

Modification history

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

AMPWHS2X1	Sharpen and handle knives safely
Application	<p>This unit describes the skills and knowledge required to sharpen and maintain knives for safe and effective use in a meat processing establishment.</p> <p>This unit is applicable to any worker who is required to sharpen a knife to use in a processing, wholesaling or retail meat establishment.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Work Health and Safety (WHS)

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. 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 and equipment 1.3 Identify food safety hazards for work with knives and control risks
2. Sharpen blades	2.1 Sharpen blades to maintain bevel edge according to workplace requirements 2.2 Use sharpening equipment correctly to maintain bevel edge and to meet workplace health and safety requirements
3. Work safely with knives	3.1 Use knives in ways which minimise the risk of injury to self and others 3.2 Use knives safely at all times in accordance with 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	<ul style="list-style-type: none"> Interpret safe work instructions

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPWHS2X1 Sharpen and handle knives safely	AMPX209 Sharpen knives	Unit sector code and title updated Performance Criteria clarified WHS requirements moved from Performance Evidence to Performance Criteria Foundation Skills added Performance Evidence, Knowledge evidence and Assessment Conditions revised	Not equivalent

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

TITLE	Assessment requirements for AMPWHS2X1 Sharpen and handle knives safely
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has handled knives safely on at least one occasion, including:</p> <ul style="list-style-type: none"> • used sharpening equipment correctly • maintained a bevel edge • followed safe work practices • maintained hygiene and sanitation requirements. 	
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"> • 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 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	
<p>Assessment of skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in a meat processing workplace or an environment that accurately represents a real workplace • unit must be co-assessed with a meat processing unit that requires the use of a knife • resources, equipment and materials: <ul style="list-style-type: none"> • PPE • knives and sharpening equipment • specifications: <ul style="list-style-type: none"> • safe work procedures. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
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