

## SELF-ASSESSMENT GUIDE

Qualification:	<b>HORTICULTURE NC II</b>	
Unit of Competency:	<b>PERFORM PRE-HORTICULTURAL FARM OPERATION</b>	
Instruction: <ul style="list-style-type: none"> <li>• Read each of the questions in the left-hand column of the chart.</li> <li>• Place a check in the appropriate box opposite each question to indicate your answer.</li> </ul>		
<b>Can I?</b>	<b>YES</b>	<b>NO</b>
• Prepare tools, farm implement and simple equipment*		
• Prepare and maintains farm facilities*		
• Secure tools, farm implement /equipment and facilities*		
• Conduct simple repair on damaged tools, facilities and equipment*		
• Conduct basic post-operative checks of tools, farm implements and equipment*		
• Store tools and equipment*		
<b>I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor</b>		
<b>Candidate's name:</b>	<b>Date:</b>	

\*Critical aspects of competency

## SELF-ASSESSMENT GUIDE

Qualification:	<b>HORTICULTURE NC II</b>	
Unit of Competency:	<b>PRODUCE VEGETABLE CROPS</b>	
Instruction: <ul style="list-style-type: none"> <li>• Read each of the questions in the left-hand column of the chart.</li> <li>• Place a check in the appropriate box opposite each question to indicate your answer.</li> </ul>		
<b>Can I?</b>	<b>YES</b>	<b>NO</b>
• Prepare land*		
• Grow seedlings*		
• Transplant seedlings*		
• Maintain growth of vegetables*		
• Harvest crops*		
• Select quality seeds*		
• Conduct seed testing*		
• Apply basic mathematical skills*		
• Apply soil sterilization techniques*		
• Identify different components and proportion of soil media*		
• Apply appropriate kind of fertilizers and pesticides*		
• Observe safe handling of chemicals*		
• Follow maturity indices*		
• Prepare production report*		
<b>I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor.</b>		
<b>Candidate's name and signature:</b>	<b>Date:</b>	

\*Critical aspects of competency

## SELF-ASSESSMENT GUIDE

Qualification:	<b>HORTICULTURE NC II</b>	
Unit of Competency:	<b>PRODUCE FRUIT-BEARING CROPS</b>	
Instruction: <ul style="list-style-type: none"> <li>• Read each of the questions in the left-hand column of the chart.</li> <li>• Place a check in the appropriate box opposite each question to indicate your answer.</li> </ul>		
<b>Can I?</b>	<b>YES</b>	<b>NO</b>
• Select and prepare site for planting*		
• Grow seedlings*		
• Transplant seedlings*		
• Grow trees*		
• Harvest fruits using appropriate methods*		
• Know and apply plant propagation*		
• Compute for and apply fertilizer*		
• Control pests and diseases*		
• Calculate plant population*		
• Observe proper handling of chemicals and fertilizer*		
• Use appropriate tools and equipment*		
• Prepare calendar of activities, production reports, financial reports and nursery reports*		
<b>I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor</b>		
<b>Candidate's name and signature:</b>	<b>Date:</b>	

\*Critical aspects of competency

## SELF-ASSESSMENT GUIDE

Qualification:	<b>HORTICULTURE NC II</b>	
Unit of Competency:	<b>PERFORM POST-HARVEST OPERATIONS ON MAJOR TROPICAL FRUITS</b>	
Instruction: <ul style="list-style-type: none"> <li>• Read each of the questions in the left-hand column of the chart.</li> <li>• Place a check in the appropriate box opposite each question to indicate your answer.</li> </ul>		
<b>Can I?</b>	<b>YES</b>	<b>NO</b>
• Remove obstruction from the field before harvest*		
• Check record books for fruits to be harvested*		
• Handle fruits according to principles of TLC*		
• Pick fruits for maximum quality*		
• Apply techniques for determining maturity*		
• Apply postharvest treatments*		
• Collect fruits using baskets with liners*		
• Trim and remove latex from fruits*		
• Use relevant standards, charts and manuals		
• Sort and wash fruits according to enterprise requirements.		
• Operate appropriate postharvest equipment in line with enterprise procedures		
• Package fruits according to variety and destination*		

<ul style="list-style-type: none"> <li>• Protect fruits from damages*</li> </ul>		
<ul style="list-style-type: none"> <li>• Store and stack fruits in cool, dry place prior to distribution in line with enterprise procedures*</li> </ul>		
<ul style="list-style-type: none"> <li>• Apply HACCP principles</li> </ul>		
<ul style="list-style-type: none"> <li>• Apply principles and guidelines in postharvest handling of perishable crops</li> </ul>		
<ul style="list-style-type: none"> <li>• Solve problems related to postharvest handling of tropical fruits.</li> </ul>		
<p><b>I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor</b></p>		
<p><b>Candidate's name and signature:</b></p>	<p><b>Date:</b></p>	

\*Critical aspects of competency

## SELF-ASSESSMENT GUIDE

Qualification:	<b>HORTICULTURE NC II</b>	
Unit of Competency:	<b>PERFORM POST-HARVEST OPERATIONS ON MAJOR LOWLAND AND SEMI-TEMPERATE VEGETABLE CROPS</b>	
Instruction: <ul style="list-style-type: none"> <li>• Read each of the questions in the left-hand column of the chart.</li> <li>• Place a check in the appropriate box opposite each question to indicate your answer.</li> </ul>		
<b>Can I?</b>	<b>YES</b>	<b>NO</b>
• Prepare field by inspecting vegetable crop for harvest*		
• Remove obstruction from the field before harvest *		
• Check record/data of vegetable crop prior to harvest*		
• Handle vegetables according to principles of TLC*		
• Pick vegetables based on factors of maximum quality harvest*		
• Gather vegetables under temporary shed*		
• Collect vegetables using baskets with liners*		
• Stack vegetables under temporary shed*		
• Use relevant standards, charts and manuals for appropriate postharvest operations*		
• Trim, sort and wash vegetables according to enterprise requirements*		
• Operate appropriate postharvest equipment in line with enterprise procedures*		
• Prevent damages of vegetables*		
• Package vegetables according to variety and destination*		

• Store vegetables and stack them in cool, dry place prior to distribution*		
• Sprinkle water to vegetables, when necessary*		
• Apply HACCP principles*		
• Apply principles and guidelines in postharvest handling of vegetables*		
• Solve problems related to postharvest handling of lowland and semi-temperate vegetable crops*		
<b>I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor</b>		
<b>Candidate's name and signature:</b>	<b>Date:</b>	

\*Critical aspects of competency