
Citrus Orchard Foreman Occupational Learning

Formative Activities
Assessment Guide

C2:
Plant Manipulation

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Activity F1 – Workplace Plant Manipulation

While completing your practical work, answer the following questions based on the farm you are working at:

1. Which physical plant manipulation methods are practiced on your farm?

Pertinent Information	Marks Awarded:
Physical plant manipulation methods used on farm (e.g. Pruning, skirting, girdling, manual fruit thinning)	4

2. Which chemical plant manipulation methods are practiced on your farm?

Pertinent Information	Marks Awarded:
Chemical plant manipulation methods used on farm (e.g. Fruit set improvement, chemical fruit thinning, fruit size enlargement, delaying harvest and creasing control)	4

3. Who is in charge of planning manipulation activities on your farm?

Pertinent Information	Marks Awarded:
Personnel in charge of manipulation (e.g. Foreman or manager)	2

4. Describe the last pruning performed on the farm, including when it happened, who was involved, what was done, and why it was done:

Pertinent Information	Marks Awarded:
Last pruning action described, including: ➤ Number of workers involved ➤ Goals of pruning ➤ Time of pruning ➤ Reasoning for pruning	6

5. Is fruit thinning practiced on your farm? Why or why not?

Pertinent Information	Marks Awarded:
Reason for practicing or not practicing thinning (e.g. We practice chemical thinning to improve fruit quality)	3

6. What growth stage are your trees in and how does this affect manipulation practices?

Pertinent Information	Marks Awarded:
Growth stages of trees (e.g. We have nursery trees, young trees, and old trees)	3
Effects of growth stages on production practices (e.g. Since our trees are young, we focus on shaping them and removing suckers)	4

7. Does your farm employ mechanical hedgers and topplers? Why or why not?

Pertinent Information	Marks Awarded:
Reason for using or not using mechanical hedgers and topplers (e.g. We use them to uniformly prune the trees quickly)	3

8. List 5 pieces of manipulation equipment and tools used on your farm:

Pertinent Information	Marks Awarded:
5 pieces of manipulation equipment (e.g. Saws, shears, skirting sticks, ladders, fruit callipers)	5
9. Where and how are manipulation tools and equipment stored on your farm?	
Pertinent Information	Marks Awarded:
Storage location and method of manipulation tools and equipment (e.g. In a secure, dry, dust-free storeroom)	4
10. How are manipulation tools and equipment maintained at the end of the season?	
Pertinent Information	Marks Awarded:
At the end of the season, tools and equipment must be serviced and oiled to prevent rust.	3
11. How and why is sterilisation of manipulation equipment performed at your farm?	
Pertinent Information	Marks Awarded:
Method of sterilisation of equipment (e.g. washing with sterilising solution)	2
Equipment is sterilised to prevent the spread of citrus pathogens	2