



Australian Government

AMPWHS202 Follow safe work policies and procedures

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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 work safely in a meat processing workplace.

This unit applies to those who work under general supervision in slaughtering premises, knackeries, boning rooms, game processing premises, smallgoods premises, food services operations, wholesalers and meat retail 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)

Work Health & Safety (WHS)

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. Prepare to work safely	1.1 Identify the person designated with responsibility for health and safety in the workplace, their role and responsibilities 1.2 Identify rights and responsibilities of self and others to ensure health and safety in the workplace 1.3 Fit and correctly use personal protective equipment 1.4 Interpret work safety signage
2. Conduct work safely	2.1 Identify and follow work procedures and workplace instructions to ensure safe work 2.2 Apply safe handling practices when moving materials and items 2.3 Maintain personal protective equipment for the work tasks carried out 2.4 Undertake housekeeping in work area following health and safety requirements
3. Respond to safety hazards	3.1 Identify safety hazards in the work area 3.2 Take action to control risks for safety hazards following workplace procedures 3.3 Report safety hazards and any inadequate control measures following workplace procedures 3.4 Complete an incident report
4. Follow emergency response procedures	4.1 Identify emergency situations and procedures 4.2 Identify reporting and communication procedures during emergency situations 4.3 Identify workplace procedures for responding to emergencies

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 instructions
Oral communication	Ask questions to clarify workplace health and safety information

	• Inform supervisor of conditions that impact own safety and health
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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
AMPWHS202 Follow safe work policies and procedures	AMPCOR201 Maintain personal equipment	Unit merged with AMPCOR204 Follow safe work policies and procedures Unit code and title updated Unit sector code added Unit application updated Performance Criteria revised Foundation Skills added Assessment Requirements updated	Not-Equivalent
AMPWHS202 Follow safe work policies and procedures	AMPCOR204 Follow safe work policies and procedures	Unit merged with AMPCOR201 Maintain personal equipment Unit code updated Unit sector code added	Not-Equivalent

		Unit application updated Performance Criteria revised Foundation Skills added Assessment Requirements updated	
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Assessment Requirements for AMPWHS202 Follow safe work policies and procedures

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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 followed safe work policies and procedures in the workplace, including:

- followed workplace requirements for controlling safety hazards in work area
- used the required personal protective equipment correctly
- identified the workplace health and safety representative or officer.

The assessor must observe the individual following safe work policies and procedures for a minimum of 15 minutes. The assessment may be undertaken while the individual is being assessed for another unit of competency.

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:

- the purpose of workplace health and safety policies and procedures
- safe work procedures for allocated work tasks
- workplace signage
- emergency procedures for site
- use, maintenance and storage of personal protective equipment (PPE) required for own work area
- the importance of personal protective equipment that fits
- typical hazards encountered in a meat processing workplace, including, for example, working for extended periods in a cold environment, standing for long periods, working with sharp equipment, manual handling, working at elevated heights, carrying out repetitive tasks, biological hazards
- ways to minimise the workplace health and safety risks identified

- procedures for reporting accidents and incidents at the work site
- functions of workplace health and safety representatives at the work site.

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 an operating meat processing premises or an environment that accurately reflects workplace conditions
- resources, equipment and materials:
 - PPE
- specifications:
 - task-related documents
- 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.

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>.