



Australian Government

AMPOPR305 Operate a forklift in a specific work area

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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 operate forklifts in specific work areas, which may require fitting forklifts with specialised lifting attachments or shifting hazardous materials. These areas include freezers, cold stores, loadouts, skin sheds, smallgoods and rendering plants.

This unit applies to individuals who work independently in meat processing premises, who operate forklifts in environments requiring specific competencies.

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

Prior to undertaking this unit, individuals must have gained a licence or permit to operate a forklift.

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 work	1.1 Identify specific features of work area that need to be taken into account when moving load 1.2 Identify workplace, industry and regulatory requirements for operating a forklift in the specific work area 1.3 Identify workplace health and safety hazards that exist in the work area, and manage the associated risks posed when moving load, including using personal protective equipment 1.4 Identify the hygiene and sanitation requirements for load to be moved, relevant to work area and type of load 1.5 Identify manufacturer's specifications for driving the forklift
2. Identify characteristics of load	2.1 Identify characteristics of the load to be transported, and plan to use appropriate equipment and attachments 2.2 Identify potential hazards associated with moving the load, and manage associated risks 2.3 Identify any hazardous materials to be loaded and the workplace, industry and regulatory requirements for moving those materials
3. Transport product	3.1 Select and fit any special attachments required 3.2 Carry out operation checks on equipment 3.3 Erect barriers or warning signs where required 3.4 Handle forklift and pallets following the requirements of specific work locations 3.5 Lift, transport and set down load, taking specific features of load and work area into consideration, following workplace health and safety, quality assurance, and hygiene and sanitation requirements 3.6 Use hand-eye coordination skills when operating forklift
4. Store products	4.1 Store product following workplace quality, hygiene and sanitation requirements 4.2 Rack or store products and pallets following work instructions
5. Maintain records	5.1 Maintain records and report any issues with load, equipment or work area to supervisor

	5.2 Maintain equipment records following workplace requirements
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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 and apply information in operating manuals - Interpret safety signs and information
Oral communication	- Ask questions to clarify information - Report any issues to supervisor promptly

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
AMPOPR305 Operate a forklift in a specific work area	AMPA2132 Despatch hide or skin	Merged with AMPX206 Operate forklift in a specific workplace Unit code and title updated Unit code updated to AQF3 Unit sector code added Unit application updated Performance Criteria updated Foundation Skills added Assessment requirements updated	Not equivalent

		Mandatory workplace requirements clarified	
AMPOPR305 Operate a forklift in a specific work area	AMPX206 Operate forklift in a specific workplace	Unit coded and updated to match AQF3 Unit sector added Unit application updated Performance Criteria updated Foundation Skills added Assessment Requirements updated Mandatory workplace requirements clarified	Not equivalent

Assessment Requirements for AMPOPR305 Operate a forklift in a specific work area

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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 operating a forklift, adapting to the specific requirements of the work area, for at least 15 minutes and including lifting, moving and setting down a minimum of one load.

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:

- characteristics, capabilities and limitations of the forklift
- operational checks to be carried out on forklift
- how to identify issues, such as damage or leaks, which may compromise operational capability or safety
- efficient and safe driving techniques
- workplace health and safety hazards associated with driving a forklift in specific work area, and how the associated risks are controlled

- specific features of the workplace that impact on the operation of the forklift, such as operating in a cold environment
- typical hazards associated with the load being moved, and how the associated risks are managed
- hygiene and sanitation requirements for moving meat and meat products, or non-food materials, within work area
- safe weight limits
- safe work procedures.

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, in a work area with specific requirements*
- resources, equipment and materials:
 - *personal protective equipment*
 - *forklift and any associated equipment*
 - *load for transporting*
- specifications:
 - *task-related documents.*

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>.