



Australian Government

AMPWHS201 Sharpen and handle knives safely

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Application

This unit describes the skills and knowledge required to sharpen and maintain knives for safe and effective use in a meat processing premises.

This unit is applicable to any worker who is required to sharpen a knife and maintain a sharp edge on that knife while in use in a processing, wholesaling or retail meat premises.

Note there is an Assessment Condition that the Performance Evidence for this unit be co-assessed with a meat processing unit that requires the use of a knife.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food and meat 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 and Performance Criteria

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. Prepare for work	1.1 Identify health, safety and food safety hazards for sharpening and handling knives 1.2 Control risks associated with sharpening and handling knives,

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	including usage of personal protective clothing (PPE) and equipment 1.3 Identify food safety hazards associated with working with knives, and methods to control risk
2. Sharpen and maintain knife edge	2.1 Sharpen knife blade to create a bevelled edge 2.2 Use sharpening equipment correctly to maintain a sharp knife, in line with workplace health and safety requirements
3. Work safely with knives	3.1 Use and handle knives in ways that minimise the risk of injury to self and others 3.2 Use knives safely at all times according to workplace health and safety, hygiene and sanitation, and food safety requirements
4. Maintain knives and associated equipment	4.1 Maintain knives to hygiene and sanitation and workplace requirements 4.2 Maintain, clean and store knives and knife-sharpening equipment to hygiene and sanitation and workplace requirements

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 safe work instructions

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPWHS201 Sharpen and handle knives safely	AMPX209 Sharpen knives	Unit sector code and title updated Performance Criteria	Not equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
		clarified Foundation Skills added Performance Evidence, Knowledge evidence and Assessment Conditions revised	

Links

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