



Australian Government

Assessment Requirements for AMPWHS301 Contribute to workplace health and safety processes

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

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 contributed to workplace health and safety processes on at least two separate occasions, including:

- worked safely as an individual and as a team member
- identified and assessed potential hazards in the work area
- monitored implementation of safe work practices in the work area
- provided advice and feedback to work group members
- contributed to the implementation of risk control measures
- completed health and safety records and reports according to workplace standards.

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:

- current legislative requirements for work health and safety (WHS)
- typical health and safety hazards and risks that occur in a meat processing facility, including working around forklifts, and associated risk controls
- hazards of working with knives, and associated risk controls
- personal protective equipment (PPE) and clothing for working in meat processing facility
- correct use, maintenance and storage of PPE
- ways of minimising manual handling hazards
- sources of health and safety information both internal and external to the workplace
- procedures for reporting hazards, accidents and incidents
- roles and responsibilities of health and safety representatives and committees.

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 workplace conditions
- resources, equipment and materials:
 - access to health and safety advice and direction
 - PPE
- specifications:
 - legislation, regulations, standards and codes of practice
 - workplace policies and procedures for health and safety, and for emergencies
- relationships:
 - interactions with team members.

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.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>