

ASSESSMENT GUIDELINES

Unit 21957

Sampling for grape maturity

Level 3, Credit 3, version 1

Sampling for grape maturity

Unit standard 21957

Level 3, Credit 3, Version 1

Level of performance required for this unit standard

This is a level 3 unit standard. At this level trainees are expected to demonstrate the following abilities when completing assessment tasks:

- To work under general supervision, with some independence; with significant responsibility for the standard of the outcome achieved.
- To apply technical skills and knowledge to complete the task to the specified standard, in a familiar context.
- To interpret available information, and use discretion and 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. *Workplace procedures* refers to verbal 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, the Resource Management Act 1991.
3. 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://www.standards.co.nz>, or the NZ Agrichemical Education Trust, PO Box 10 232, Wellington.
4. Equipment may vary according to the techniques adopted.
5. Information systems may be paper or electronic based.

**Unit 21957: Sampling for grape maturity
(Apprentice copy)**

ELEMENT	Competent	Range of evidence an assessor should consider
Element 1 Describe the importance of sampling for grape maturity.	Yes/No	<ul style="list-style-type: none"> ▪ Describe the importance of grape maturing sampling in terms of winery and vineyard operations.
Element 2 Identify a range of grape maturity sampling methods and demonstrate knowledge of sources of error when sampling.	Yes/No	<ul style="list-style-type: none"> ▪ Identify a range of grape maturity sampling methods. ▪ Describe sources of error that can occur when sampling for grape maturity. Range: human, vineyard, timing, environmental.
Element 3 Prepare for grape maturity sampling.	Yes/No	<ul style="list-style-type: none"> ▪ Identify sampling requirements in terms of site and crop characteristics. ▪ Identify equipment and confirm availability and readiness for use.
Element 4 Sample grapes for maturity assessment.	Yes/No	<ul style="list-style-type: none"> ▪ Samples are collected in accordance with workplace procedures and consistent with sampling method used. ▪ Samples are packaged and delivered to winery in accordance with workplace procedures.
Element 5 Record and/or store information in a retrievable format.	Yes/No	<ul style="list-style-type: none"> ▪ Grape sampling information is recorded in accordance with workplace procedures.

_____ (Name of Apprentice)

is **Competent** / **Not yet competent** in Unit Standard 21957. (version 1)

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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