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| Title | **Pack and store citrus** | | |
| Level | **2** | **Credits** | **14** |

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| Purpose | These competency standards will ensure that the trainee will be able to perform citrus packing and storage for high end local markets and export in citrus processing unit conditions. |

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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** **and** **Understanding** |
| **C1:** Monitoring filling and labeling of boxes | **P1:** Explain different types of citrus packaging required for different markets  **P2:** Demonstrate different standard methods of packing and packaging  **P3:** Observe standard packing to comply net weight  **P4:** Label the product/ boxes  **P5:** Fix industry standard Codes on packaging of certified and non certified product  **P6:** Label of packing following markets demands and direction in accordance with industry standards  **P7:** Pack fruit with separation sheets to avoid injuries and absorbing shocks | **K1:** Explain identification of different types of fruit packaging  **K2:** Explain the different types of packaging material needed for export markets  **K3:** Explain the coding of Global certified and non certified products  **K4:** Explain the use of water resistant separation sheets and packaging materials |
| **C2:** Weight & quality check | **P1:** Identify standard packaging weights to comply market demand.  **P2:** Select calibrated digital balanced weighing machine.  **P3:** Demonstrate the Operation and maintenance procedures of weighing machine | **K1:** Explain the weight system and packing weights existing in the export markets  **K2**: Explain calibration and weight balancing procedures  **K3:** Explain machine operation and maintenance activities and schedules |

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|  | **P4:** Maintain data and quality sheets according to industry standards |  |
| **C3:** Stock Keeping | **P1:** Demonstrate different methods of stock keeping that comply with industry standards  **P2:** Maintain stock register and preparation of fruit inventory report according to industry standard  **P3:** Prepare stock report | **K1:** Explain stock keeping processes  **K2:** Explain processes for maintaining fruit stock register |
| **C4:** Final Fruit Loading for market | **P1:** Use industry standard procedures to maintain fruit stock for export  **P2:** Perform final quality inspection using industry standard criteria  **P3:** Explain the advantages and disadvantages of different modes of transportation  **P4:** Demonstrate industry standard of loading procedures  **P5:** Carryout quarantine inspection of loading fruit and containers in compliance with industry standards  **P6:** Assess the loading capacity of each container according to standard procedures | **K1:** Explain fruit stock keeping and quality inspection  **K2:** Observing standard loading procedures and quarantine inspection |
| **C5:** House Keeping | **P1:** Perform housekeeping of storage and loading premises according to the organisations operational | **K1:** Describe standard housekeeping procedures for citrus processing industry |

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|  | standards  **P2:** Observe sanitary and phyto-sanitary practices directed in FSMS and other food legislations  **P3:** Implement Integrated Pest Management System in the processing and storage according to industry standards | **K2:** Explain SPS guidelines and Food Safety Management Systems  **K3:** Describe Integrated Pest Management (IPM) |