

ASSESSMENT GUIDELINES

Unit 19926

Coordinate hand pruning activities in the vineyard

Level 4, Credit 10, version 2

Coordinate hand pruning activities in the vineyard

Unit standard 19926

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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 FDFWGGHPA, *Co-ordinate hand-pruning 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.
- 4 Equipment may include pneumatic secateurs, air compressors, hydraulic snips, electronic secateurs, knives/saws, hand secateurs, maintenance tools. It may also include team support equipment such as toilet facilities, first-aid box, spare pruning equipment, etc.
- 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 Information systems may be paper or electronic based.

**Unit 19926: Coordinate hand pruning activities in the vineyard
(Apprentice copy)**

ELEMENT	Competent	Range of evidence an assessor should consider
Element 1 Prepare for hand pruning activities	Yes/No	<ul style="list-style-type: none"> ▪ Access workplace information to identify pruning 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 pneumatic secateurs, air compressors, hydraulic snips, electronic secateurs, knives/saws, hand secateurs, maintenance tools. It may also include team support equipment such as toilet facilities, first-aid box, water, spare pruning equipment. ▪ Select, fit and use appropriate personal protection clothing and/or equipment. ▪ Divide pruning activities among the team and give instructions as required. ▪ Select appropriate pruning technique(s). This may include spur pruning, cane pruning, hand clean up after machine pruning; and will include consideration of grape variety, vine vigour, quality/yield requirements, climate, workplace procedures/manager's instructions.
Element 2 Implement hand pruning requirements	Yes/No	<ul style="list-style-type: none"> ▪ Implement hand pruning requirements 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 eg. spraying. ▪ Monitor pruning activities to ensure specifications are met. This will include selection of best possible spurs/canes, positioning of spurs/canes, clean removal of sucker shoots, correct quantity of spurs/rods/canes and buds left, cuts made correctly and cleanly, recognition and removal of unwanted growth, rolling and securing extension canes onto trellis wire as required, correct disposal of pruned material, equipment performance, cleaning and storage of equipment, team performance and progress, problems and anomalies (eg. dead vines, split cordon, extending cordon, poor bud position; signs of common pests and diseases such as mildew, eutypa, phomopsis, boring insects, crown gall, diseased wood). ▪ Take corrective action in response to out-of-specification results or non-compliance. Report and/or record corrective action or non-compliance.
Element 3 Complete hand pruning operations	Yes/No	<ul style="list-style-type: none"> ▪ Debrief pruners as appropriate to clean, maintain and store equipment. ▪ Vine cuttings are collected, treated, recycled and/or disposed of according to workplace procedures and legislative requirements.
Element 4 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 19926 (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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