

Modification history

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 9.0.

AMPPMG201	Undertake pest control in a food processing premises
Application	<p>This unit of competency describes the skills and knowledge required to undertake pest control activities in a food or meat processing premises.</p> <p>The unit applies to individuals who carry out pest control duties described in an established pest management program in a food processing premises.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Pest Management (PMG)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify causes and impact of pest activity in a food processing premises	1.1 Identify types of pests typically encountered in a food processing premises 1.2 Identify signs and causes of pest infestation 1.3 Explain potential impacts of pest infestation on food products
2. Identify pest control processes	2.1 Identify pest control processes used in the food processing premises 2.2 Check suitability of identified chemicals for use in a food processing context 2.3 Identify environmental, stakeholder and animal welfare considerations when undertaking pest control processes 2.4 Identify regulatory and customer requirements affecting pest control operations in the food processing premises
3. Implement pest elimination and control procedures	3.1 Identify specified operator roles and responsibilities for controlling pests in the food processing premises 3.2 Carry out pest elimination roles and responsibilities according to workplace health and safety and food safety requirements 3.3 Complete recording and reporting requirements
4. Review effectiveness of pest control processes	4.1 Undertake visual check of the effectiveness of pest control processes within scope of responsibility 4.2 Suggest modifications to the pest control program where appropriate

Foundation Skills	
<i>This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret work instructions Interpret key information in safety data sheets
Oral communication	<ul style="list-style-type: none"> Interact with supervisors to seek guidance, express concerns and suggest changes to process
Numeracy	<ul style="list-style-type: none"> Accurately measure chemicals

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPPMG201 Undertake pest control in a food processing premises	AMPX230 Undertake pest control in a food processing establishment	Unit code and title updated Assessment Requirements reworded for clarity	Equivalent

Links
Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7

TITLE	Assessment requirements for AMPPMG201 Undertake pest control in a food processing premises
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has undertaken pest control in a food processing premises, including:</p> <ul style="list-style-type: none"> • identified signs of two different pest infestations • identified at least two different types of pests likely to be encountered at the worksite • undertaken pest control responsibilities with minimal disruption to food processing activity • prepared baits and poisons according to workplace requirements • accounted for and removed controls within specified timeframes • followed safe work procedures. 	
Knowledge Evidence	
<p>An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:</p> <ul style="list-style-type: none"> • key requirements of legislation relevant to pest control activities in food processing sites • the potential impacts of pest infestation of the types of pests likely to be encountered on the premises • the pest control measures used by the workplace for the types of pests likely to be encountered on the premises • how the suitability of a chemical for use in a food premises can be determined • the animal welfare considerations for at least two different types of pest treatments • suitable control techniques and timing of control activities based on: <ul style="list-style-type: none"> • the target pest's range, movement patterns, behaviour and habitats • the reproductive cycle of the target pest • target pest behaviours and biology relevant to control technique • food preferences, both general and local, of target pests • humane destruction procedures, including capture and kill points for target pests • work health and safety procedures that relate to pest control activities • safety data sheets (SDS) for baits and poisons • procedures for using and recording of baits and poisons • recording and reporting requirements. 	
Assessment Conditions	
<p>Assessment of the skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in an operating food or meat processing premises or an environment that accurately represents a real workplace • resources, equipment and materials: <ul style="list-style-type: none"> • baits, poisons and related equipment • images of pest infestation where real examples are unavailable • specifications: <ul style="list-style-type: none"> • workplace documents such as work instructions and SDS. <p>Assessment for this unit must include at least three forms of evidence.</p> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7