



HCT

Progressive, Innovative & Interactive Training



Outdoor Vegetable Crop Production

LEVEL 3



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QQI AWARD

Hughes Consultancy & Training

Unit 2, Purcellsinch Business Park
Dublin Road
Kilkenny

Tel: +353 (0)56 777 0761

Email: info@hctlearning.ie

Web: www.hctlearning.ie



Outdoor Vegetable Crop Production, 3N0890

Programme Aim: This programme has been designed to help enable participants to develop the knowledge and skills necessary to understand and explain pH levels in the soil, the stages of preparation required for vegetable sowing and the tools and materials required in order to grow and harvest vegetables. Participants will learn the techniques required for thinning, transplanting and weeding. This programme will cover topics including the preparation, the planting and growing of vegetables the maintenance and harvest while applying and maintaining safety in a working environment

Participants of this programme will:

- Be capable of identifying the tools and materials associated with growing vegetables
- Know how to identify pH Levels in soil and complete soil tests
- Make an informed choice on ground preparation in relation to organically grown or to treat with chemicals
- Understand how to sow vegetables correctly, be capable of identifying if vegetables are in danger of developing to maturity and carry out maintenance on an area where vegetables are being produced
- Harvest crops when required
- Understand hazard and safety requirements associated with vegetable growth

Programme Content

- pH levels in the soil and carry out soil test
- Describe a range of preventative methods for controlling vegetable diseases and pests organically or with chemicals
- Prepare the ground for growing vegetables including clearing the ground organically or with chemicals,
- Sow a vegetable crop from seeds or transplant a crop to outdoors
- Maintain the vegetable crop including thinning, transplanting, watering, feeding, weed-control, mulching, disease and pest control
- Harvest the crop at the correct stage of maturity
- Apply appropriate health, safety and personal hygiene procedures when producing a crop of vegetables.

Specific Support Available

A range of accommodations and supports are possible according to specific needs. This programme comes with a very comprehensive manual as an excellent source of reference after the programme

Programme level	This programme leads to a Level 3 on the National Framework of Qualifications
Progression and Credit Value	General Learning 3M0874, this programme is worth 10 Credits towards this major award
Duration	This programme will run for 5 contact days depending on the project and will require participants to complete some work in their own time
Who should attend this course	People seeking skills in or are looking to gain form qualification at a introduction level to horticulture
Required fluency in generic skills	Generally leaner engaging in learning activities leading to level 3 awards are ready to take on a new task in a personal capacity or role. Learners can follow direction and are moving towards independent learning, Learners will have the ability to read basic short text in a non-supported environment and will be able to make sense of quantitative information within a familiar setting or unfamiliar task in a familiar setting.
QQI Assessment	Participants who wish to achieve a QQI Component Certificate must complete 80% Skills Demonstration and 20% Portfolio/ Collection of Work
Resources Required in Order to Successfully Complete the Module	Some personal learning / study time will be required from participants. Programme packs, Assessment Briefs and some equipment will be provided as a part of the programme
Specific Entry/Access & Exemptions required	Access to programmes leading to level 3 is open. A learner seeking entry to a programme leading to awards at level 3 does not need a previous formal qualification. Some learners may have achieved certification at level 2.

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