

Title	Maintain and monitor fruit temperatures for a harvested fruit crop		
Level	3	Credits	5

Purpose	This unit standard is for people working in fruit production. People credited with this unit standard are able to: minimise harvested fruit temperature in the orchard; handle and monitor fruit in accordance with cool chain requirements and keep records in accordance with workplace procedures.
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Classification	Horticulture > Fruit Production
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Available grade	Achieved
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Guidance Information

- 1 Range – one commercial fruit crop.
- 2 Definitions
Workplace procedures refer to verbal or written instructions to staff on procedures for the worksite and equipment.
Cool chain refers to a series of refrigerated processes to keep fruit cool from the day of harvest through to the end consumer.
- 3 Legislation relevant to this unit standard includes but is not limited to the Health and Safety in Employment Act 1992, and the Resource Management Act 1991.

Outcomes and performance criteria

Outcome 1

Minimise harvested fruit temperature in the orchard.

Performance criteria

- 1.1 Materials and equipment appropriate to the task being undertaken are selected.
- 1.2 The importance of keeping fruit flesh temperature down to minimum requirements is explained.
- 1.3 Harvested fruit in bins is covered with bin covers in accordance with workplace procedures.
- 1.4 Full bins are placed in approved shade shelters in accordance with workplace procedures.

Outcome 2

Handle and monitor fruit in accordance with cool chain requirements and keep records in accordance with workplace procedures.

Performance criteria

- 2.1 Temperature of harvested fruit is monitored in accordance with workplace procedures.
- 2.2 Temperature records are kept in accordance with workplace procedures.
- 2.3 Temperature records consist of ambient and fruit temperatures and include times and locations.
- 2.4 Temperature records include bin delivery times to packhouses or coolstores.
- 2.5 Fruit handling requirements and times meet minimum cool chain requirements.
- Range times for – fruit awaiting packing, packed fruit entering coolstore, packed fruit ex-coolstore, requirements for fruit in coolstore.

This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 July 2005	31 December 2022
Revision	2	24 February 2006	31 December 2022
Review	3	27 January 2022	31 December 2022

Consent and Moderation Requirements (CMR) reference

0032

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