



Australian Government

AMPPMG201 Undertake pest control in a food processing premises

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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 of competency describes the skills and knowledge required to undertake pest control activities in a food or meat processing premises.

The unit applies to individuals who carry out pest control duties described in an established pest management program in a food or meat processing premises.

All work must be carried out to comply with workplace procedures, in accordance with 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)

Pest Management (PMG)

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.

1. Identify causes and impact of pest activity in a food or meat processing premises	1.1 Identify types of pests typically encountered in a food or meat processing premises 1.2 Identify signs and causes of pest infestation 1.3 Explain potential impacts of pest infestation on food or meat products
2. Identify pest control processes	2.1 Identify pest control processes used in the food or meat processing premises 2.2 Check suitability of identified chemicals for use in a food or meat processing context 2.3 Identify environmental, stakeholder and animal welfare considerations when undertaking pest control processes 2.4 Identify regulatory and customer requirements affecting pest control operations in the food or meat processing premises
3. Implement pest elimination and control procedures	3.1 Identify specified operator roles and responsibilities for controlling pests in the food or meat processing premises 3.2 Carry out pest elimination roles and responsibilities according to workplace health and safety and food safety requirements 3.3 Complete recording and reporting requirements
4. Review effectiveness of pest control processes	4.1 Undertake visual check of the effectiveness of pest control processes within scope of responsibility 4.2 Suggest modifications to the pest control program where appropriate

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 work instructions - Interpret key information in safety data sheets
Oral communication	Interact with supervisors to seek guidance, express concerns and suggest changes to process

Numeracy	• Accurately measure chemicals
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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
AMPPMG201 Undertake pest control in a food processing premises	AMPX230 Undertake pest control in a food processing establishment	Unit code and title updated Assessment Requirements re-worded for clarity	Equivalent

Assessment Requirements for AMPPMG201 Undertake pest control in a food processing premises

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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 pest control in a food or meat processing premises, including:

- identified signs of two different pest infestations
- identified at least two different types of pests likely to be encountered at the worksite
- undertaken pest control responsibilities with minimal disruption to food processing activity
- prepared baits and poisons according to workplace requirements
- accounted for and removed controls within specified timeframes
- followed safe work procedures.

The assessor must observe the individual undertaking pest control in a food or meat processing premises for a minimum of 15 minutes.

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:

- key requirements of legislation relevant to pest control activities in food or meat processing sites
- the potential impacts of pest infestation of the types of pests likely to be encountered on the premises
- the pest control measures used by the workplace for the types of pests likely to be encountered on the premises
- how the suitability of a chemical for use in a food or meat premises can be determined
- the animal welfare considerations for at least two different types of pest treatments
- suitable control techniques and timing of control activities based on:

- the target pest's range, movement patterns, behaviour and habitats
 - the reproductive cycle of the target pest
 - target pest behaviours and biology relevant to control technique
 - food preferences, both general and local, of target pests
- humane destruction procedures, including capture and kill points for target pests
- work health and safety procedures that relate to pest control activities
- safety data sheets (SDS) for baits and poisons
- procedures for using and recording of baits and poisons
- recording and reporting requirements.

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 food or meat processing premises at workplace production speed or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - baits, poisons and related equipment
 - images of pest infestation where real examples are unavailable
- specifications:
 - workplace documents such as work instructions and SDS
- 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>.