
Citrus Orchard Foreman Occupational Learning

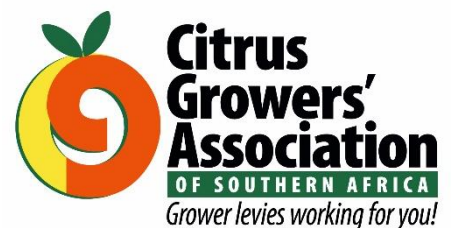
Formative Activities Workbook

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?

2. How often are orchard hygiene practices performed?

3. What orchard sanitation practices are performed?

4. Who manages waste disposal at your farm?

5. How does your farm dispose of biodegradable waste?

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

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

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

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

