Modification history

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

| AMPPMG4X1 | Develop, implement and evaluate a pest control program in a food processing premises |
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| Application | This unit of competency describes the skills and knowledge required to develop, implement and evaluate a pest management plan in a food or meat processing premises.  Pests may be vertebrate or invertebrate pests or both.  The unit applies to individuals who work in management roles in a food or meat processing premises and who are take responsibility for pest control.  All work must be carried out to comply with workplace procedures according to state/territory health and safety and food 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. |
| Prerequisite Unit | Nil |
| Unit Sector | Pest Management (PMG) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Develop the pest management plan | 1.1 Determine scope of the pest management plan  1.2 Determine realistic time periods to allow for the achievement of the plan  1.3 Define and document objectives to be achieved  1.4 Define roles and responsibilities of stakeholders in delivering objectives  1.5 Document the activities required to achieve the objectives  1.6 Identify pest risks and control measures  1.7 Determine monitoring methods and procedures  1.8 Determine human and physical resources required for the plan |
| 2. Implement the pest management plan | 2.1 Brief stakeholders who have responsibilities in delivering the pest management plan’s objectives  2.2 Collect and analyse monitoring information as identified in the plan  2.3 Confirm that work health and safety requirements are being followed  2.4 Confirm that food safety, animal welfare and environmental requirements are being followed  2.5 Record any corrective actions required, processes used, and outcomes achieved |
| 3. Evaluate the effectiveness of the pest management plan | 3.1 Compare data with objectives and performance activities in the monitoring plan  3.2 Identify and examine performance indicators  3.3 Compile a report that includes discussion of data analysis results  3.4 Make recommendations to modify or eliminate causes of poor performance or to enhance current performance  3.5 Report outcomes and recommendations to management in the required format |

| 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. | |
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| Skill | Description |
| Reading | * Analyses and interprets regulatory information |
| Writing | * Develops operational plans and supporting work instructions * Prepares performance reports |
| Oral communication | * Communicates with workers from a range of cultural backgrounds * Briefs stakeholders |
| Numeracy | * Interprets budgets and calculates timelines |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPMGT4X1 Develop, implement and evaluate a pest control program in a food processing premises | AMPX430 Develop, implement and evaluate a pest control program in a meat processing premises | Unit code and title updated  Core Skills for Work information removed  Performance Evidence, Knowledge Evidence and Assessment Conditions revised. | Equivalent |

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| 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 AMPPMG4X1 Develop, implement and evaluate a pest control program in a food processing premises |
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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 developed, implemented and evaluated at least one pest control program for a food or meat processing premises, including:   * produced a written report plan that addresses the workplace's pest problem * determined factors impacting pest population and distribution * conducted site inspections * applied food safety requirements when determining pest control activities * collated and analysed data as required in the pest monitoring and evaluation plan * produced a report on the results of monitoring operations and a report with evaluation results. | |

| Knowledge Evidence |
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| 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:   * key requirements of legislation relevant to pest control activities in food or meat processing sites * range of pests relevant to the targeted area or site * target pest biology and lifecycles * periods of vulnerability in the lifecycle of pests * behaviour of target pests, particularly those behaviours that impact pest susceptibility to being effectively managed * how the suitability of a chemical for use in a food premises can be determined * factors that influence pest population and distribution * techniques used to validate the target pest population and distribution data * typical format of pest management plans * monitoring and evaluation principles and how they work in the pest management plan * regulatory requirements and standard operating procedures * how to measure or estimate economic losses and production impacts resulting from pest presence * principles that underpin the strategic approach to managing pests * critical control points for management of pest problem * how to compare data with objectives and performance criteria * how to compare actual costs with budgeted costs * environmental, food safety and economic impacts of pests on production processes. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * skills must be demonstrated in an operating food or meat processing premises or an environment that accurately represents a real workplace * specifications: * current regulations and industry guidelines for pest control * use of applicable workplace documents such as policies, procedures, safety data sheets.   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. |

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