



**Australian Government**

# **Assessment Requirements for AMPX202 Clean work area during operations**

**Release: 1**

# Assessment Requirements for AMPX202 Clean work area during operations

## Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

## Performance Evidence

The candidate must:

- follow work instructions which may require the employee to:
  - communicate to supervisor any problems or difficulties
  - maintain cleanliness of work areas and surfaces to workplace requirements
  - sort and dispose of waste in accordance with workplace requirements
  - store equipment and chemicals (where applicable) safely
  - use cleaning materials and equipment in a safe and hygienic manner
  - use hoses in a manner that effectively cleans without contaminating surfaces, edible or inedible product
- apply relevant regulatory requirements
- apply relevant communication skills
- demonstrate a broad understanding of the inedible waste processing that occurs in the meat industry
- explain potential threat to the edible product of inadequate cleaning demonstrate the capacity to clean the work area safely during operations

## Knowledge Evidence

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

- workplace health and safety requirements associated with the work e.g. using very hot water, using correct manual handling procedures, and maintaining a safe work environment for others
- potential threat to the edible product of inadequate cleaning
- correct usage of chemicals (as required)
- importance of dealing with or reporting problems associated with waste disposal e.g. blocked chutes or drains
- relevant regulatory requirements
- workplace health and safety issues associated with cleaning during operations
- impact of incorrect disposal of waste on the environment and on by-products processing

- importance of following the documented cleaning procedure or schedule
- importance of, and difference between, wet and dry cleaning procedures

## **Assessment Conditions**

Competency must be demonstrated under normal production conditions.

Assessment must occur in a registered meat processing or food handling premises.

The following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report 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>