

CROP HARVESTING

ISCED UNIT CODE: 0811 351 05B

UNIT CODE: AGR/CU/EXT/CR/03/4/B

RELATIONSHIP TO OCCUPATIONAL STANDARDS:

This unit addresses the unit of competency: Harvest the crop

DURATION OF UNIT: 50 hours

UNIT DESCRIPTION

This unit specifies the competencies required to harvest a crop. It includes preparing to harvest, harvesting, caring out post-harvesting operations, evaluation of crop produce, forage conservation, and complete crop harvesting

SUMMARY OF LEARNING OUTCOMES

1. Prepare to harvest the crop
2. Harvest the crop
3. Carry out post-harvest operations
4. Evaluate the produce
5. Conserve forage
6. Complete crop harvesting

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Methods of Assessment
1. Prepare to harvest the crop	<ul style="list-style-type: none">• Tools, equipment, materials and machinery used in harvesting (types, use, repair and maintenance)• Crop maturity (definition and determination)• Occupational Safety and health• Produce storage• food safety practices• Post-harvest pests and diseases management• Produce handling	<ul style="list-style-type: none">• Short Q & A• Practical Demonstration• Oral demonstration• Observation• Written tests• Field visits reports
2. Harvest the crop	<ul style="list-style-type: none">• Various crop Harvesting (timing and methods)• Good agricultural practices	<ul style="list-style-type: none">• Practical Demonstration• Field visit report

	<ul style="list-style-type: none"> • tools, equipment and machines • Safety precautions • Produce quality management • Market demand 	<ul style="list-style-type: none"> • Oral demonstration • Observation • Third party report • Written tests
3. Carry out post-harvest operations	<ul style="list-style-type: none"> • Post-harvest management practices (drying, cleaning, sorting, grading, treating, weighing, packaging and storage) • Food safety and hygiene • Stores management • Produce handling 	<ul style="list-style-type: none"> • Short Q & A • Practical Demonstration • Oral demonstration • Third party report • Observation • Field visit report
4. Evaluate the produce	<ul style="list-style-type: none"> • Produce quality parameters (colour, taste, size, texture, shape and moisture content) • Crop yield parameters (weight, volume and numbers/pieces) per unit area. 	<ul style="list-style-type: none"> • Short Q & A • Practical Demonstration • Oral demonstration • Third party report • Observation • Field visit report
5. Conserve forage	<ul style="list-style-type: none"> • Forage preparation and conservation • Tools, equipment and machines (identification and use) used in forage conservation • Safety precautions (animal and human health, and soil effects) 	<ul style="list-style-type: none"> • Short Q & A • Practical Demonstration • Oral demonstration • Observation • Field visits report • Third party report
6. Complete crop harvesting	<ul style="list-style-type: none"> • Tools, equipment and machines (cleaning, serving, repair, maintenance and storage) 	<ul style="list-style-type: none"> • Practical Demonstration • Observation • Oral demonstration

	<ul style="list-style-type: none"> • Workplace policy (sorting and collecting recyclable waste, and recording) • Surplus materials storage (e.g. sacks crates, nets, cartons, twines etc.) • Record keeping • Stores management 	<ul style="list-style-type: none"> • Field visits • report • Third party report • Written tests
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Suggested Methods of instructions

- Practical demonstration of tasks by trainer.
- Practice by trainees.
- Observations, comments and corrections by trainers.
- Instructor led facilitation of theory.
- Field visits
- Attachment
- Projects

Recommended Resources for 25 Trainees

- Workplace policy
- Occupational health and safety regulations manual
- Equipment manufacturer's specifications and instructions.
- Tools, equipment, materials and machines
 - Tools:
 - Fork-jembe
 - Hoe
 - Knives
 - Panga
 - Sickle
 - Equipment:
 - Balances
 - Wheelbarrow
 - Materials:
 - Baskets
 - Crates/cartons
 - Sacks/bags
 - Twines
 - Machinery:
 - Balers
 - Combine harvester
 - Forage harvester

- Mowers
- Potato harvesters

Recommended Resources for 25 Trainees

- Occupational Safety and Health Act of 2007
- Standard operating and/or other workplace procedure manuals
- Tools, equipment and materials manufacturer's manuals
- Livestock production manual (LPM)