

# **ASSESSMENT GUIDELINES**

## **Unit 1793**

Store vegetable crops

---

Level 2, Credit 3, version 6

# Store vegetable crops

## Unit standard 1793

Level 2, Credit 3, Version 6

### 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](http://www.hortito.org.nz)

### Special notes:

- 1 *Workplace procedures* refer to oral or written instructions to staff on procedures for the worksite and equipment.
- 2 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 1996 and related regulations; and Occupational Safety and Health Approved Codes of Practice.

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

<b>ELEMENT</b>	<b>Competent</b>	<b>Range of evidence an assessor should consider</b>
<b>Element 1</b> Demonstrate knowledge of storage requirements for vegetable crops.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Explain the effects harvesting has on plant tissues, in terms of crop storage and shelf life characteristics.</li> <li>▪ Describe how storage methods can extend the life of harvested crop.</li> <li>▪ Describe the storage of a vegetable crop in terms of industry accepted or specified procedures. This may include but is not limited to - product traceability, storage conditions, inventory management.</li> </ul>
<b>Element 2</b> Store a vegetable crop.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Prepare the crop for storage following industry requirements or workplace procedures.</li> <li>▪ Position the crop in storage so it can be accessed when needed, and in a position that maximizes the storage life.</li> <li>▪ Keep records of where produce is in the store so that it can be determined how long individual items have been in the store. This may include but is not limited to - identification of product, inventory locations.</li> <li>▪ 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 the expected quality.</li> </ul>
<b>Element 3</b> Remove produce from the store.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Remove the specified produce from the storage area with no damage to the plant, personnel, or produce, and the update the stock lists. This may include but is not limited to - product labeling, product traceability, record keeping, maintaining product quality.</li> <li>▪ Clean and maintain the store so that it is ready for use next time, following workplace procedures.</li> </ul>

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

is **Competent / Not yet competent** in Unit Standard 1793 (version 6)

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

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

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

<b>ELEMENT</b>	<b>Competent</b>	<b>Range of evidence an assessor should consider</b>
<b>Element 1</b> Demonstrate knowledge of storage requirements for vegetable crops.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Explain the effects harvesting has on plant tissues, in terms of crop storage and shelf life characteristics.</li> <li>▪ Describe how storage methods can extend the life of harvested crop.</li> <li>▪ Describe the storage of a vegetable crop in terms of industry accepted or specified procedures. This may include but is not limited to - product traceability, storage conditions, inventory management.</li> </ul>
<b>Element 2</b> Store a vegetable crop.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Prepare the crop for storage following industry requirements or workplace procedures.</li> <li>▪ Position the crop in storage so it can be accessed when needed, and in a position that maximizes the storage life.</li> <li>▪ Keep records of where produce is in the store so that it can be determined how long individual items have been in the store. This may include but is not limited to - identification of product, inventory locations.</li> <li>▪ 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 the expected quality.</li> </ul>
<b>Element 3</b> Remove produce from the store.	<b>Yes/No</b>	<ul style="list-style-type: none"> <li>▪ Remove the specified produce from the storage area with no damage to the plant, personnel, or produce, and the update the stock lists. This may include but is not limited to - product labeling, product traceability, record keeping, maintaining product quality.</li> <li>▪ Clean and maintain the store so that it is ready for use next time, following workplace procedures.</li> </ul>

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

is **Competent / Not yet competent** in Unit Standard 1793 (version 6)

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

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

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 1793: Store vegetable crops.**

---

*(Name of Apprentice)*

**is Competent in Unit Standard 1793** (version 6)

**Signed (Assessor):**

---

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

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