Modification history

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

| SFIWHS201 | Meet work health and safety requirements |
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| Application | This unit of competency describes the skills and knowledge required to work safely and participate in work health and safety processes in the seafood industry environment.This unit applies to individuals who require knowledge of work, 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 occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil  |
| Unit Sector | Work Health and Safety (WHS) |

| 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. Plan and prepare to work safely | 1.1 Locate and interpret information on workplace health and safety related to work area1.2 Identify workplace health and safety responsibilities in the workplace1.3 Identify hazards, including contamination hazards and biosecurity 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 according to workplace procedures |
| 2. Conduct work safely | 2.1 Use personal protective equipment correctly2.2 Follow work procedures and work instructions, including infection control, to ensure safe work2.3 Report incidents and injuries to supervisor 2.4 Undertake workplace health and safety housekeeping in work area2.5 Identify own levels of stress and fatigue to ensure ability to work safely and sustainably |
| 3. Participate in work health and safety activities | 3.1 Contribute to workplace meetings, workplace inspections and other workplace health and safety consultative activities3.2 Raise workplace health and safety issues with designated personnel in line with workplace policies and procedures3.3 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 organisation procedures for responding to emergencies |

| Foundation SkillsThis 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 | * Access and follow information in standard workplace procedures, work instructions and emergency procedures
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| Oral communication | * Provide accurate descriptions of hazards, risks, incidents and injuries to supervisor
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| Navigate the world of work | * Understand tasks and responsibilities required for complying with WHS in the workplace
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| 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. Knowledge evidence expanded. | Equivalent unit |

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

| TITLE | Assessment requirements for SFIWHS201 Meet work health and safety requirements |
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| Performance Evidence |
| An individual demonstrating competency must satisfy all the elements and performance criteria and foundation skills of 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.
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| 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:* 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
* gravity
* spills
* chemicals and medicines
* sharps
* aquatic animal bites, envenomation, scratches
* aquatic animal diseases that can be transmitted to humans (zoonoses)
* 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, including:
* serious injury events
* events requiring evacuation
* fires and explosions
* hazardous substance and chemical spills
* explosion and bomb alerts
* security emergencies, such as intruders and disturbed persons
* 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
* the workplace health and safety roles and responsibilities of employees, supervisors and managers in the workplace.
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| Assessment Conditions |
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| Assessment of this unit of competency must take place under the following conditions: * physical conditions:
* skills must be demonstrated in a seafood industry workplace or 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 includes advice on workplace health and safety requirements
* relationships:
* 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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