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## PR-30857 - New Zealand Certificate in Horticulture (Level 3)

### – Post-Harvest

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Trainee Name: \_\_\_\_\_

Employer: \_\_\_\_\_ Date: \_\_\_\_\_

#### Programme Requirements: Total credits 72

All units must be completed in the Compulsory section and at least 60 credits from the Elective sections. The unit standards in the shaded (grey) rows are delivered by a training provider.

#### Compulsory – Off-job tutorial with on-job learning and assessment

Work as an effective member of a team including communication and interaction with team members and colleagues - 12 credits					
Unit Standard	Level	Credits	Unit Standard Title	Tutorial Day/s	Selections
9681	3	3	Contribute within a team or group which has an objective	1	✓
11097	3	3	Listen actively to gain information in an interactive situation		✓
9680	3	3	Communicate within a specified organisational context		✓
10791	2	3	Participate in an informal meeting		✓

#### Elective - Choose 60 credits from the unit standards listed

**Note:** To complete the Post Harvest qualification trainees **must choose one elective context:**

- Quality Control; or
- Coolstore Operator and Coordinator of Inwards Goods; or
- Laboratory Technician.

Post-Harvest- 60 credits					
Unit Standard	Level	Credits	Unit Standard Title	Tutorial Day/s	Selections
<b>ALL TRAINEES MUST COMPLETE</b>					
Carry out operational tasks within post-harvest production systems - 40 credits					
<b>1 Grade and pack product to predetermined criteria - 20 credits</b>					
Select a <b>minimum of 20 credits</b> from the following:					
23355	3	10	Grade horticultural produce to pre-determined criteria		

Unit Standard	Level	Credits	Unit Standard Title	Tutorial Day/s	Selections
29833	3	10	Grade produce to pre-determined criteria using a computerised system		
29500	2	5	Pack graded horticultural produce and close containers under close supervision		
23359	2	5	Maintain hygiene to ensure food safety in a horticulture workplace		
<b>2 Clean down post-harvest equipment and make ready for changeovers - 5 credits</b>					
29494	2	5	Clean down post-harvest equipment ready for changeovers under close supervision		√
<b>TRAINEES MUST CHOOSE ONE OF THE FOLLOWING CONTEXTS TO COMPLETE</b>					
<b>Quality Controller context:</b>					
<b>3. Carry out quality control - 15 credits</b>					
29821	3	8	Apply and monitor quality control procedures and input data in a post-harvest operation		√
29830	3	5	Demonstrate understanding of quality assurance standards, food safety regulations, and product compliance for a crop	1	√
29841	3	5	Recognise plant pests, diseases and disorders of a horticulture crop		√
<b>OR</b>					
<b>Coolstore Operators and Coordination of Inwards Goods context:</b>					
<b>3. Carry out operations in a cool store or other storage facility and inwards goods coordination - 15 credits</b>					
29844	3	5	Stack and store produce in a coolstore or other storage facility		√
10851	3	7	Operate a powered industrial lift truck (forklift)	1	√
29828	3	5	Demonstrate understanding of horticulture product storage life and post-harvest treatments	1	√
<b>OR</b>					
<b>Laboratory Technician context:</b>					
<b>3. Carry out maturity testing of crop samples- 15 credits</b>					
29824	3	5	Carry out maturity testing of crop samples		√
29830	3	5	Demonstrate understanding of quality assurance standards, food safety regulations, and product compliance for a crop	1	√
<b>Select a minimum of 5 credits from the following:</b>					
29825	3	5	Collect samples for crop maturity testing		
27207	3	5	Describe and carry out monitoring of plant pests and diseases		
29841	3	5	Recognise plant pests, diseases and disorders of a horticulture crop		

Unit Standard	Level	Credits	Unit Standard Title	Tutorial Day/s	Selections
<b>ALL TRAINEES MUST COMPLETE:</b>					
<b>4. Coordinate the availability of consumables from inventory for continuous post-harvest grading and packing -- 20 credits</b>					
<b>Select a minimum of 20 credits from the following:</b>					
23541	2	5	<i>Locate hazards, describe safety procedures, and demonstrate safe work practices in a rural workplace</i>		
29842	3	5	<i>Select and prepare consumables for continuous post-harvest packing, and update inventory</i>		
29832	3	5	<i>Demonstrate understanding of workflow management in a horticulture operation</i>		
29837	3	5	<i>Palletise produce and complete documentation</i>		
21504	3	5	<i>Apply quick changeover procedures in an organisation using competitive systems and practices</i>		
21503	3	5	<i>Manage the impact of change on own work in an organisation using competitive systems and practices</i>		
31195	3	5	<i>Describe and apply operating procedures and the code of conduct to a work role in a primary industry organization</i>		
<b>Total Credits:</b>			<b>Total Tutorial Days:</b>		