

PROCESS PASSION FRUITS

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UNIT DESCRIPTION

This unit specifies the competencies required to process passion fruits. It involves preparing the passion fruit processing unit, sourcing passion fruits, preparing the fruits for processing, preparing passion fruit products, packaging the products, maintaining the quality of the passion fruit products, and, management of passion fruit processing wastes

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
These describe the key outcomes which make up workplace function (to be stated in active)	These are assessable statements which specify the required level of performance for each of the elements (to be stated in passive voice) <i>Bold and italicized terms are elaborated in the Range</i>
1. Prepare passion fruit processing unit	1.1 Passion fruit processing tools and equipment are identified, acquired and assembled as per the processing requirements 1.2 Personal and general hygiene protocols are observed according to food safety standards and workplace instructions 1.3 Passion fruit processing unit is set up as per the processing and food safety requirements
2. Source passion fruits	2.1 Passion fruits quality parameters are determined according to processing requirements. 2.2 Suppliers are identified and contracted based on required volumes, quality and agreed prices. 2.3 Passion fruits are collected or received, weighed and

	<p>stored as per supplier contractual agreements and workplace instructions.</p> <p>2.4 Supplied passion fruits are paid as per the contractual agreements and work place instructions</p>
3. Prepare passion fruits for processing	<p>3.1 Occupational safety and health standards (OSHS) are observed according to workplace instructions.</p> <p>3.2 Passion fruits are graded and sorted based on quality parameters, processing and market requirements.</p> <p>3.3 Graded and sorted <i>passion fruits are cleaned</i> and weighed based on food safety and market requirements.</p> <p>3.4 <i>Passion fruits rejects</i> are disposed of as per the food safety standards, market and workplace instructions</p>
4. Prepare passion fruit products	<p>4.1 <i>Types of passion fruit products</i> are identified based on the market requirements</p> <p>4.2 Passion fruit products are produced according to the market requirements and in line with the food safety standards</p> <p>4.3 Processing unit, tools and equipment are maintained as per the food safety standards and work place instructions</p>
5. Package passion fruit products	<p>5.1 <i>Packaging materials</i> are identified, acquired and prepared as per industry standards.</p> <p>5.2 Passion fruit products are packaged, weighed and labeled as per food safety standards and market requirements</p> <p>5.3 Packaged passion fruits products are stored as per food safety standards and logistical needs.</p> <p>5.4 Batching of packaged products is carried out as per market requirements and food safety standards.</p>
6. Maintain passion fruit product quality	<p>6.1 Product quality standards are identified and observed based on market and food safety requirements</p>

	<p>6.2 Qualitychecks are conducted as per the food safety standards and processing requirements</p> <p>6.3 Quality checks recommendationsare applied as perworkplace instructions and food safety standards</p>
7. Manage processing wastes	<p>7.1 Wastes are identified based on market requirements and food safety standards</p> <p>7.2 <i>Waste management procedures</i> are applied as per environmental conservation and safety regulations</p>

RANGE

This section provides work environments and conditions to which the performance criteria apply.

It allows for different work environments and situations that will affect performance.

VARIABLE	RANGE
1. Passion fruits quality parameters include but are not limited to	<ul style="list-style-type: none"> • Color • Disease and pest free • Maturity • Shape • Size • Visual appearance
2. Passion fruits are cleaned may include but not limited to:	<ul style="list-style-type: none"> • Bathing • Drying • Sterilization • Wiping.

3. Passion fruit rejects include but not limited to;	<ul style="list-style-type: none"> ● Oversized fruits ● Undersized fruits ● Shriveled fruits ● Broken fruits ● Unripe fruits ● Over ripen fruits ● Diseased fruits ● Bruised fruits
4. Types of passion fruit products may include but are not limited to:	<ul style="list-style-type: none"> ● Fresh fruit ● Jam ● Juice ● Pulp/ Extract/ Concentrate/ Puree
5. Processing tools and equipment may include but are not limited to:	<ul style="list-style-type: none"> ● Boiling vessel ● Blenders ● Juicers ● Strainers ● Weighing scales ● Trolley
6. Processing wastes may include but are not limited to:	<ul style="list-style-type: none"> ● Seeds ● Peels ● Waste water
7. Packaging materials may include but are not limited to:	<ul style="list-style-type: none"> ● Jars ● Bottles ● Cartons ● Nets ● Drums / Barrels ● Tetra packs

8. Personal and general hygiene protocols may include but are not limited to:	<ul style="list-style-type: none"> • Covering hair • Disinfecting hands • Clipping nails • Wearing PPEs • Using footbaths • Observing restriction signage • Hand washing • Cleaning of floors, premises and worktop surfaces
9. Waste management procedures may include but are not limited to:	<ul style="list-style-type: none"> • Collection of wastes • Separation of wastes • Treatment • Recycling • Reusing • Reducing waste • Transported • Safe disposal

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required Skills

The individual needs to demonstrate the following skills;

- Communication
- Operation of juice processing machines and equipment
- Fruit sorting, grading and cleaning
- Numeracy
- Passion fruit productsprocessing
- Packaging and branding
- Pulping
- Quality control

- Record keeping
- Store management

Required Knowledge

The individual needs to demonstrate knowledge of:

- Certification requirements and standards for passion fruit processing
- Passion fruit quality
- Food hygiene and hazard control points
- Fruit cleaning procedures
- Fruit grading and sorting
- Fruit packaging and storage
- Fruit processing steps and procedures
- Fruit processing tools and equipment
- Handling of waste
- Juice packaging requirements, methods and procedures
- Juice storage facility management
- Food safety standards
- Personal hygiene
- Passion fruit product quality standards
- Record keeping

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical Aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Determined passion fruits quality parameters according to processing requirements 1.2 Graded and sorted passion fruits based on quality parameters. 1.3 Cleaned passion fruits based on market and processing requirements 1.4 Produced passion fruit products based on processing and food
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	<p>safety requirements.</p> <p>1.5 Packaged passion fruit products according to market requirements and food safety standards</p> <p>1.6 Applied personal and general hygiene protocols according to food safety standards and workplace instructions</p>
2. Resource Implications	<p>The following resources should be provided:</p> <p>2.1 Access to passion fruit processing facility</p> <p>2.2 Appropriately simulated environment where assessment can take place</p> <p>2.3 Tools, equipment, materials and supplies relevant to passion fruit processing</p>
3. Methods of Assessment	<p>Competency in this unit may be assessed through:</p> <p>3.1 Observation</p> <p>3.2 Practical test</p> <p>3.3 Portfolio of evidence</p> <p>3.4 Term project</p> <p>3.5 Oral questioning</p> <p>3.6 Third party report</p> <p>3.7 Written tests</p>
4. Context of Assessment	<p>Competency may be assessed:</p> <p>4.1 on the job</p> <p>4.2 In a simulated work environment</p>
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.