

SEASONAL WORK IN SUNRAY'SIA'S HORTICULTURE INDUSTRIES

HAVE YOUR MOMENT IN THE SUN!

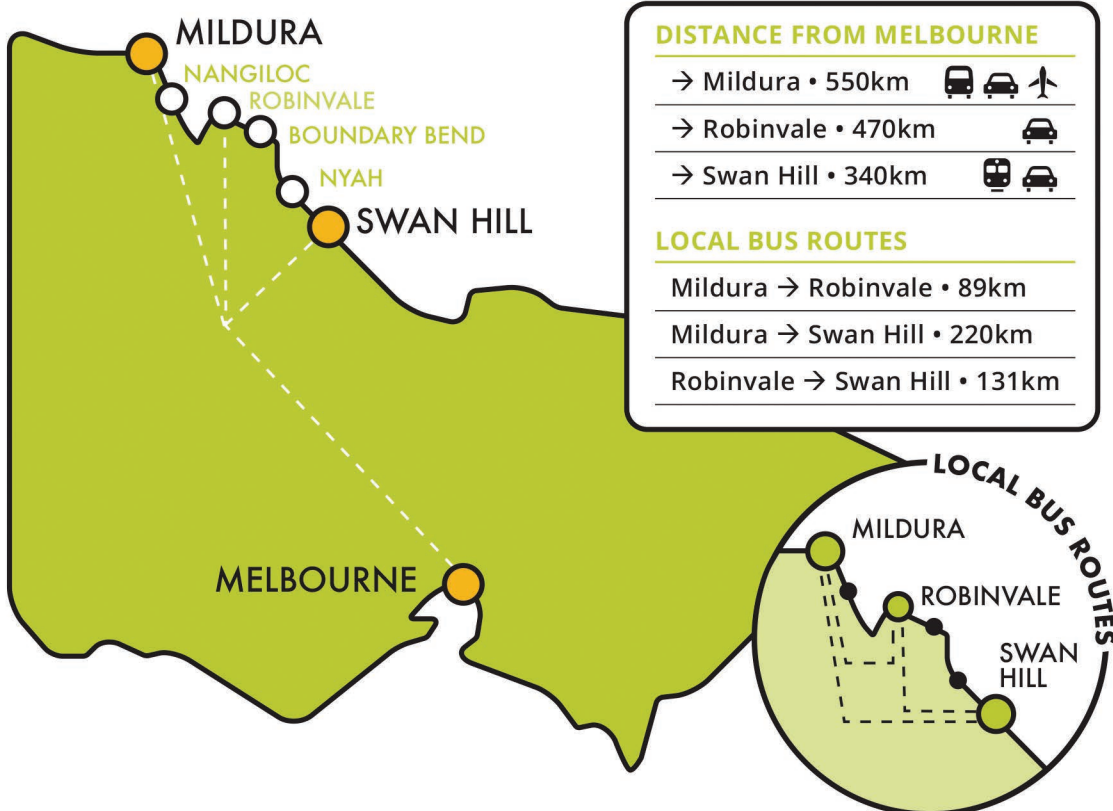
SPEND A SEASON IN GREATER SUNRAY'SIA

ACCOMMODATION

Some farms offer on-farm accommodation. Ask if this is an option for you. Alternatively, low-cost accommodation includes camping, caravan parks, purpose-built accommodation and hostels. It's best to book ahead.

A WORKER PROFILE

- Fit & able to do manual work – may involve bending & lifting
- Be available to work weekdays/weekends
- Working outside in all temperatures
- Most skills can be learnt on the job
- Suitable for all genders



GREATER SUNRAY'SIA SEASONAL WORK CALENDAR

	JUL	AUG	SEP	OCT	NOV	DEC	JAN	FEB	MAR	APR	MAY	JUN
TABLE GRAPES												
CITRUS												
DRIED GRAPES												

DEMAND FOR WORKERS

HIGH MED LOW

Production figures sourced from Agricultural Commodities Australia, Australian Bureau of Statistics, 2020 Export figures sourced from the Victorian Food & Fibre Export Performance 2019-20 report. Seasonal work calendar and worker numbers provided by industry.

\$1.86 BILLION

The value of horticulture industries in Greater Sunraysia



50%

Of Victoria's fruits, nuts and vegetables are grown in Greater Sunraysia



CROPS

The region is a major producer of table grapes, citrus, almonds, olives, summer fruit, wine grapes, vegetables and dried grapes



EXPORT

97% of all Australian exported table grapes and dried grapes, as well as >30% of all Australian exported citrus are grown in the region



3000

Seasonal workers are needed for the citrus peak harvest in Greater Sunraysia



8000-14,000

Seasonal workers are needed for the table grapes peak harvest in Greater Sunraysia

READY TO APPLY?

The Australian Government's Harvest Trail
jobsearch.gov.au/harvest/search or 1800 062 332

Jobs Victoria online hub
jobs.vic.gov.au/help-for-jobseekers/register-to-find-job-and-training-opportunities or hotline 1300 208 575

LEARN ABOUT THE REGION & ITS SUPPORT SERVICES:

Mildura Regional Development milduraregion.com.au

Sunraysia Mallee Ethnic Communities Council smecc.org.au

Robinvale New Residents Guide, Swan Hill New Residents Guide
www.swanhill.vic.gov.au/community/your-community/new-residents

SUNRAYSIA'S TABLE GRAPE INDUSTRY

Australia's table grape industry is a major employer of local and seasonal workers.

Australia has table grape growing regions in almost every state and territory in the country, but 97 per cent of exports are grown in the Sunraysia region.

Table grapes are the most valuable fresh fruit export for Sunraysia. At its peak, the region exported more than \$550 million of table grapes from Sunraysia, from about 20,000 ha planted.

Table grapes require care and precision during harvest. Manual harvest has a high demand for seasonal workers, with estimates of thousands of workers required.

Sunraysia's table grape harvest begins in January, depending on the season, peaks in March, and ends in May.

INFORMATION FOR SEASONAL WORKERS

Sunraysia produces a large number of varieties of table grapes. Care, attention to detail and productivity are necessary skills for seasonal workers in the table grape industry.

Harvest is a critical time of the year for table grape growers, and thousands of workers are needed to help manually harvest the fruit from vines – known as fruit picking.

However, seasonal workers are required most of the year, to help with jobs like the five Ps: plant, prepare, pick, pack, prune.

Planting involves planting new vines and applying vine guards on young vines, and stringing vines up to provide support for new growth.

Preparing the vines includes shoot thinning (removing weaker/unwanted shoots), leaf plucking to promote bunch health, bunch removal and trimming to optimise the crop load, bunch shape and berry development, and installing covers to protect the crop from sun and rain.

Picking includes harvesting the grapes by hand in field to quality specifications.

Packing involves packing the grapes into boxes for market either in the vineyard or packing shed. Tractors and carts are used to load and transport boxes of fruit to the packing sheds, where the boxes are inspected, lids placed on and pallets prepared for transportation to market.

Pruning occurs each year after harvest, as old canes are cut and pulled off the trellis. Then new canes are wrapped down for next season.

TESTIMONIAL

"Working on the farm you have much more free time than in the factory. You can control your time and there's less pressure, compared with factories (where I've worked before). Everything is wonderful in Australia. Amazing weather, great payment, lots of opportunity. I like to do general work in table grapes – rolling the wire, and the irrigation stuff – that's what I'm good at."

– Jason, from Taiwan

FOR MORE INFORMATION VISIT
australiangrapes.com.au/labour



ATGA
Australian
Table Grape
Association Inc.

SUNRAYSIA'S CITRUS INDUSTRY

The Sunraysia region is part of the Murray Valley citrus growing region, located in north-west Victoria and south-west New South Wales.

The Murray Valley is Australia's second-largest citrus growing region with approximately 6000 hectares of citrus planted making up 21 per cent of all Australia's citrus production. Navel oranges and mandarins make up 89 per cent of citrus produced in the Murray Valley. Lemons, limes, Valencia oranges and other citrus varieties are also grown here.

The Murray Valley's sunny climate helps to produce quality citrus ready for domestic and international markets.

Harvest season runs from May to September in navel oranges, and from July to October for mandarin crops. Many growers have varieties that mature at different stages to ensure a steady supply over the season so seasonal workers have continuous work.

INFORMATION FOR SEASONAL WORKERS

Sunraysia is well known for seasonal work with an abundance of large citrus properties relying on willing hands. Sunraysia is home to Citrus Australia, which is the peak industry body representing the nation's commercial citrus growers.

The Citrus Australia website provides links to recommended services to help seasonal workers understand their rights and where to find work. Citrus Australia also assists farmers in securing their seasonal workforce.

Fruit picking is just one of the jobs needed in the citrus industry during peak harvest season. There are a variety of roles in packing sheds such as quality control analyst, and jobs in the field such as farm maintenance and pruning.

There are many citrus packing sheds across the Sunraysia, located on-farm or in major towns like Mildura, Red Cliffs and Dareton. Citrus orchards are often in close proximity to these major towns and travelling to and from work is considered easy. Some farms offer onsite accommodation while numerous in-town stays are available.

TESTIMONIAL

"Everyone works so well as a team and it's nice to come in every day. Everyone's so helpful, it's a great atmosphere. We're away from family so it's nice to come in and feel like you're part of a family."

"All my friends I've made over here are from regional Victoria, I've made friends for life."

– Vicki, from Ireland



FOR MORE INFORMATION VISIT
citrusaustralia.com.au/work/seasonal-work



Citrus Australia

SUNRAYSIA'S DRIED GRAPE INDUSTRY

Australian dried grapes are grown, dried and processed in the region along the Murray River, spanning three states – Victoria, New South Wales and South Australia.

While the need for workers comes during harvest for many horticultural industries, this is where the dried grape industry differs.

The dried grape industry has the greatest need for seasonal workers during winter as growers prepare their vineyards for the following season.

Australia's dried grape harvest is highly-mechanised, requiring a relatively small number of seasonal workers.

Dried grapes are harvested straight from the vine from late February to late April before being taken to state-of-the-art processing facilities for grading, cleaning and packing.

INFORMATION FOR SEASONAL WORKERS

Pruning is a critical step in preparing for next year's crop and setting the foundation for effective management of the vine.

Pruning keeps vines in a form that allows for efficient general management and harvesting.

Pruning can start as soon as leaves have fallen at the beginning of winter (usually May) and should be completed before budburst in early September. The majority of vines will be on a special trellis system known as the swing-arm trellis.

Pruning of this trellis usually requires pinning canes into place from the non-fruiting side of the cordon with the floating wire and then cutting old canes back to the base bud or single bud spur. There could also be some rolling on of canes to the bottom wire. Some growers like to prune out unwanted canes before pinning them into place.

After spent canes have been removed, sweeping of the under-vine area can be undertaken.

This clears any debris that could be a breeding habitat for snails and harbour disease spores such as downy mildew.

It also allows good access for herbicide application to any winter-germinating weeds.

In an ever-changing landscape, Australian growers strive for innovation, ensuring their processes are efficient, sustainable and fair. This guarantees a product that is not only good for you, but healthier for our environment, too.

TESTIMONIAL

"I've worked here at Pomona on a dried grape property for about 15 years. I work on vine training, during harvest and at pruning time. I like working in the industry because it's stable and there's always work to do. I like piece rate work, because the harder you work, the more money you earn."

– Albury Smith, from Barkindji country, Australia



FOR MORE INFORMATION VISIT
driedfruitsaustralia.org.au/australian-dried-grapes




driedfruits
australia