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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| AMPLSK204 | Restrain animals |
| Application | This unit describes the skills and knowledge required to restrain animals prior to stunning.  This unit applies to individuals who work under general supervision in a meat processing premises, to operate restrainers such as knocking boxes and V-belt restrainers.  All work must be carried out to comply with workplace procedures, according to state/territory health and safety and animal welfare regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication.  Mandatory workplace requirements apply to the assessment of this unit. |
| Pre-requisite Unit | Nil |
| Unit Sector | Livestock (LSK) |

| 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 restrain animals | 1.1 Identify workplace health and safety requirements for task, including personal protective equipment  1.2 Identify animal welfare requirements for restraining animals to minimise stress and for minimum time  1.3 Identify requirements for using mechanical restraints  1.4 Check that the restrainer is set for the size of animals, where used |
| 2. Confine animal | 2.1 Comply with all workplace requirements and with animal welfare requirements  2.2 Monitor operation and report incidents  2.3 Monitor welfare of animal and report incidents  2.4 Release restrained animal  2.5 Ensure animal is never left in a restraint during a break or breakdown |

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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 requirements |
| Oral communication | * Interact with team members and/or supervisor to ensure flow of work is maintained * Ask questions to clarify information |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPLSK204 Restrain animals | AMPA2002 Restrain animal | Unit code and title updated  Unit sector code added  Unit application updated  Performance Criteria clarified  Foundation Skills added  Range of Conditions added  Assessment requirements re-worded for clarity  Mandatory workplace requirements clarified | 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 AMPLSK2X03 Restrain animals |
| 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 restrained animals prior to stunning, following workplace requirements, in a micro or larger meat processing premises.  There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).  Mandatory workplace requirements  All performance evidence specified above must be demonstrated in a meat processing premises. | |

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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:   * workplace and animal welfare requirements, including regulatory requirements for task * goads should be used as a last resort to assist with moving an animal into a restraint device, but never when animal is restrained * regulatory requirements for segregation * the impact of stress and injury on meat quality * types of equipment used for restraining animals, such as knocking boxes and V-belt restrainers * standard operating procedures and work instructions * workplace and health and safety requirements related to restraining animals, and the reasons for these requirements * characteristics of breeds, sex and age of animals as they relate to work duties. |

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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 a meat processing premises at workplace production speed*   * resources, equipment and materials:   *personal protective equipment*  *restraining equipment*  *animals to restrain*   * specifications:   *task-related documents*  *animal welfare requirements*   * personnel:   *access to team members and supervisor or mentor.*  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.  **Mandatory workplace requirements**  Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information. |

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