

Assessment Requirements for AMPX208 Apply environmentally sustainable work practices

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must:

- demonstrate a basic understanding of sustainability
- interpret workplace information
- report non-conformances
- · recognise and follow procedures, follow instructions and respond to change
- relate to people from a range of social, cultural, ethnic backgrounds, and physical and mental abilities
- apply relevant communication and mathematical skills
- ask questions and clarify work requirements
- follow good housekeeping procedures and practices
- apply relevant workplace health and safety, regulatory and workplace requirements
- take corrective action according to workplace requirements
- work with others to solve problems relating to environmental performance

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- environmental and resource efficiency hazards and risks associated with own workplace and own work area
- workplace environmental management strategies affecting own work practice
- relevant environmental and resource efficiency systems and procedures for own work area
- relevant workplace health and safety, regulatory and workplace requirements

Assessment Conditions

Competency in this unit must be demonstrated under conditions that are the same as the speed of production and within the parameters of the role responsibilities.

Assessment should be undertaken in an operating meat processing plant or food service operation.

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The following three forms of assessment must be used:

- demonstration snapshot of performance
- quiz, question and answer
- observation of performance over time

Assessors must satisfy the current standards for RTOs.

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7

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