

LANAgM26 SQA Unit Code H58K 04

Plan and manage the storage of harvested crops



Overview

This standard covers the planning and management of the storage of harvested crops following post harvest activities.

Crops may include root crops grass, arable crops, vegetables, herbs, flowers or fruit. Types and length of storage times will vary according to the type of crop and market/customer requirements

This standard is suitable for those who have overall responsibility for the management of harvested crops in storage.

LANAgM26 SQA Unit Code H58K 04

Plan and manage the storage of harvested crops

Performance criteria

- You must be able to:*
- P1 select storage methods which are appropriate to the crops being harvested, their final destination, customer/market requirements
 - P2 ensure availability of suitable storage facilities and transport equipment
 - P3 produce plans for the storage of crops
 - P4 manage the transportation and storage process to ensure all activities meet requirements
 - P5 manage the environment and the condition of the crops to ensure they are maintained at an optimum quality
 - P6 ensure required levels of hygiene and bio-security are maintained
 - P7 evaluate the effectiveness of the storage against the plan
 - P8 ensure working methods promote health and safety and are consistent with relevant legislation and codes of practice
 - P9 ensure appropriate records are maintained and stored as required by relevant legislation and the organisation

LANAgM26 SQA Unit Code H58K 04

Plan and manage the storage of harvested crops

Knowledge and understanding

You need to know and understand:

- | | |
|-----|---|
| K1 | the different purposes for storing crops to meet customer/market requirements |
| K2 | how the needs of crops differ in terms of their transportation and storage |
| K3 | how to develop a management plan for the storage of crops |
| K4 | requirements of the storage area with regard to the crop being stored (e.g. space required, layout, preparation, pest control, environmental conditions, access, security, hygiene and biosecurity) |
| K5 | the different methods of moving and transporting crops and relevant legislation (e.g. manual handling regulations, lifting equipment regulations) |
| K6 | requirements for monitoring the environment and condition of the stored crops |
| K7 | actions required if pests, damage or contamination is reported |
| K8 | how to assess the storage process against the management plan |
| K9 | likely cause of deviations from plans and their impact on the storage process |
| K10 | your responsibilities under relevant environmental, health and safety and food hygiene legislation, codes of practice and company policies |
| K11 | appropriate records to be kept and how long they should be retained |

LANAgM26 SQA Unit Code H58K 04

Plan and manage the storage of harvested crops

Glossary

Crops could include:

- root crops
- grass
- arable crops
- vegetable
- herbs
- flowers
- fruit

LANAgM26 SQA Unit Code H58K 04

Plan and manage the storage of harvested crops

Developed by	Lantra
Version number	4.0
Date approved	January 2013
Indicative review date	January 2018
Validity	Current
Status	Original
Originating organisation	Lantra
Original URN	LANAgM32
Relevant occupations	Farmer; Farm Manager; Horticulture production manager
Suite	Agricultural Management; Horticulture
Key words	crops; plants; harvest; store
