
FRUIT PRODUCTION
Maintain and monitor fruit temperatures
for a harvested fruit crop

level:	3
credit:	5
planned review date:	July 2009
sub-field:	Horticulture
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.
entry information:	Open.
accreditation option:	Evaluation of documentation and visit by NZQA, industry and teaching professional in the same field from another provider.
moderation option:	A centrally established and directed national moderation system has been set up by the Primary Industry Training Organisation.
special notes:	<ol style="list-style-type: none">1 Range: one commercial fruit crop.2 Definitions <i>Workplace procedures</i> refer to verbal or written instructions to staff on procedures for the worksite and equipment. <i>Cool chain</i> 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.

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Elements and Performance Criteria

element 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.

element 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.

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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

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>.