

Limited Credit Programme

Introduction to Post-Harvest Production (Level 3)

Target Programme: PR-30857 - 2678 v3 - NZC Horticulture (Level 3) Post Harvest v5

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	4 Months
Programme Title	PR-36058 - 2678 LCP v3 - Introduction to Post-Harvest Production (Level 3) v1		

Programme Requirements

A minimum of 20 credits must be completed from the unit standards for this programme.

A maximum of 26 credits can be selected.

(a maximum of 10 credits may be selected at Level 2)

Tutorial Days

Off-job training unit standards are noted with the number of days in the tutorial day/s column. The off-job tutorial for these units is optional and if the learner chooses to attend the day, then a tutorial training day fee will apply for each day.

Unit Standard Selection

20 Credits Required - **Follow the rules in grey shading** to make unit standard selection meet programme completion rules.

US	Unit Title	Tutorial Day/s <i>Tick box to charge for off-Job Tutorial Day</i>	Version	Level	Credits	Select US & Resource
Select a minimum of 20 credits, a maximum of 26 credits from the following. (A maximum of 10 credits may be selected at Level 2)						
11097	Listen actively to gain information in an interactive situation	1 ☐	6	3	3	
28650	Work in a team to achieve designated tasks in a primary industry operation		3	3	3	
17593	Apply safe work practices in the workplace		6	2	4	
29828	Describe horticulture product storage life and post-harvest treatments	1 ☐	2	3	5	
29830	Describe quality assurance standards, food safety regulations, and product compliance for a horticulture crop	1 ☐	2	3	5	
29841	Recognise plant pests, diseases, and disorders of a horticulture crop		2	3	5	

US	Unit Title	Version	Level	Credits	Select US & Resource
Post-Harvest Operational Tasks					
23355	Grade horticultural produce to pre-determined criteria	3	3	10	
29494	Clean down post-harvest equipment ready for changeovers	2	2	5	
29500	Pack graded horticultural produce and report problems	2	2	5	
29821	Carry out and monitor quality control procedures and input data in a post-harvest operation	2	3	8	
29832	Describe workflow management in a horticulture operation	2	3	5	
29833	Grade produce to pre-determined standards using a computerised system	2	3	10	
29837	Palletise produce and complete documentation	2	3	5	
29842	Select and prepare consumables for continuous post-harvest packing, and update inventory	2	3	5	
29844	Stack and store produce in a coolstore or other storage facility, clean surroundings and document cleaning schedule	2	3	5	
31195	Describe and apply operating procedures and the code of conduct to a work role in a primary industry organisation	1	3	5	
Post-Harvest Technical Skills					
21503	Manage the impact of change on own work in an organisation using competitive systems and practices	4	3	5	
21504	Apply quick changeover procedures in an organisation using competitive systems and practices	4	3	5	
23359	Maintain hygiene to ensure food safety in a horticulture workplace	3	2	5	
29824	Carry out maturity testing of crop samples	2	3	5	
Total				20	
Credit Summary					Selected
<i>(Min 20, Max 26 Credits)</i> Total Credits					

Resource Order Information

Learner Resource Order

- LR contains all unit standards selected from the Matrix to create a Learner Resource folder.

Learner Resource Order Delivery Details		
Send resource order to:	Selected	Name
Learner		
Workplace		
Other		
If Other enter Send to and Address details here:		

Assessor/Verifier Resource Order

- AVR contains Assessor Verifier Guides - you must select the AVR and the individual unit standards below to create the AVR folder content.

Assessor/Verifier Resource Order Delivery Details		
Send resource order to:	Selected	Name
Assessor/Verifier		
Workplace		
Other		
If Other enter Send to and Address details here:		

Resource ID	Resource Name	Select
RES-24357	LCP Introduction to Post-Harvest Production L3 AVR	
RES-23004	11097 v6 - Listen actively to gain information in an interactive situation L3 AVG	
RES-22635	17593 v6 - Apply safe work practices in the workplace L2 AVG	
RES-21490	21503 v4 - Manage the impact of change on own work in an organisation using competitive systems and practices L3 AVG	
RES-21493	21504 v4 - Apply quick changeover procedures in an organisation using competitive systems and practices L3 AVG	
RES-23375	23355 v3 - Grade horticultural produce to pre-determined criteria L3 AVG	
RES-23376	23359 v3 - Maintain hygiene to ensure food safety in a horticulture workplace L2 AVG	
RES-23232	28650 v3 (Hort) - Work in a team to achieve designated tasks in a primary industry operation L3 AVG	
RES-23377	29494 v2 - Clean down post-harvest equipment ready for changeovers L2 AVG	
RES-23378	29500 v2 - Pack graded horticultural produce and report problems L2 AVG	
RES-23379	29821 v2 - Carry out and monitor quality control procedures and input data in a post-harvest operation L3 AVG	
RES-22649	29824 v2 - Carry out maturity testing of crop samples L3 AVG	
RES-23446	29828 v2 - Describe horticulture product storage life and post-harvest treatments L3 AVG	
RES-23380	29830 v2 - Describe quality assurance standards, food safety regulations, and product compliance for a horticulture crop L3 AVG	
RES-23381	29832 v2 - Describe workflow management in a horticulture operation L3 AVG	
RES-23382	29833 v2 - Grade produce to pre-determined standards using a computerised system L3 AVG	
RES-23383	29837 v2 - Palletise produce and complete documentation L3 AVG	
RES-23384	29841 v2 - Recognise plant pests, diseases, and disorders of a horticulture crop L3 AVG	

Resource ID	Resource Name	Select
RES-23385	29842 v2 - Select and prepare consumables for continuous post-harvest packing, and update inventory L3 AVG	
RES-23386	29844 v2 - Stack and store produce in a coolstore or other storage facility, clean surroundings and document cleaning schedule L3 AVG	
RES-21802	31195 v1 - Describe and apply operating procedures and the code of conduct to a work role in a primary industry organisation L3 AVG	