



Australian Government

AMPA2172 Clean amenities and grounds

Release: 1

AMPA2172 Clean amenities and grounds

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to clean areas other than production areas in a meat processing plant.

This unit is applicable to workers required to clean the amenities and grounds of a meat processing plant.

All work should be carried out to comply with workplace and hygiene requirements.

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

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

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

Pre-requisite Unit

Nil.

Unit Sector

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. Clean toilets, shower blocks and locker rooms	1.1 Clean toilets, shower blocks and locker rooms in accordance with cleaning schedules, work instruction, and workplace health and safety policies and procedures 1.2 Use cleaning chemicals in accordance with manufacturer and workplace requirements

Element	Performance criteria
	1.3 Identify specific areas requiring attention 1.4 Undertake post-cleaning monitoring
2. Clean canteens and eating areas	2.1 Clean eating areas in accordance with cleaning schedule, work instructions and workplace health and safety requirements 2.2 Use cleaning chemicals in accordance with workplace and manufacturer's requirements
3. Clean grounds	3.1 Identify types of waste and rubbish to be cleared 3.2 Identify and follow waste disposal arrangements for different types of waste 3.3 Clean grounds according to direction or relevant work instructions 3.4 Use chemicals such as herbicides in accordance with workplace and manufacturer's requirements

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMP2193B Clean amenities and grounds.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPA2172 Clean amenities and grounds

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must clean areas other than production areas in a meat processing plant.

The candidate must:

- locate and cite relevant safety data sheets
- use chemicals according to workplace and manufacturer's requirements
- clean according to schedules
- dispose of waste correctly
- follow workplace health and safety policies and procedures
- apply relevant regulatory requirements
- use communication skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- monitoring of cleaned areas
- cleaning schedules for the range of areas
- waste disposal requirements
- importance of cleaning properly
- relevant regulatory requirements
- types of contamination

Assessment Conditions

Assessment must be conducted in a registered operating meat processing plant.

Competency must be demonstrated at normal rate of production.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration

- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>