



Australian Government

Assessment Requirements for SFIWHS201

Meet workplace health and safety requirements

Release: 1

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Modification History

Release	Comments
Release 1	This version released with SFI Seafood Industry Training Package Version 1.0.

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:

- followed workplace instructions to safely carry out at least three work tasks performed as part of their work responsibilities, including:
 - identifying hazards and reporting risks to supervisor
 - controlling risks related to own safety
 - supporting others to work safely
 - using required personal protective equipment
- contributed to a minimum of two workplace health and safety activities
- identified requirements for a minimum of two types of emergency situations that may occur in a seafood industry environment.

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:

- organisation policies and procedures relevant to own work
- common workplace hazards that occur in a seafood industry environment, including those caused by:
 - manual tasks
 - hazardous chemicals
 - machinery and equipment
 - extreme temperatures
 - noise
 - slips, trips and falls
 - spills

- chemicals and medicines
- sharps
- aquatic animal bites, envenomation, scratches
- controls to eliminate hazards typical in the seafood industry environment
- personal protective equipment, including:
 - clothing and footwear
 - face and eye protection
 - hand protection
 - head protection
 - hearing protection
 - respiratory protection
- typical workplace safety signs found in a seafood industry environment
- personal hygiene and hand washing
- signs of personal stress and fatigue and potential to affect safe work
- typical emergency situations that may occur in a seafood industry environment:
 - serious injury events
 - events requiring evacuation
 - fires and explosions
 - hazardous substance and chemical spills
 - explosion and bomb alerts
 - internal emergencies, such as loss of power or water supply and structural collapse
 - external emergencies and natural disasters, such as flood, storm and traffic accident
- workplace health and safety roles and responsibilities of employees, supervisors and managers in the workplace.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a seafood industry workplace or a simulated environment that accurately reflects workplace conditions
- resources, equipment and materials:
 - equipment and resources appropriate to work undertaken in a seafood industry environment
- specifications:
 - relevant workplace policies and procedures that include advice on workplace health and safety requirements
- relationships:
 - evidence of interactions with supervisor and team members.

Assessor 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=e31d8c6b-1608-4d77-9f71-9ee749456273>