
Citrus Orchard Foreman Occupational Learning

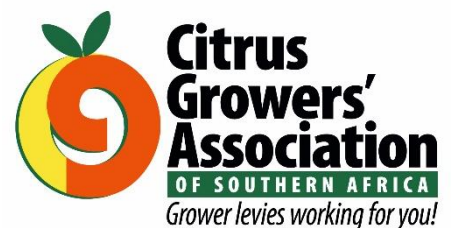
Formative Activities
Assessment Guide

H1:
Harvest Orchard
Hygiene

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Activity F1 – Workplace Orchard Hygiene

Answer the following questions based on the farm you are completing your work experience at:

1. Who manages orchard sanitation?

Pertinent Information	Marks Awarded:
Personnel responsible for orchard sanitation	2

2. How often are orchard hygiene practices performed?

Pertinent Information	Marks Awarded:
Regularity of orchard hygiene practices	1

3. What orchard sanitation practices are performed?

Pertinent Information	Marks Awarded:
Orchard sanitation practices performed (e.g. Clearing dead fruit, mowing grass).	4

4. Who manages waste disposal at your farm?

Pertinent Information	Marks Awarded:
Personnel responsible for waste management	2

5. How does your farm dispose of biodegradable waste?

Pertinent Information	Marks Awarded:
Method of waste disposal (e.g. chopping up and drying, burying, or burning)	2

6. What kind of biodegradable waste is produced during harvest on your farm?

Pertinent Information	Marks Awarded:
Examples of biodegradable waste produced during harvest (e.g. Rejected fruit, dropped fruit, dead wood, etc.)	3

7. What kind of non-biodegradable waste is produced during harvest on your farm?

Pertinent Information	Marks Awarded:
Examples of non-biodegradable waste produced during harvest (e.g. chemical containers, broken equipment, etc.)	3

8. How does your farm dispose of non-biodegradable waste?

Pertinent Information	Marks Awarded:
Method of waste disposal (e.g. We collect the waste, which is then removed from the farm by a disposal company)	4

9. Does your farm recycle? Why or why not?

Pertinent Information	Marks Awarded:
Yes/no	1
Reason for recycling (or not recycling) (e.g. We have no access to recycling facilities near our farm)	3