



Australian Government

AMPENV201 Apply environmentally sustainable work practices

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Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to reduce negative environmental impacts of meat industry work practices.

This unit applies to individuals who work under general supervision in a meat processing premises.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite unit(s)

Nil.

Competency field(s)

N/A

Unit sector(s)

Environment (ENV)

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Identify current resource use	1.1 Identify environmental guidelines and procedures for meat processing work area

	1.2 Identify workplace environmental and resource efficiency issues 1.3 Identify resources used in own work, including personal protective equipment 1.4 Identify liquid, solid and gaseous waste created at workplace
2. Comply with workplace instructions	2.1 Follow workplace instructions and procedures to ensure compliance 2.2 Identify non-conformances and follow corrective action procedures
3. Seek opportunities to improve resource efficiency	3.1 Follow workplace plans to improve environmental practices and resource efficiency 3.2 Make suggestions for improvements to workplace practices in own work area

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 requirements in workplace instructions for environmental sustainability
Oral communication	- Interact with team members about ideas and suggestions for improvements to work practices - Report non-conformances to supervisor

Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPENV201 Apply environmentally	AMPX208 Apply environmentally	Unit code and title updated	Equivalent

sustainable work practices	sustainable work practices	Unit application updated Unit coded at AQF3 Performance Criteria clarified Foundation Skills added Assessment Conditions updated Mandatory workplace requirements clarified	
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Assessment Requirements for AMPENV201 Apply environmentally sustainable work practices

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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 applied environmentally sustainable work practices to own work, on at least one occasion.

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:

- environmental and resource efficiency hazards and risks associated with meat processing, for own workplace and own work area
- environmental management strategies affecting own work practice
- corrective actions for non-conformances typically found at work site
- environmental and resource efficiency systems and procedures for own work area.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a meat processing premises or an environment that accurately reflects workplace conditions
- resources, equipment and materials:
 - personal protective equipment
- specifications:
 - task-related documents
- personnel:
 - access to workplace 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.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.