



Australian Government

**Assessment Requirements for SFIWHS301
Contribute to workplace health and safety
processes**

Release: 1

Assessment Requirements for SFIWHS301 Contribute to workplace health and safety processes

Modification History

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

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:

- planned and conducted a minimum of two workplace health and safety tasks performed as part of their work responsibilities, including:
 - following relevant workplace health and safety legislation, standards, codes of practice
 - identifying and reporting hazards to supervisor
 - selecting and implementing appropriate risk controls
 - carrying out workplace health and safety housekeeping tasks
- supported at least two workgroup members to work safely
- contributed to at least one workplace health and safety meeting or participative process
- demonstrated awareness of how to respond to at least one emergency situation or drill that may occur in a seafood industry environment.

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:

- basic hazard identification procedures, including workplace inspections and review of workplace data
- common hazards that occur in a seafood industry environment, including those caused by:
 - manual tasks
 - hazardous chemicals
 - machinery and equipment
 - extreme temperatures
 - noise
 - slips, trips and falls

- spills
- chemicals and medicines
- sharps
- aquatic animal bites, envenomation, scratches
- relevant state/territory workplace health and safety legislation, regulations, industry standards, codes of practice/compliance codes
- basic methods used in the prevention and control of common zoonotic diseases
- basic risk control measures, including:
 - personal protective equipment requirements, including use, storage and maintenance
 - personal hygiene and hand washing
 - workplace health and safety housekeeping
- safety signs and their meanings, including:
 - dangerous goods class signs
 - emergency equipment
 - personal protective equipment
 - specific hazards, including sharps and radiation
- roles and responsibilities of health and safety representatives and workplace health and safety committees
- workplace health and safety information within the workplace
- external sources of workplace health and safety information
- standard emergency signals, alarms and required responses
- types of emergencies that occur in a seafood industry environment
- the legal rights and responsibilities of the workplace parties.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood industry workplace or a simulated environment that accurately reflects workplace conditions
- resources, equipment and materials:
 - equipment and resources appropriate to work undertaken in a seafood industry environment
- specifications:
 - relevant workplace policies and procedures
 - current workplace health and safety legislation and regulations
- relationships:
 - evidence of interactions with supervisor and team members.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>