



Australian Government

AMPLSK204 Restrain animals

AMPLSK204 Restrain animals

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 restrain animals prior to stunning.

This unit applies to individuals who work under general supervision in a meat processing premises, to operate restrainers such as knocking boxes and V-belt restrainers.

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

Mandatory workplace requirements apply to the assessment of this unit.

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)

Livestock (LSK)

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. Prepare to restrain animals	1.1 Identify workplace health and safety requirements for task, including personal protective equipment 1.2 Identify animal welfare requirements for restraining animals to minimise stress and for minimum time 1.3 Identify requirements for using mechanical restraints 1.4 Check that the restrainer is set for the size of animals, where used
2. Confine animal	2.1 Comply with all workplace requirements and with animal welfare requirements 2.2 Monitor operation and report incidents 2.3 Monitor welfare of animal and report incidents 2.4 Release restrained animal 2.5 Ensure animal is never left in a restraint during a break or breakdown

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 elements of workplace requirements
Oral communication	- Interact with team members and/or supervisor to ensure flow of work is maintained - Ask questions to clarify information

Range of conditions

This section specifies different work environments and conditions in which the task may be performed.

This unit must be delivered in one of the following registered meat processing work environments.

Micro meat processing premises	- operating fewer than four days a week with a small throughput for one or more, small or large, species, or - employing fewer than four workers on the processing floor
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Larger meat processing premises	- operating more than four days a week with a throughput for one or more, small or large, species, or - employing more than four workers on the processing floor
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Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPLSK204 Restrain animals	AMPA2002 Restrain animal	Unit code and title updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Range of Conditions added Assessment requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPLSK204 Restrain animals

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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 restrained animals prior to stunning, following workplace requirements, in a micro or larger meat processing premises.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat processing premises.

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:

- workplace and animal welfare requirements, including regulatory requirements for task
- goads should be used as a last resort to assist with moving an animal into a restraint device, but never when animal is restrained
- regulatory requirements for segregation
- the impact of stress and injury on meat quality
- types of equipment used for restraining animals, such as knocking boxes and V-belt restrainers
- standard operating procedures and work instructions
- workplace and health and safety requirements related to restraining animals, and the reasons for these requirements
- characteristics of breeds, sex and age of animals as they relate to work duties.

Assessment Conditions

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

- physical conditions:
 - skills must be demonstrated a meat processing premises at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - restraining equipment
 - animals to restrain
- specifications:
 - task-related documents
 - animal welfare requirements
- personnel:
 - access to team members and 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.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

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>.