|  |  |
| --- | --- |
| Title | **Carry out harvesting and post-harvest management** |
| Level | **3** | **Credits** | **24** |

|  |  |
| --- | --- |
| Purpose | These competency standards will ensure that the trainee is able to pick the ripened chilli and their subsequent drying and storage |

|  |  |
| --- | --- |
| Classification ISCED | 0811 Crop and livestock production |

|  |  |
| --- | --- |
| Available grade | Competent / Not yet competent |

|  |  |
| --- | --- |
| Modification history | N/A |

|  |  |  |
| --- | --- | --- |
| **Competency Unit** | **Performance criteria** | **Knowledge & Understanding** |
| **F-1:** Recognize the picking stage and pick the ripened chillies properly | **Trainee will be able to:****P1.** Identify picking stages on the basis of ripening of pods**P2.** Decide on the picking time**P3.** Determine the number of pickings required**P4.** Differentiate between mature and immature pods **P5.** Distinguish between damaged and normal pods **P6.** Understand the different types of damages to chillipods**P7.** Manage immature and damaged chillies**P8.** Pick chillies properly**P9.** Adopt precautionary measures during picking**P10.**Handle the mature chillies while picking from the plant**P11.**Recognize the damaged pods on the chilli plant**P12.**Handle the damaged chillies separately | **Trainee will be able to describe and explain:****K1.** The importance of picking in determining chilli quality**K2.** The number of possible pickings**K3.** Importance of suitable timing of picking**K4.** Difference between ripened, damaged and immature pods**K5.** Procedures to handle immature and damaged chillies**K6.** Types of damages in chillies**K7.** Impact of damaged pods on the quality of chilli lot**K8.** Procedures for picking without causing damage to pods**K9.** The impact of improper picking on the quality of chilli produce ultimately**K10.**Impact of handling damaged chillies separately |

|  |  |  |
| --- | --- | --- |
| **F-2:**Pack and transport the chillies to the drying area | **Trainee will be able to:****P1.** Select suitable containers for carrying fresh/mature chilies like wooden/plastic baskets, cotton/jute bags**P2.** Calculate the cost effectiveness of freshly harvested chilli carrier**P3.** Determine the impact of carrier on damaging of chilli**P4.** Bag the chillies properly to minimize damages during transportation**P5.** Select suitable means of transport like self carry, donkey cart etc to reduce damages on the basis of distance, cost etc.**P6.** Calculate the cost effectiveness of different types of transport for freshly harvested chillies**P7.** Determine the impact of transport on inducing any damage to chilli pods**P8.** Transport chillies from growing field to the drying area**P9.** Manage the freshly picked chillies during unusual weather e.g. rains | **Trainee will be able to describe and explain:****K1.** Impact of suitable collecting containers for chilies**K2.** Suitable procedure of chilli bagging**K3.** Appropriate means to transport chillies to the drying area**K4.** Impact of improper transport on the quality and physical injury of chilies**K5.** Calculations to determine the cost effectiveness of freshly harvested chilli carriers and its transportation to drying areas**K6.** Type of damages likely to be occurred during transportation**K7.** Information about weather forecasting at time of transportation**K8.** Handling of fresh chillies in unusual weather |
| **F-3:** Undertake drying by following suitable procedures | **Trainee will be able to:****P1.**Identify the suitable areas for the drying of chillies**P2.**Identify the suitable drying surface that may help | **Trainee will be able to describe and explain: K1.**Introduction to drying surfaces |
|  | the removal of moisture and maintain the hygiene of produce**P3.**Prepare a suitable drying surface or use of other means of drying**P4.**Identify the surface which is unhygienic for drying purpose**P5.**Dry chillies on green net or other sheets**P6.**Distinguish between saline and non-saline surfaces**P7.**Dry chillies upto the suitable moisture level by following Good Drying Practices (GDP). These may include minimize human/animal interference at drying field, ensure single layer of produce during drying etc.**P8.**Handle chillies during night at the time of drying**P9.**Recognize the undesirable chillies such as discoloured, cracked, viscera open, viscera bored and black spotted pods**P10.**Separate the undesirable chillies from the drying field**P11.**Determine moisture content in chillies during and after drying**P12.**Maintain hygienic conditions during drying**P13.**Recognize the completion of drying period on the basis of moisture, colour etc | **K2.**Effects of different drying surfaces on chilli quality **K3.**Identification and best utilization of drying surface **K4.**Impact of optimization the drying practices**K5.**Good Drying Practices (GDP)**K6.**Effect of improper drying on chilli quality**K7.**Knowing the completion stage of drying**K8.**Relationship of environmental factors with drying period**K9.**Importance of sorting the damaged pods Importance of handling of damaged pods separately |
| **F-4:** Pack the dried chillies in suitable material and transport to the godowns or market | **Trainee will be able to:****P1.**Select suitable packing material for dried chilies like jute /cotton bags etc that may help to prevent any possible damage to dried pods during transportation**P2.**Pack chillies by using appropriate procedures to avoid over filling, damaging etc**P3.**Transport chilli bags from drying field to storage godowns and/or markets with precautionary measures to avoid overloading, delay etc.**P10.**Calculate the cost effectiveness of dried chilli carrier**P11.**Determine the impact of carrier on physical injury to chilli**P12.**Bag the chillies properly to minimize damages during transportation**P13.**Select suitable means of transport like self carry, donkey cart etc to reduce damages on the basis of distance, cost etc.**P14.**Calculate the cost effectiveness of transport**P15.**Determine the impact of transport on physical injury to chilli pods**P16.**Transport chillies from drying area to godown/markets | **Trainee will be able to describe and explain: K1.**Suitable packing materials for chillies **K2.**Good practices for packing of chilli pods**K3.**Importance of packaging in maintaining chilli quality**K4.**Proper transportation of chillies from drying field to godowns**K5.**Calculation of cost effectiveness of dried chilli carrier and its transportation**K6.**Impact of improper transportation on prevention of damage to chilli |

|  |  |  |
| --- | --- | --- |
| **F-5:** Store chillies under proper conditions | **Trainee will be able to:****P1.**Inspect the storage site to check its suitability for the storage of dried chillies**P2.**Check the site for insect pests**P3.**Identify insect pest species at storage site**P4.**Identify type of rodents presence at storage site**P5.**Inspect the storage site for proper ventilation**P6.**Check that the storage area is suitable for fumigation**P7.**Ensure that acceptable levels of humidity and temperature**P8.**Measure the total storage area**P9.**Apply suitable contact insecticide to disinfect/disinfest the storage site if required**P10.**Pack and tag the chilli lots to include the details like date of entry, persons involved etc.**P11.**Store chillies under proper conditions to retain chilli quality and wholesomeness and to keep them free from insects, rodents and microbial infestation etc.**P12.**Undertake the periodic inspection of stores to ensure chilli quality | **Trainee will be able to describe and explain: K1.**Impact of storage conditions on chilli quality**K2.**Inspection and selection of the site for storage of chillies**K3.**Packing and tagging the chilli lots **K4.**Storage of chillies under proper conditions **K5.**Management of periodic inspection of stores**K6.**Importance of periodic inspection of stores to ensure chilli quality**K7.**Influence of humidity and temperature on storage of chillies |