

ASSESSMENT GUIDELINES

Unit 19939

Pick grapes by hand

Level 2, Credit 5, version 2

Pick grapes by hand

Unit standard 19939

Level 2, Credit 5

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:

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 FDFWGGPGHA, *Pick grapes by hand*.
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, the Resource Management Act 1991, and their subsequent amendments.
4. Equipment may include hand secateurs, knives, gloves, bags, containers.
5. Grape variety, crop quality/quantity, trellis systems and grape collection procedures may vary.

Unit 19939: Pick grapes by hand (Apprentice copy)

ELEMENT	Competent	Range of evidence an assessor should consider
Element 1 Prepare to pick grapes	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. Follow correct handling and sharpening procedures. ▪ Equipment may include hand secateurs, knives, gloves, bags, containers. ▪ Select, fit and use appropriate personal protection clothing and/or equipment. Awareness of picking hazards: bending, repetition strains, lifting, manual handling/tipping, heat stress/sunburn.
Element 2 Pick grapes by hand	Yes/No	<ul style="list-style-type: none"> ▪ Select grape bunches according to workplace requirements/specifications. This may include the ability to recognise disease, over-ripe or immature grapes. ▪ Pick grapes according to workplace procedures, without damage to vines, equipment or property structures. This may include cuts made correctly and cleanly, damage to fruit an/or vine minimized, grapes collected/emptied as instructed. ▪ Meet picking schedules by ensuring that work practices are methodical and economical. ▪ Monitor and recognise performance problems with picking equipment and correct or report them as instructed. This includes oiling moving parts and sharpening blades. ▪ Recognise and report problems and anomalies. These may include signs of common diseases and pests, mechanical damage, damaged trellis/irrigation system, frost and wind damage, equipment malfunction.
Element 3 Complete hand picking operations	Yes/No	<ul style="list-style-type: none"> ▪ Clean, maintain and store picking equipment according to workplace procedures.
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 19939 (version 2)

Signed (Assessor): _____

WPA Registration Number: _____ Date: _____

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_____ <i>(Name of Apprentice)</i> is Competent / Not yet competent in Unit Standard 19939 (version 2) 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.

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(Name of Apprentice)

is Competent in Unit Standard 19939 (version 2)

Signed (Assessor):

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