Modification history

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

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| AMPWHS2X2 | Follow safe work policies and procedures |
| Application | This unit describes the skills and knowledge required to work safely in a meat processing workplace.  This unit applies to those who work under general supervision in slaughtering premises, knackeries, boning rooms, game processing premises, smallgoods premises, food services operations, wholesalers and meat retail premises.  All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Pre-requisite Unit | Nil |
| Unit Sector | Work Health and Safety (WHS) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare to work safely | 1.1 Identify the person responsible for health and safety in the workplace, their role and responsibilities  1.2 Identify rights and responsibilities of self and others to ensure health and safety in the workplace  1.3 Fit and correctly use personal protective equipment  1.4 Plan work activities to meet health and safety requirements  1.5 Interpret work safety signage |
| 2. Conduct work safely | 2.1 Identify and follow work procedures and workplace instructions to ensure safe work  2.2 Apply safe handling practices when moving materials and items  2.3 Maintain personal protective clothing and equipment  2.4 Undertake housekeeping in work area following health and safety requirements |
| 3. Respond to safety hazards | 3.1 Identify safety hazards in the work area  3.2 Take action to control risks for safety hazards following workplace procedures  3.3 Report safety hazards and any inadequate control measures following workplace procedures  3.4 Report incidents and injuries to designated personnel |
| 4. Follow emergency response procedures | 4.1 Identify emergency situations and procedures  4.2 Follow reporting and communication procedures during emergency situations  4.3 Follow workplace procedures for responding to emergencies |
| 5. Participate in work health and safety activities | 5.1 Assist a team member to report an injury or incident  5.2 Raise health and safety issues with designated personnel |

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| Foundation Skills  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. | |
| Skill | Description |
| Reading | * Interpret key elements of workplace instructions |
| Oral communication | * Ask questions to clarify workplace health and safety information * Inform supervisor of conditions that impact own safety and health |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPWHS2X01 Follow safe work policies and procedures | AMPCOR204 Follow safe work policies and procedures | Unit merged with AMPCOR201 Maintain personal equipment  Unit code updated  Unit sector code added  Unit application updated  Performance Criteria revised  Foundation Skills added  Assessment Requirements updated | Not equivalent |
| AMPWHS2X01 Follow safe work policies and procedures | AMPCOR201 Maintain personal equipment | Unit merged with AMPCOR204 Follow safe work policies and procedures  Unit code updated  Unit sector code added  Unit application updated  Performance Criteria revised  Foundation Skills added  Requirements updated | Not equivalent |

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

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| TITLE | Assessment requirements for AMPWHS2X01 Follow safe work policies and procedures |
| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has followed safe work policies and procedures on at least 2 separate occasions or for 2 separate tasks.  There must be evidence that the individual has followed safe work policies and procedures in the workplace, following workplace requirements, in 2 different work areas.  The assessor must observe the individual following safe work policies and procedures for a minimum of 15 minutes. The assessment may be undertaken while the individual is being assessed for another unit of competency. | |

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| Knowledge Evidence |
| 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:   * the purpose of workplace health and safety policies and procedures * safe work procedures for allocated work tasks * workplace signage * emergency procedures for site * use, maintenance and storage of personal protective equipment (PPE) required for own work area * the importance of personal protective clothing and equipment that fits * typical hazards encountered in a meat processing workplace, including for example working for extended periods in a cold environment, standing for long periods, working with sharp equipment, manual handling, working at elevated heights, carrying out repetitive tasks, biological hazards * ways to minimise the workplace health and safety risks identified * procedures for reporting accidents and incidents at the work site * functions of workplace health and safety representatives at the work site. |

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| Assessment Conditions |
| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions:   skills must be demonstrated an operating meat processing premises or an environment that reflects workplace conditions   * resources, equipment, machinery and materials, including:   PPE   * specifications:   workplace instructions, workplace health and safety instructions and task-related documents   * personnel:   team members and supervisor.  Assessment for this unit must include at least three forms of evidence.  Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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