

## PRODUCE VINE FRUITS

**UNIT CODE:** HO/OS/HP/CR/04/3/B

### UNIT DESCRIPTION

This unit specifies the competencies required to participate in establishing and maintaining a vine fruits orchard. This includes applying food safety measures in land preparation, planting, weeding, nutrient application, control of pests and diseases, harvesting and post-harvest handling of fruits.

### ELEMENTS AND PERFORMANCE CRITERIA

<b>ELEMENT</b> These describe the key outcomes which make up workplace function.	<b>PERFORMANCE CRITERIA</b> These are assessable statements which specify the required level of performance for each of the elements. <i><b>Bold and italicized terms are elaborated in the range.</b></i>
1 Apply food safety measures in producing vine fruits	1.1 Orchard is established and maintained according to recommended <i><b>agronomic practices</b></i> and instructions given. 1.2 Standard operating procedures for preventing and mitigating food safety risks are implemented as per the identified food safety risks 1.3 <i><b>Food safety procedures</b></i> are followed in producing vine fruits 1.4 Possible <i><b>sources of food safety hazards</b></i> are identified and documented as per instruction
2 Prepare to produce horticultural fruit vines	2.1 <i><b>Tools, equipment, materials and supplies</b></i> are assembled based on the requirements of the job 2.2 <i><b>Occupational safety and health procedures</b></i> are adhered to according workplace procedures 2.3 Soil for analysis is sampled as per <i><b>soil sampling procedure</b></i> and instructions given. 2.4 Land for <i><b>fruit vines</b></i> production is prepared according to instructions given.
3 Produce fruit vines	3.1 <i><b>Trellis/ support system</b></i> is set up according to the type of fruit vine and instructions given. 3.2 Nutrients are applied to the nut trees based on the soil analysis report and instructions given. 3.3 Diseases, pests and physiological disorders of fruits are managed as per the workplace instructions
4 Complete production of fruit vines	4.1 Nuts are harvested in accordance with the instructions given. 4.2 <i><b>Post-harvest handling</b></i> of the fruits is carried out based on t instructions given

	<p>4.3 Fruit production records are kept as per workplace instructions</p> <p>4.4 Waste disposal is undertaken in accordance with workplace practices and instructions given</p>
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## RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

Variable	Range
1. Agronomic practices may include but not limited to:	<ul style="list-style-type: none"> <li>• Growing cycle and growing period</li> <li>• Rooting of cuttings</li> <li>• Optimizing soil conditions</li> <li>• Determining crop water needs</li> <li>• Application of nutrients</li> <li>• Control pests, diseases, physiological disorders and weeds</li> </ul>
2. Food safety procedures may include but not limited to	<ul style="list-style-type: none"> <li>• Hand washing</li> <li>• PPE</li> <li>• Personal hygiene</li> <li>• Clean as you go</li> </ul>
3. Sources of food safety hazards may include but not limited to:	<ul style="list-style-type: none"> <li>• Water</li> <li>• Growing media</li> <li>• Site</li> <li>• Organic and inorganic fertilizers</li> <li>• Agro-chemicals</li> </ul>
4. Food safety hazards may include but not limited to:	<ul style="list-style-type: none"> <li>• Chemicals</li> <li>• Heavy metals</li> <li>• Pesticides</li> <li>• Biological</li> <li>• Physical</li> </ul>
5. Tools may include but not limited to:	<ul style="list-style-type: none"> <li>• Hoes</li> <li>• Machetes</li> <li>• Secateurs</li> <li>• Shovels</li> <li>• Soil augur</li> <li>• Panga</li> <li>• Pegs</li> <li>• Hammer</li> <li>• Pruning saw</li> <li>• Bucket</li> </ul>

	<ul style="list-style-type: none"> <li>• Shears</li> <li>• Dibbler</li> </ul>
6. Equipment may include but not limited to:	<ul style="list-style-type: none"> <li>• Spray pumps</li> <li>• Watering cans</li> <li>• Hose pipes</li> <li>• Plough</li> <li>• Harrows</li> <li>• Ridger</li> <li>• Boom sprayer</li> <li>• Pruning saw</li> <li>• Wire strainer</li> <li>• Traps</li> <li>• Pipe sprinklers</li> <li>• Scouting flags</li> <li>• Storage tanks</li> <li>• Tractors</li> <li>• Bud count square</li> <li>• Meteorological equipment</li> </ul>
7. Materials and supplies may include but not limited to:	<ul style="list-style-type: none"> <li>• Seedlings /planting materials</li> <li>• Pesticides</li> <li>• Herbicides</li> <li>• Pheromones</li> <li>• Fertilizers</li> <li>• Staking sticks</li> <li>• Nails</li> <li>• Khaki paper bags size 3</li> <li>• Stationery</li> <li>• Manures</li> <li>• Measuring tape</li> <li>• Layout string</li> <li>• Shade nets</li> <li>• Translucent papers</li> <li>• Planting pots</li> <li>• Fencing wire</li> </ul>
8. Occupational safety and health procedures may include but not limited to:	<p>The practices to manage hazards from:</p> <ul style="list-style-type: none"> <li>• Fire</li> <li>• Use of tools</li> <li>• Chemical contamination and poisoning</li> </ul>
9. Soil sampling procedure may include but not limited to:	<p>The process of</p> <ul style="list-style-type: none"> <li>• soil collection,</li> <li>• packaging</li> <li>• labeling</li> <li>• submission soils for analysis</li> </ul>

10. Vine fruits may include but not limited to:	Varieties of : <ul style="list-style-type: none"> <li>• Grapes</li> <li>• Passion fruits</li> <li>• Dates</li> <li>• Kiwi</li> <li>• Water melon</li> <li>• Sweet melon</li> </ul>
11. Trellis/ support system may include but not limited to:	<ul style="list-style-type: none"> <li>• Support for climbing plants</li> <li>• It takes various shapes depending on the type of plants</li> <li>• The support system can take different forms e.g. life fences, trees, wire on posts</li> </ul>
12. Post-harvest handling includes but not limited to:	<ul style="list-style-type: none"> <li>• Removal of edible crop parts (e.g. nuts) from the plant</li> <li>• Basic cooling</li> <li>• Cleaning</li> <li>• Transporting</li> <li>• Sorting and grading</li> <li>• Weighing</li> </ul>

## REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

### Required skills

The individual needs to demonstrate the following skills:

- Record keeping
- Basic hygiene
- Tilling
- Measuring
- Leveling
- Gaping
- Pruning
- Spraying
- Produce handling
- Soil sampling
- Basic numeracy
- Communication

### Required knowledge

The individual needs to demonstrate knowledge of:

- Basic food hygiene practices
- Record keeping
- Basic nuts fruits orchard establishment and management
- Basic tools and equipment used of fruit vine production

- Basic soil sampling
- Basic soil conservation
- Basic agronomic practices in fruit vine production
- Basic maturity indices of fruits
- How to set up trellis/ support system
- Harvesting and post harvesting handling of fruits
- Basic production records
- Basic waste disposal
- Occupational safety and health
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## EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical Aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <p>1.1 Prepared planting land depending on the type of vine as instructed</p> <p>1.2 Established and maintained the orchard according to recommended <i>agronomic practices</i> and instructions given.</p> <p>1.3 Harvested and carried out post-harvest handling practices as instructed</p> <p>1.4 Observed safety measures by using Personal Protective Equipment (PPE ) and correct tools as per the instructions</p> <p>1.5 Observed food safety procedures as per instructions</p> <p>1.6 Documented food safety records as per instructions</p>
2. Resource Implications for competence assessment	<p>The following resources should be provided:</p> <p>2. 1 Access to relevant workplace where assessment can take place</p> <p>2. 2 Appropriately simulated environment where assessment can take place</p> <p>2. 3 Materials relevant to the proposed activity or tasks</p>
3. Methods of Assessment	<p>Competency may be assessed through:</p> <p>3.1 Observation</p> <p>3.2 Oral questioning</p> <p>3.3 Interviews</p> <p>3.4 Third party report</p>
4. . Context of Assessment	<p>Competency may be assessed:</p> <p>4.1 Off-the-job</p> <p>4.2 On-the-job</p> <p>4.3 Work placement -attachment,</p> <p>Off the job assessment must be undertaken in a closely simulated workplace environment.</p>

5. Guidance information for assessment	What can be assessed in Holistic assessment (with other units relevant to the industry sector, workplace and job roles) is recommended. Attitude is assessed alongside production of vine fruits
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