

Store vegetable crops

Level 2

Credits 3

Purpose This unit standard is for people working, or intending to work, in any kind of vegetable production. People credited with this unit standard are able to: demonstrate knowledge of storage requirements for vegetable crops; store a vegetable crop; and remove produce from the store.

Subfield Horticulture

Domain Vegetable Production

Status Registered

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Entry information Open.

Accreditation Evaluation of documentation and visit by NZQA and industry.

Standard setting body (SSB) Primary Industry Training Organisation

Accreditation and Moderation Action Plan (AMAP) reference 0032

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Special notes

- 1 *Workplace procedures* refer to oral 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; Employment Relations Act 2000; Resource Management Act 1991; Privacy Act 1993; Hazardous Substances and New Organism Act 1996 and related regulations; and Occupational Safety and Health Approved Codes of Practice.

Elements and performance criteria

Element 1

Demonstrate knowledge of storage requirements for vegetable crops.

Performance criteria

- 1.1 The effects of harvesting on plant tissues are explained in terms of crop storage and shelf life characteristics.
- 1.2 Storage methods are described in terms of how they can extend the life of harvested crops.
- 1.3 Storage of a vegetable crop is described in terms of industry accepted or specified procedures.

Range may include but is not limited to – product traceability, storage conditions, inventory management.

Element 2

Store a vegetable crop.

Performance criteria

- 2.1 The crop is prepared for storage in accordance with industry requirements or workplace procedures.
- 2.2 The crop is positioned in storage so it can be accessed when needed, and in a position to maximise storage life.
- 2.3 Records are kept of where produce is in the store so that it can be determined how long individual items have been in store.

Range may include but is not limited to – identification of product, inventory locations.
- 2.4 The store and produce are checked in accordance with workplace procedures to ensure that the store is functioning as designed, and that the produce is maintaining expected quality.

Element 3

Remove produce from the store.

Performance criteria

3.1 The specified produce is removed with no damage to plant, personnel or produce, and the stock lists are updated in accordance with workplace procedures.

Range may include but is not limited to – product labelling, product traceability, record keeping, maintaining product quality.

3.2 The store is cleaned and maintained so that it is ready for use next time and is in accordance with workplace procedures.

Please note

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact the Primary Industry Training Organisation <http://www.primaryito.ac.nz> if you wish to suggest changes to the content of this unit standard.