



Australian Government

AMPWHS201 Sharpen and handle knives safely

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Modification History

Release	Comments
3	This version released with AMP Australian Meat Industry Training Package Release 9.1. Application updated for co-assessment with a meat processing skill or task.
2	This version released with AMP Australian Meat Industry Training Package Release 9.0. Assessment Conditions updated for co-assessment with a meat processing skill or task.
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 8.0.

Application

This unit describes the skills and knowledge required to sharpen and maintain knives for safe and effective use in a meat processing premises.

This unit is applicable to any worker who is required to sharpen a knife and maintain a sharp edge on that knife while in use in a processing, wholesaling or retail meat premises.

Note there is an Assessment Condition that the Performance Evidence for this unit be co-assessed with a meat processing skill or task that requires the use of a knife.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food and meat 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 for work	1.1 Identify health, safety and food safety hazards for sharpening and handling knives 1.2 Control risks associated with sharpening and handling knives, including usage of personal protective clothing (PPE) and equipment 1.3 Identify food safety hazards associated with working with knives, and methods to control risk
2. Sharpen and maintain knife edge	2.1 Sharpen knife blade to create a bevelled edge 2.2 Use sharpening equipment correctly to maintain a sharp knife, in line with workplace health and safety requirements
3. Work safely with knives	3.1 Use and handle knives in ways that minimise the risk of injury to self and others 3.2 Use knives safely at all times according to workplace health and safety, hygiene and sanitation, and food safety requirements
4. Maintain knives and associated equipment	4.1 Maintain knives to hygiene and sanitation and workplace requirements 4.2 Maintain, clean and store knives and knife-sharpening equipment to hygiene and sanitation and workplace 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
Reading	Interpret safe work instructions

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
AMPWHS201 Sharpen and handle knives safely	AMPX209 Sharpen knives	Unit sector code and title updated. Performance Criteria clarified. Foundation Skills added. Performance Evidence, Knowledge evidence and Assessment Conditions revised	Not equivalent

Assessment Requirements for AMPWHS201 Sharpen and handle knives safely

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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 sharpened and handled knives safely while performing meat processing tasks, on at least one occasion, including:

- used sharpening equipment correctly to create a bevelled edge
- maintained a sharp knife edge
- followed safe work practices
- maintained hygiene and sanitation requirements.

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 policies and procedures for safe work with knives
- workplace health and safety issues related to the use and sharpening of knives
- sterilisation and hygiene and sanitation requirements related to knife sharpening
- methods for controlling risks associated with sharpening knives, including use of appropriate personal protective equipment (PPE) and clothing
- selecting the right knife for the task

- common injuries associated with using knives
- wrist stretches and exercises to reduce the risk of strains and sprains
- safe workspace for using knives, including space between left-handers and right-handers, appropriate cutting tables and boards, floors clean and free of obstacles, appropriate lighting
- blade sharpening tools, equipment and lubricants
- techniques to sharpen a knife with an appropriate bevel edge
- knife storage and safe disposal
- workplace first aid arrangements.

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 workplace or an environment that accurately represents a real workplace
 - Performance Evidence for this unit must be co-assessed with a meat processing skill or task that requires the use of a knife
- resources, equipment and materials:
 - PPE
 - knives and sharpening equipment
- specifications:
 - safe work procedures.

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