



Australian Government

AMPCLE204 Clean amenities and grounds

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Modification History

Release	Comments
2	This version was released in AMP Australian Meat Processing Training Package Release 9.2. Updated to show Mandatory workplace requirements in <i>italic</i> text.
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 clean areas other than production areas in a meat processing premises.

This unit applies to individuals who work under general supervision to clean the amenities and grounds of a meat processing 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.

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)

Cleaning (CLE)

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 clean	1.1 Identify work instructions for cleaning amenities and grounds, and clarify where required 1.2 Identify the main work areas to be cleaned, included in the individual's role 1.3 Identify workplace health and safety requirements for task, including uniforms and personal protective equipment 1.4 Prepare equipment and chemicals for cleaning
2. Clean toilets, shower blocks and locker rooms	2.1 Clean toilets, shower blocks and locker rooms following cleaning schedules, work instructions, and workplace health and safety policies and procedures 2.2 Use and store cleaning chemicals following workplace and manufacturer's requirements 2.3 Identify and clean specific areas requiring attention 2.4 Undertake post-cleaning monitoring
3. Clean canteens and eating areas	3.1 Clean eating areas following cleaning schedule, work instructions and workplace health and safety requirements 3.2 Use cleaning chemicals following workplace and manufacturer's requirements
4. Clean grounds	4.1 Identify types of waste and rubbish to be cleared 4.2 Identify and follow waste disposal arrangements for different types of waste, including recyclables 4.3 Clean grounds following work instructions 4.4 Use and store chemicals following workplace and manufacturer's requirements

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
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Reading	• Interpret key elements of workplace instructions • Interpret key information in safety data sheets (SDS)
Numeracy	• Measure and mix chemicals following manufacturer instructions • Follow cleaning schedule

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
AMPCLE204 Clean amenities and grounds	AMPA2172 Clean amenities and grounds	Unit code updated Unit sector code added Unit application updated Element 1 added Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPCLE204 Clean amenities and grounds

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

The assessor must observe the individual implementing a cleaning program to clean amenities and grounds, including each of the following at least once:

- toilet block
- eating area
- grounds.

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 regulatory requirements for cleaning amenities and grounds
- monitoring of cleaned areas
- safe use of cleaning chemicals and herbicides
- cleaning schedules for the range of areas
- waste disposal requirements

- importance of cleaning effectively
- types of contamination that must be cleaned.

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 meat processing premises*
- resources, equipment and materials:
 - *personal protective equipment*
 - *cleaning chemicals*
 - *cleaning equipment*
- specifications:
 - *task-related documents*
- personnel:
 - *access to team members and 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.

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://training.gov.au/training/details/AMP>.