21048

Demonstrate knowledge of the requirements for post-harvest handling of organic horticultural produce

Level 4, Credit 5, version 1

Demonstrate knowledge of the requirements for post-harvest handling of horticultural produce

Unit standard 21048

Level 4, Credit 5, Version 1

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 judgement.

Workplace assessment:

For guidelines on Workplace Assessment, please refer to the NZHITO Workplace Assessors Manual, and for further information, please contact: NZHITO, P O Box 8638, Christchurch. Ph 03 9644 735, fax 03 9644 737, website www.hortito.org.nz.

Special notes:

1. The following standards apply to this unit standard:
Demeter Standards, Bio Dynamic Farming and Gardening Association, PO Box 39045, Wellington Main Centre, Phone 04 589 5366, Fax 04 589 4365, <http://www.biodynamic.org.nz>;
BIO-GRO Standards, BIO-GRO New Zealand, PO Box 9693, Marion Square, Wellington, Phone 04 801 9741, Fax 04 801 9742, <http://www.bio-gro.co.nz>;
Agriquality New Zealand, Agriquality Organic Standards, <http://www.agriquality.co.nz>;
The Soil and Health Association of New Zealand (Organic Farm New Zealand), <http://www.organicnz.org>;
The New Zealand Food Safety Authority, <http://www.nzfsa.govt.nz/organics>;
NZS 8410:2003 *Organic production*, available from Standards New Zealand <http://www.standards.co.nz>.

Unit 21048: Demonstrate knowledge of the requirements for post-harvest handling of organic horticultural produce (Apprentice copy)

ELEMENT	Competent	Range of evidence an assessor should consider
Element 1 Describe the general packaging requirements for protection of organic status post-harvest.	Yes/No	<ul style="list-style-type: none"> ▪ Characteristics of suitable storage and transport containers are defined. Range: clean, robust, appropriate for crop, dedicated to organic produce. ▪ Labeling requirements for organic crops are described. Range: name of crop, organic status, producer details, clearly different from conventional produce, date of harvest, field of harvest, shelf life. ▪ Packaging requirements are described in accordance with organic standards.
Element 2 Identify practices used in packhouses to ensure organic integrity is maintained in accordance with organic standards.	Yes/No	<ul style="list-style-type: none"> ▪ Pest control methods accepted by organic standards are described. Range: barriers, electric zappers, cleanliness and hygiene, storage conditions, stock rotation. ▪ Rodent control methods accepted by organic standards are described. Range: bait stations, barriers, integrity of structures. ▪ Cleandown requirements of organic standards are described. Range: approved cleaning agents, physical inspection of packing equipment, separation and cleandown between organic and non-organic packing runs, record keeping. ▪ Post-harvest treatments accepted by organic standards during packing are identified.
Element 3 Describe storage and transport requirements for organic horticultural produce to maximise quality and ensure organic integrity is maintained.	Yes/No	<ul style="list-style-type: none"> ▪ Methods used to protect organic horticultural produce from environmental elements are described in accordance with organic standards. Range: wind, rain, sun, hail, dust. ▪ Types of storage used for organic horticultural produce are described. Range: controlled atmosphere, freezing, coolstorage, carbon dioxide, oxygen. ▪ Identification systems used for organic horticultural produce are described in accordance with organic standards. Range: labeling, separation from conventional produce, stock inventory, staff training. ▪ Transportation requirements for organic horticultural produce are identified in accordance with organic standards. Range: clean vessel or vehicle, covered produce to reduce airborne contamination, labeling.

_____ (Name of Apprentice)

is **Competent / Not yet competent** in Unit Standard 21048 (version 1)

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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