

ASSESSMENT GUIDELINES

Unit 23357

Pack graded produce

Level 2, Credit 5, Version 1

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Unit standard 23357

Level 2, Credit 5, Version 1

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, P O Box 8638, Christchurch. Ph 03 9644 735, fax 03 9644 737, website 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 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 23357: Pack graded produce.
(Apprentice copy)**

ELEMENT	Competent	Range of evidence an assessor should consider
Element 1 Describe functions of containers for packing and transportation of produce.	Yes/No	<ul style="list-style-type: none"> ▪ Identify what the functions of containers are. Range: may include but are not limited to ventilation, dehydration, branding, produce protection, labels, marketing. ▪ Identify the Functions of inserts. Range: may include but are not limited to ventilation, dehydration, produce protection, presentation, transportation process and temperature control.
Element 2 Assemble containers for packing and transportation of produce.	Yes/No	<ul style="list-style-type: none"> ▪ Assemble packs in accordance with workplace procedures. Range: may include but are not limited to: carton inner, polyliners, single layer trays, bulk packs, Z Packs, retail display trays, bulk bins, crates, vials, icepacks, and sleeves.
Element 3 Pack produce.	Yes/No	<ul style="list-style-type: none"> ▪ Follow packing lane standards in accordance with workplace procedures. Range: may include but is not limited to: lane number, market size/count, tray required, tray pattern, tray layers, EAN labelling, variety. ▪ Pack produce in accordance with workplace procedures and standards. Range: may include but is not limited to: carton types, produce size /counts, tray patterns, layers of trays, produce placement, standards. ▪ Ensure that problems are managed in accordance with workplace procedures. Range: may include but is not limited to: pests, missing labels, mixed sizing, fruit consistently out of grade, machine damage, incorrect grading, incorrect naming.

_____ (Name of Apprentice)

is **Competent / Not yet competent** in Unit Standard 23357, 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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