
FLORICULTURE

Store floriculture produce

level:	2
credit:	3
planned review date:	June 2008
sub-field:	Horticulture
purpose:	This unit standard is for people working, or intending to work, in any kind of floriculture. People credited with this unit standard are able to: demonstrate knowledge of storage requirements; store a floriculture crop; and remove produce from the store.
entry information:	Open.
accreditation option:	Evaluation of documentation and visit by NZQA and industry.
moderation option:	A centrally established and directed national moderation system has been set up by the Primary Industry Training Organisation.
special notes:	<i>Workplace procedures</i> mean work practice guidelines which meet the requirements of the Health and Safety in Employment Act 1992, other regulatory requirements, and their subsequent amendments.

Elements and Performance Criteria

element 1

Demonstrate knowledge of storage requirements.

performance criteria

- 1.1 The effects of harvesting on plant tissues are explained in terms of crop storage and vase life characteristics.
- 1.2 Storage methods are described in terms of how they can extend the life of harvested crops.

FLORICULTURE
Store floriculture produce

- 1.3 Storage of specific crops is described in terms of accepted workplace procedures.

element 2

Store a floriculture crop.

performance criteria

- 2.1 The crop is prepared for storage in accordance with workplace procedures.
- 2.2 The crop is positioned in storage so it can be accessed when needed, and in a pattern 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.
- 2.4 Storage facilities are maintained so that maximum storage benefits for the crop can be obtained.
- 2.5 The store and produce are checked regularly 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 Produce is removed with no damage to plant, personnel, or produce, and the stock lists are updated.
- 3.2 The store is cleaned and maintained so that it is ready for use next time in accordance with workplace procedures.

Comments on this unit standard

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

Please Note

FLORICULTURE

Store floriculture produce

Providers must be accredited by the Qualifications Authority or a delegated inter-institutional body before they can register credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by the Qualifications Authority 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 providers wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

This unit standard is covered by AMAP 0032 which can be accessed at <http://www.nzqa.govt.nz/site/framework/search.html>.