



**Australian Government**

# **Assessment Requirements for AHCPHT416 Manage mushroom crop development**

**Release: 1**

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## Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 6.0.

## Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has managed mushroom crop development on at least two occasions, and has:

- maintained environment within parameters for production
- recorded, analysed and adjusted temperature, relative humidity and carbon dioxide content
- monitored and managed growing room conditions, watering and flush development of mushroom crops
- identified stages of growth and development, and factors impacting on yields and mushroom quality
- identified the interdependency of stages of growth, and impact of early stages of production cycle on production results
- recorded pest and disease status, and documented harvest process and areas for improvement
- developed work schedules.

## Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- principles and practices of mushroom crop development, including:
  - available options of additives to irrigation water to promote mushroom quality, and the main considerations of their use
  - basic understanding of air conditioning principles, particularly relative humidity
  - casing function, application and depth and surface structure requirements
  - desirable physical, biological and chemical characteristics of casing

- Hazard Analysis and Critical Control Points (HACCP), quality systems, emergency procedures, organisational structure and workplace communication channels and protocols
- goals and sub-stages of Phase II substrate preparation, and impact of Phase II on yields and quality
- growth phases of a mushroom crop, and interactions that occur between the compost, casing, environmental factors, such as temperature, water, relative humidity and carbon dioxide, and growth of the mushroom
- how nature of casing and the appearance and quantity of mycelium growth in casing affect the number, distribution and quality of fruit bodies formed
- impact of mushroom numbers and size on picking and quality
- industry and workplace awards and conditions
- management impacts of supplementing at spawning or casing
- management requirements of casing, including Compost Added at Casing (CAC) or Casing Inoculums (CI)
- overview of Phase I substrate production and its impact on yields and quality
- food safety standards, legislation and industry codes of practice relevant to managing mushroom crop development
- site quarantine protocols.

## Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
  - a workplace setting or an environment that accurately represents workplace conditions
- specifications:
  - food safety standards, legislation and industry codes of practice relevant to managing mushroom crop development
  - site quarantine protocols
- relationships:
  - appropriate personnel, pickers, waterers
- timeframes:
  - according to job requirements.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

## Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>