

Modification history

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 4.0.

AMPX230	Undertake pest control in a food processing establishment
Application	This unit of competency describes the skills and knowledge required to undertake pest control activities in a food processing premises. The unit applies to individuals who carry out pest control duties described in an established pest management program in a food processing premises. No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.
Prerequisite Unit	Nil
Unit Sector	All meat processing sectors

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 Identify causes and impact of pest activity in a food processing premises	1.1 Identify types of pests typically encountered in a food processing premises 1.2 Identify signs and causes of pest infestation 1.3 Explain potential impacts of pest infestation on food products
2 Identify pest control processes	2.1 Identify pest control processes used in the food processing premises 2.2 Check suitability of identified chemicals for use in a food processing context 2.3 Identify environmental, stakeholder and animal welfare considerations when undertaking pest control processes 2.4 Identify regulatory and customer requirements affecting pest control operations in the food processing premises
3 Implement pest elimination and control procedures	3.1 Identify specified operator roles and responsibilities for the food processing premises 3.2 Carry out identified roles and responsibilities 3.3 Complete recording and reporting requirements
4 Review effectiveness of pest control processes	4.1 Undertake visual check of the effectiveness of pest control processes within scope of responsibility 4.2 Suggest modifications to the pest control program where appropriate 4.3 Make changes to the control process as agreed with the relevant personnel.

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> • Read and interpret establishment work instructions.
Communication	<ul style="list-style-type: none"> • Communicate with supervisors to seek guidance, express concerns, suggest changes to process.

The Range of Conditions is an optional field. Please delete these instructions and if the unit does not have a range of conditions, please delete the Range of conditions table too.

Range Of Conditions	
<i>This section specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.</i>	
	<ul style="list-style-type: none"> •
	<ul style="list-style-type: none"> •

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPA2178 Undertake pest control in a food processing establishment			No equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: [Insert hyperlink for the training package]. <i>See Guidelines for developing training package products for directions on how to find the right hyperlink</i>
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TITLE	Assessment requirements for AMPA2178 Undertake pest control in a food processing establishment
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>Evidence of the following is required:</p> <ul style="list-style-type: none"> • ability to explain and follow the requirements of the workplace procedures for undertaking pest control activities relevant to the trainee's job • ability to undertake pest control responsibilities with minimal disruption to the food preparation processes • preparation of baits and poisons according to workplace requirements • ability to account for and remove controls within specified timeframes • completion of recording and reporting requirements as specified in the enterprise's procedures • accurate identification of signs and cases of pest infestation on at least two occasions for at least two different types of pests • ability to assess the effectiveness of a pest control program and make suggestions for modifications • ability to follow instructions when implementing agreed changes to the pest control program • application of the appropriate animal welfare and environmental requirements in the context of their work. 	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • the potential impacts of pest infestation of the types of pests likely to be encountered on the premises • the pest control measures used by the enterprise for the types of pests likely to be encountered on the premises • how the suitability of a chemical for use in a food premises can be determined • the animal welfare considerations for at least two different types of pest treatments • suitable control techniques and timing of control activities based on: <ul style="list-style-type: none"> • the target pest's range, movement patterns, behaviour and habitats • the reproductive cycle of the target pest • target pest behaviours and biology relevant to control technique • food preferences, both general and local, of target animals • humane destruction procedures, including capture and kill points for target pests • work health and safety procedures that relate to pest control activities • recording and reporting requirements • procedures for use and recording of baits and poisons • application of relevant legislation to pest control activities. 	
Assessment Conditions	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • assessment must be carried out in an operating food processing establishment • resources, equipment and materials: <ul style="list-style-type: none"> • access to required chemicals and equipment • specifications: <ul style="list-style-type: none"> • use of specific workplace documents such as work instructions and safety data sheets • relationships: <ul style="list-style-type: none"> • team member(s), supervisor(s) <p>As a minimum, the following three forms of evidence must be used:</p> <ul style="list-style-type: none"> • quiz of underpinning knowledge • workplace demonstration • workplace referee or third-party report of performance over time. 	

Assessment Conditions	
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: [Insert hyperlink for the training package]. <i>See Guidelines for developing training package products for directions on how to find the right hyperlink</i>