# LANH52 - SQA Unit Code H5A4 04
Carry out post-harvest activities

## Overview

This standard covers activities which are carried out following harvesting. It could include activities such as selection, cleaning, drying, pre-storage treatments, grading, quality control, packing and labelling. The types of preparation activities will depend on the crop involved and the customer or market requirement.

You will be working in accordance with instructions and specifications.

This standard is suitable for anyone who carries out post-harvest operations to prepare a harvested crop for transfer to customer or storage.

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## Performance criteria

*You must be able to:*

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| P1 | select, prepare, use and maintain equipment in a safe, clean and effective condition throughout |
| P2 | carry out post-harvest activities in accordance with specifications |
| P3 | check prepared crop meets specification requirements |
| P4 | identify harvested produce that does not meet specification requirements and take the appropriate action |
| P5 | maintain effective communication with colleagues and others involved in the process throughout |
| P6 | maintain suitable levels of hygiene and biosecurity when carrying out activities |
| P7 | follow organisational and industry environmental good practice to minimise environmental damage |
| P8 | deal with waste safely and correctly in accordance with legislation |
| P9 | carry out all work in accordance with relevant environmental and health and safety legislation, risk assessment requirements, codes of practice and company policies |
| P10 | keep accurate and up-to-date records as required by relevant legislation and the organisation |

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## Knowledge and understanding

*You need to know and understand:*

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|---|---|
| K1 | types of equipment and machinery required for post-harvest activities and how to prepare, maintain and use these safely and effectively, including the use of new technology |
| K2 | how to carry out required post-harvest activities in line with specifications |
| K3 | how to identify harvested produce that does not meet specifications and the appropriate action to take |
| K4 | the importance of maintaining effective communication with those involved in the work |
| K5 | the importance of maintaining hygiene and bio-security during post harvest operations, and the methods for achieving this |
| K6 | methods for the recycling or disposal of waste created by post-harvest activities |
| K7 | your responsibilities under relevant environmental and health and safety legislation, codes of practice and company policies |
| K8 | the records which must be maintained |

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## Glossary

Equipment could be manual or mechanical

Post-harvest activities:

- selection
- grading
- trimming
- packing/containering
- labelling
- cleaning
- drying
- pre-storage treatments
- quality control

Specifications:

- schedules
- method statements
- Standard Operating Procedures (SOPs)
- manufacturers guidelines
- customer requirements
- crop requirements

Instructions could be verbal or written.

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| **Originating organisation** | Lantra |
| **Original URN** | LANAgC12 |
| **Relevant occupations** | Nursery Worker; Fruit and Vegetable Production Worker; Packer; General Farm Worker |
| **Suite** | Agricultural Crop Production; Horticulture |
| **Key words** | selecting; grading; trimming; packing; labelling; cleaning; drying; pre-storage treatments; quality control |