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

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

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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** |
| **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 chilli  pods  **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 |

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| **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 |

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| **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 |