

# CERTIFICATE II Production Horticulture

AHC20320

<b>QCE Credits</b>	Up to 4
<b>Availability</b>	Year 11/12.
<b>Delivery location</b>	On-Campus.
<b>Registered Training Organisation</b>	Stanthorpe State High School.
<b>Duration</b>	2 years/4 semesters.
<b>Units of Competency</b>	15
<b>Third party arrangement</b>	Nil.
<b>Vocational Placement</b>	Nil required however it is highly recommended that students participate in work experience.
<b>Resource Requirements</b>	A laptop that meets school minimum specifications. Personal protective equipment including appropriate hat and boots.
<b>Cost</b>	Nil in addition to the standard school fees.
<b>Additional or supplementary opportunities</b>	Packaged with Cert II in Wine Industry Operations. Study Tour.

This subject provides students with practical skills and knowledge related to the Horticulture industry, particularly in plant production. These skills also include management skills, safety, effective communication and self-management, sensitivity to the environment and team work. The program utilises the Stanthorpe State High School College of Agriculture facilities for delivering these competencies through the Banca Ridge Estate Vineyard, the stone fruit orchard, the hydroponic unit, plant nursery, commercial beehives, modern machinery and equipment and the vegetable production unit. This qualification provides a pathway to employment primarily in the rural sector however the broad range of skills are adaptable to many career pathways.

Certificate II in Production horticulture - AHC20320	
AHCBIO204	Follow site biosecurity procedures
AHCWHS201	Participate in work health and safety processes
AHCWRK204	Work effectively in the industry
AHCWRK205	Participate in workplace communications
AHCCHM201	Apply chemicals under supervision
AHCIRG219	Assist with low volume irrigation operations
AHCIRG221	Assist with pressurised irrigation operation
AHCNSY205	Pot up plants
AHCNSY207	Undertake propagation activities
AHCPHT214	Support horticultural crop harvesting
AHCPHT215	Plant horticultural crops
AHCPHT216	Carry out canopy maintenance
AHCPHT218	Carry out post-harvest operations
AHCPMG201	Treat weeds
FBPVIT2010	Take and process vine cuttings
FBPVIT2011	Operate Vineyard Equipment

# CERTIFICATE II Wine Industry Operations

FBP20518

<b>QCE Credits</b>	Up to 4
<b>Availability</b>	Year 11/12.
<b>Delivery location</b>	On-Campus including the Queensland College of Wine Tourism.
<b>Registered Training Organisation</b>	Delivered by University of Southern Queensland through the Queensland College of Wine and Tourism. RTO Number 41142
<b>Duration</b>	2 years/4 semesters.
<b>Units of Competency</b>	13
<b>Third party arrangement</b>	Nil.
<b>Vocational Placement</b>	Nil required however it is highly recommended that students participate in work experience.
<b>Resource Requirements</b>	A laptop that meets school minimum specifications. Personal protective equipment including appropriate hat and boots.
<b>Cost</b>	Nil in addition to the standard school fees.
<b>Additional or supplementary opportunities</b>	Packaged with Cert II in Production Horticulture. Study Tour.

This course is designed to give you practical skills and knowledge related to the wine industry, particularly wine production. The program utilises the Queensland College of Wine Tourism facilities teaching these competencies through the Banca Ridge Estate Vineyard, University of Southern Queensland laboratories and commercial winery. Students have ready access to a commercial wine maker. This qualification provides a pathway to employment primarily in the wine industry however the broad range of skills is adaptable to many career pathways.

Certificate II in Wine Industry Operations - FBP20518	
FBPFSY2001	Implement the food safety program and procedures
FBPOPR2070	Apply quality systems and procedures
FBPWHS2001	Participate in work health and safety processes
FBPBPG2007	Operate manual bottling and packaging processes
FBPCEL2002	Perform fermentation operations
FBPCEL2006	Operate the crushing process
FBPCEL3005	Operate the pressing process
FBPCEL2008	Carry out inert gas handling operations
FBPCEL2009	Carry out transfer operations
FBPVIT2003	Hand prune vines
FBPVIT2004	Pick grapes by hand
FBPWIN2001	Perform effectively in a wine industry workplace
FBPOPR2064	Clean and sanitise equipment