

ASSESSMENT GUIDELINES

Unit 19925

Coordinate grape harvesting activities

Level 4, Credit 10, version 2

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Unit standard 19925

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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 judgment.

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:

1. The New Zealand Horticulture Industry Training Organisation acknowledges the assistance provided by the Australian National Training Authority (ANTA) in permitting their competency unit to be used as the basis for this unit standard. This unit standard is based on the unit of competency FDFWGGCHAA, *Co-ordinate crop-harvesting activities*.
2. *Workplace procedures* refers to verbal or written instructions to staff on procedures for the worksite and equipment.
3. Legislation relevant to this unit standard includes but is not limited to the Health and Safety in Employment Act 1992 and its subsequent amendments. Licensing requirements relevant to this unit standard include but are not limited to the class of driver licence appropriate to the vehicle used.
4. Equipment may include tractors, trailers, gondolas, grape bins, fork lift, snips, knives, gloves, bags, fruit containers, buckets, fruit bins. It may also include team support equipment such as toilet facilities, first-aid box, water, spare equipment.
5. Team members may include people from a range of social, cultural and ethnic backgrounds and physical and mental abilities. Size of team may vary.
6. Harvesting requirements may include size of block, grape variety, grape quality, timing, tonnage, speed, treatment.
7. Information systems may be paper or electronic based.

8. Work may involve exposure to chemical, dangerous, or hazardous substances. Safety procedures are observed in accordance with NZS 8409:2004 *Management of Agrichemicals*, available from Standards New Zealand <http://standards.co.nz>, or the NZ Agrichemical Education Trust <http://growsafe.co.nz>.
9. Grape variety, crop quality/quantity, trellis systems and grape collection procedures may vary.

**Unit 19925: Coordinate grape harvesting activities
(Apprentice copy)**

ELEMENT	Competent	Range of evidence an assessor should consider
Element 1 Prepare for hand picking activities	Yes/No	<ul style="list-style-type: none"> ▪ Access workplace information to identify picking requirements (eg. in terms of site and crop characteristics). ▪ Check that equipment is available and ready to use, and meets safety standards and pre-start requirements. ▪ Equipment may include tractors, trailers, gondolas, grape bins, forklift, snips, knives, gloves, bags, fruit containers, buckets, fruit bins. It may also include team support equipment such as toilet facilities, first-aid box, water, spare equipment. ▪ Select, fit and use appropriate personal protection clothing and/or equipment. ▪ Divide picking activities among the team and give instructions as required.
Element 2 Implement grape picking requirements	Yes/No	<ul style="list-style-type: none"> ▪ Implement grape picking activities without damage to vines, equipment or property structures. This may include consideration of equipment and materials required, personnel availability and skills, location, transport, timing, environmental conditions, other vineyard activity, quality and quantity requirements. ▪ Monitor harvesting activities to ensure specifications are met. This will include team efficiencies and safe working practices, grape quality, equipment operation, weather, actual versus required production, cleaning and storage of equipment, collection and disposal of waste, problems and anomalies (eg. rotten, diseased, immature or over-ripe grapes, signs of common diseases and pests, frost and wind damage, mechanical damage, damaged trellis/irrigation system, equipment malfunction, team performance). ▪ Take corrective action in response to out-of-specification results or non-compliance. Report and/or record corrective action or non-compliance.
Element 3 Transfer grapes to receival point	Yes/No	<ul style="list-style-type: none"> ▪ Handle and add chemicals according to instructions and safety procedures. ▪ Take the necessary action to protect fruit quality where possible. This may include removal of matter other than grape. ▪ Grapes are delivered to receival point according to instructions. This may involve the supervision of transport operators.
Element 4 Complete hand picking operations	Yes/No	<ul style="list-style-type: none"> ▪ Debrief pickers as appropriate to clean, maintain and store equipment.
Element 5 Record and/or store information in a retrievable format	Yes/No	<ul style="list-style-type: none"> ▪ Record and/or store workplace information according to workplace procedures. This may include standard operating procedures, specifications, production schedules/instructions, work notes, Material Safety Data Sheets, manufacturers' instructions, verbal direction from manager, supervisor or senior operator. ▪ Information systems may be paper or electronic based.

(Name of Apprentice)

is **Competent / Not yet competent** in Unit Standard 19925 (version 2)

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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