

ASSESSMENT GUIDELINES

Unit 1793

Store vegetable crops

Level 2, Credit 3, version 5

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Unit standard 1793

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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

Special notes:

'Workplace procedures' mean work practice guidelines which meet the requirements of the Health and Safety in Employment Act 1992, other regulatory requirements, and their subsequent amendments.

**Unit 1793: Store vegetable crops
(Apprentice copy)**

ELEMENT	Competent	Range of evidence an assessor should consider
Element 1 Demonstrate knowledge of storage requirements.	Yes/No	<ul style="list-style-type: none"> ▪ Explain the effects of harvesting on plant tissues in terms of crop storage and shelf life characteristics. ▪ Describe storage methods in terms of how they can extend the life of harvested crop. ▪ Describe storage of vegetable crop in terms of industry accepted or specified procedures.
Element 2 Store a vegetable crop.	Yes/No	<ul style="list-style-type: none"> ▪ Prepare the crop for storage according to industry requirements or workplace procedures. ▪ Position the crop in storage so it can be accessed when needed, and in a pattern to maximize storage life. ▪ Keep records of where produce are in the store so that it can be determined how long individual items have been in the store. ▪ Maintain the storage facilities so that maximum storage life of the crop is obtained. ▪ Check the store and produce in accordance with workplace procedures to ensure that the store is functioning as designed, and that the produce is maintaining expected quality.
Element 3 Remove produce from the store.	Yes/No	<ul style="list-style-type: none"> ▪ Remove the produce with no damage to the plant, personnel, or produce, and the update the stock lists. ▪ Clean and maintain the store so that it is ready for use next time and in accordance with workplace procedures.

_____ (Name of Apprentice)

is **Competent / Not yet competent** in Unit Standard 1793 (version 5)

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)

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