



Australian Government

SFIWHS201 Meet workplace health and safety requirements

Release: 1

SFIWHS201 Meet workplace health and safety requirements

Modification History

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

Application

This unit of competency describes the skills and knowledge required to work safely and participate in workplace health and safety processes in the seafood industry environment.

This unit applies to individuals who require knowledge of workplace health and safety to carry out their own work under routine supervision. They work in known contexts dealing with routine tasks and a limited range of predictable problems.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Work Health and Safety (WHS)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Plan and prepare to work safely	1.1 Locate and interpret information on workplace health and safety related to work area 1.2 Identify workplace health and safety responsibilities in the workplace 1.3 Identify hazards, including contamination hazards and biosecurity

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	risks, in the work area 1.4 Take action to control risks related to own safety 1.5 Report other hazards and risks to supervisor 1.6 Carry out pre-start checks on tools and equipment according to workplace procedures
2. Conduct work safely	2.1 Use personal protective equipment correctly 2.2 Follow work procedures and work instructions to ensure safe work 2.3 Report incidents and injuries to supervisor 2.4 Undertake workplace health and safety housekeeping in work area 2.5 Identify own levels of stress and fatigue to ensure ability to work safely and sustainably
3. Participate in workplace health and safety activities	3.1 Contribute to workplace meetings, workplace inspections and other workplace health and safety consultative activities 3.2 Raise workplace health and safety issues with designated personnel in line with workplace policies and procedures 3.3 Contribute to improving workplace health and safety systems and processes
4. Follow emergency response procedures	4.1 Identify and report emergency situations 4.2 Follow workplace procedures when responding to emergencies or drills

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	Accesses and follows information in standard workplace procedures, work instructions and emergency procedures
Oral communication	Provides accurate descriptions of hazards, risks, incidents and injuries to supervisor

Skill	Description
Navigate the world of work	Understands tasks and responsibilities required for complying with WHS in the workplace

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
SFIWHS201 Meet workplace health and safety requirements	SFICORE106B Meet workplace OHS requirements	Updated to meet Standards for Training Packages Revised title Amendments to elements and performance criteria for clarity	Equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273>

Assessment Requirements for SFIWHS201 Meet workplace health and safety requirements

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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:

- 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.

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