

# **ASSESSMENT GUIDELINES**

## **Unit 23355**

Grade produce to pre-determined criteria

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Level 3, Credit 8, Version 1

# Grade produce to pre-determined criteria.

Unit standard 23355

Level 3, Credit 8, Version 1

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

## Special notes:

1. 'Workplace procedures' mean written or verbal policies and procedures on safety operation and production set down by the employers.
2. 'Standards' means any requirements set down by the industry body, exporter or employer. They are usually published in quality assurance documentation.
3. 'Legislation' Legislation relevant to this unit standard includes but is not limited to: the Health and Safety in Employment Act 1992; Employment Relations Act 2000; Resource Management Act 1991; Privacy Act 1993; Hazardous Substances and New Organism Act 1998, Hazardous Substances and New Organism Regulations; Occupational Safety and Health Codes of Practice; other regulatory requirements, and their subsequent amendments.
4. Produce may include fruit, vegetables and flowers.

**Unit 23355: Grade produce to pre-determined criteria.  
(Apprentice copy)**

<b>ELEMENT</b>	<b>Competent</b>	<b>Range of evidence an assessor should consider</b>
<b>Element 1</b> Recognise produce that meets the relevant grade standard and take action to rectify problems.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Identify acceptable cosmetic defects, physiological conditions, and blemishes on produce in accordance with industry grade standards and workplace procedures. Range: may include but is not limited to grade standards: bruise, blemish, russet block, ring, rough, sunburn, variety mark, surface deposit, hail damaged produce, frost damaged produce, greening, physical damage, maturity, size, colour and rots.</li> <li>▪ Identify pests and pest damage on given pieces of produce in accordance with grade standards and take action to rectify the problem in accordance with workplace procedures.</li> <li>▪ Identify signs or symptoms of disease presence on given pieces of produce and take action to rectify the problem in accordance with workplace procedures.</li> </ul>
<b>Element 2</b> Recognise sub-standard produce and take action to rectify problems.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Identify cosmetic defects, physiological conditions, and blemishes on pieces of produce in accordance with industry grade standards and workplace procedures. Range: may include but is not limited to grade standards: bruise, blemish, russet block, ring, rough, sunburn, variety mark, surface deposit, hail damaged produce, frost damaged produce, greening, physical damage, maturity, size, colour and rots</li> <li>▪ Identify pests and/or pest damage on given pieces of produce in accordance with grade standards and take actions to rectify the problem in accordance with workplace procedures.</li> <li>▪ Identify signs or symptoms of disease presence on given pieces of produce and take action to rectify the problem in accordance with workplace procedures.</li> </ul>
<b>Element 3</b> Grade produce	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Accept for further processing produce that meets the requirements for the grade standards.</li> <li>▪ Graded produce into two or more lines, ensuring that each is within tolerances specified in accordance with grade standards and workplace procedures.</li> <li>▪ Remove any foreign material found in produce that is not covered by grade standards, and hold for further advice in accordance with workplace procedures. Range: may include but not limited to : glass, insects, sticking plaster, soil</li> <li>▪ Adjust standards to meet quality controllers' requirements, if necessary.</li> <li>▪ Identify insects and action taken in accordance with workplace procedures</li> </ul>

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

is **Competent / Not yet competent** in Unit Standard 23355, version 1

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

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

**Unit 23355: Grade produce to pre-determined criteria.  
(Assessor copy)**

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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.

## **Unit 23355: Grade produce to pre-determined criteria.**

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*(Name of Apprentice)*

**is Competent in Unit Standard 23355. (version 1)**

**Signed (Assessor):**

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

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