



Australian Government

AMPOPR204 Undertake routine preventative maintenance

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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 carry out routine maintenance in the workplace.

Routine preventative maintenance is undertaken by workers in the retail, smallgoods, meat processing and food services sectors. It may involve tasks such as:

- vehicle and equipment checks
- cleaning and lubrication of equipment
- minor adjustments and repairs to plant and equipment.

This unit applies to individuals who work under general supervision in food or meat processing premises, including, for example, retail, smallgoods and food services sectors.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat safety 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)

Operational (OPR)

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 for and conduct routine checks of plant and equipment	1.1 Identify workplace health and safety hazards relevant to task, and address associated risk 1.2 Perform visual checks of plant and equipment to detect signs of defects and damage in accordance with preventative maintenance documentation and procedures 1.3 Apply isolation procedures where required 1.4 Make requirements for the adjustments and repairs to plant and equipment within workplace procedures and agreements
2. Implement routine preventative maintenance	2.1 Make routine adjustments and repairs to plant and equipment within workplace procedures and agreements 2.2 Carry out greasing, lubrication and other regular servicing of plant and equipment in accordance with workplace schedules, procedures and agreements, and according to maintenance instructions 2.3 Return cleaned equipment to operating order after maintenance is complete 2.4 Identify, rectify and/or report out-of-specification preventative maintenance 2.5 Collect, treat and dispose of or recycle waste arising from preventative maintenance according to company procedures 2.6 Record and report routine maintenance information following workplace procedures

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 of workplace procedures and equipment manuals
Oral communication	Clarify instructions and interact effectively with fellow workers

	• Seek advice from colleagues • Work with others to solve problems
Numeracy	• Determine downtime for preventative maintenance • Interpret gauges and scales

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
AMPOPR204 Undertake routine preventative maintenance	AMPR107 Undertake minor routine maintenance	Unit merged with AMPR207 Undertake routine preventative maintenance Unit code updated Unit title updated Unit application updated Performance Criteria rearranged for clarity Foundation Skills added Assessment Requirements revised Mandatory workplace requirements clarified	Not-Equivalent
AMPOPR204 Undertake routine	AMPR207 Undertake routine	Unit merged with AMPR107	Not-Equivalent

preventative maintenance	preventative maintenance	Undertake minor routine maintenance Unit code updated Unit application updated Performance Criteria rearranged for clarity Foundation Skills added Assessment Requirements revised Mandatory workplace requirements clarified	
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Assessment Requirements for AMPOPR204 Undertake routine preventative maintenance

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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 undertaken preventative maintenance on at least one item of plant or equipment, including:

- selected, fitted and used personal protective equipment (PPE)
- accessed services used in preventative maintenance
- resolved routine problems with plant and/or equipment
- reported and recorded maintenance information.

The assessor must observe the individual undertaking routine preventative maintenance for a minimum of 15 minutes.

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:

- services used in preventative maintenance
- purpose of preventative maintenance and possible consequences of poor preventative maintenance
- workplace procedures for:
 - isolating equipment
 - waste handling
 - pre-operational checks
 - cleaning
 - workplace health and safety hazards and controls

- common problems in conducting preventative maintenance
- operational requirements of equipment, including cleaning and sanitation following servicing
- workplace information, systems and schedules for conducting preventative maintenance
- environmental aspects related to preventative maintenance
- impact of operating and cleaning procedures on maintenance requirements (including impact of not removing product from belts during cleaning)
- quality parameters to be achieved
- relationship of preventative maintenance to other work activities in the workplace
- food safety factors in maintaining and servicing plant and equipment
- relevant regulatory and workplace requirements.

Assessment Conditions

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

- physical conditions:
 - a meat or food processing premises
- resources, equipment and materials:
 - PPE
 - plant and/or equipment to be maintained
- specifications:
 - task-related documents
- personnel:
 - access to team members and supervisor.

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>.