

Open Awards Qualification Unit



This unit forms part of a regulated qualification.

1 Unit Details

Unit Title:	Store and Monitor Crops
Unit Reference Number:	T/650/0167
Level:	2
Credit Value:	5
Minimum GLH:	44

2 Learning Outcomes and Criteria

Learning Outcome (The Learner will):	Assessment Criterion (The Learner can):
1. Understand storage methods for harvested crops.	1.1 Explain how to prepare a range of harvested crops for storage.
	1.2 Summarise the risks to crops during storage.
	1.3 Explain different storage requirements for a range of harvested crops.
	1.4 Explain how to maintain the safety and security of stored crops.
	1.5 Explain bio-security risks to crops during storage.
	1.6 Describe common measures for: <ul style="list-style-type: none"> Minimising pest damage to crops. Preventing environmental damage to crops during storage.
	1.7 Describe the signs of common pests.
	1.8 Explain ways to minimise the impact of pests on stored crops.
	1.9 Explain common bio-security measures employed in the storage of crops.
2. Be able to prepare appropriate storage areas for harvested crops.	2.1 Clean the area ready for use.
	2.2 Ensure the layout is suitable for human access and crop storage.
	2.3 Prepare appropriate storage areas for harvested crops according to instructions and needs.
	2.4 Follow bio-security measures for crop storage areas.

	2.5	Put in place measures to <ul style="list-style-type: none"> Minimise damage to stored crops from common pests Maintain the safety and security of humans and stored crops.
3. Be able to store harvested crops safely and appropriately.	3.1	Arrange harvested crops appropriately in the storage area in accordance with instructions.
	3.2	Select appropriate equipment for the task in hand.
	3.3	Use equipment safely and appropriately.
	3.4	Leave the storage area in a clean and secure state.
	3.5	Maintain health and safety during crop storage.
	3.6	Follow appropriate bio-security measures and controls when storing crops.
4. Understand about crop monitoring.	4.1	Describe methods of conducting routine inspections that include: <ul style="list-style-type: none"> Environmental conditions Condition of crops.
	4.2	Explain reasons for conducting routine inspections of: <ul style="list-style-type: none"> Environmental conditions Conditions of crops.
	4.3	Describe common types of long and short-term damage to crops and storage facilities.
	4.4	Explain the bio-security measures and controls in place for crop monitoring.
5. Be able to monitor stored crops.	5.1	Carry out appropriate monitoring activities for stored crops.
	5.2	Complete monitoring records appropriately and accurately.
	5.3	Report issues and damage related to: <ul style="list-style-type: none"> Crops Storage facilities to appropriate people in a timely fashion.
6. Know the health and safety and environmental regulations and codes of practice relevant to crop storage.	6.1	Identify the: <ul style="list-style-type: none"> Legislation Codes of practice Environmental regulations Food hygiene regulations that apply to the monitoring and storage of harvested crops.
	6.2	State the health and safety legislation that applies to crop monitoring and storage.
	6.3	Explain the information recording and reporting procedures that apply to crop bio-security.

Assessment guidance

The range of harvested crops includes, but is not limited to: animal fodder crops, root crops, grass, arable crops, vegetables, herbs, flowers and fruit.