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| Title | **Harvest citrus** | | |
| Level | **2** | **Credits** | **7** |

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| Purpose | These competency standards will ensure that the trainee is able to perform citrus harvesting as a field worker in local working conditions on citrus farm. |

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| Classification ISCED | 0811 Crop and livestock production |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

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| **Competency Unit** | | **Performance Criteria** | | **Knowledge & Understanding** |
|  | |  |  |  |
| **B1.** Citrus Picking / | | **P1.** Assess the best stage of fruit maturity for | | **K1.** Explain the importance and value of picking and harvesting |
| Harvesting | |  | harvesting | at the best time. |
|  | | **P2.** | Establish fine rind colour development and | **K2.** Appraise the fruit quality with timely picking. |
|  | |  | harvesting charts |  |
|  | | **P3.** | Determine the ideal time of harvesting and |  |
|  | |  | marketing for maintenance of quality as per |  |
|  | |  | requirements of the industry |  |
|  | | **P4.** | Identify the harvesting tools and effective use of |  |
|  | |  | picking kit |  |
|  | | **P5.** | Follow the personal safety and hygiene |  |
|  | |  | procedures as per recommendations. |  |
|  | | **P6.** | Maintain weighing methodology and standards |  |
|  | | **P7.** | Calibrate the weighing machine |  |
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| **B2.** Perform | | **P1.** Demonstrate different practices at post harvest | | **K1.** Establish the value of fruit quality on color, size and |
| Citrus Sorting | |  | level as per industry recommendations. | cosmetic look. |
|  | |  |  | **K2.** Demonstrate the importance of maintaining fruit quality at |
|  | | **P2.** | Sort the citrus fruit on quality and size basis. | farm. |
|  | | **P3.** | Check the biological infestation on fruit. |  |
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|  |  | **P4.** | Assess various injuries on harvested fruit. |  |
|  |  | **P5.** | Perform filling and temporary storage of citrus at |  |
|  |  |  | farm according to industry standard procedures |  |
|  |  | **P6.** | Advise shading and covering of citrus at farm level |  |
|  |  | **P7.** | Maintain the standard data sheets of fruit |  |
|  |  |  |  |  |
| **B3.** | Managing | **P1.** | Monitor the different quality characteristics of | **K1:** Describe the characteristics of different low grade (C and D) |
| Waste |  | fruit to maintain fruit grade for marketing | | citrus fruit as per industry standards |
|  |  | **P2.** | Demonstrate the methods of deteriorated fruit | **K2:** Describe the possible causes of fruit deterioration |
|  |  | burying as per industry standards. | |  |
|  |  | **P3.** | Maintain chart of each grade. |  |
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