

<b>Title</b>	<b>Demonstrate and apply knowledge of safe working practices in the food or related product processing workplace</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to: demonstrate knowledge of safe working practices in the food or related product processing workplace; and integrate safe working practices into the food or related product processing workplace.
----------------	---

<b>Classification</b>	Food and Related Products Processing > Food and Related Product Processing - Safety and Health
-----------------------	--

<b>Available grade</b>	Achieved
------------------------	----------

---

### Guidance Information

- 1 Legislation relevant to this unit standard may include but is not limited to the:
  - Health and Safety at Work Act 2015.
  - Food Act 1981.
  - Food Hygiene Regulations 1974.
  - Food (Safety) Regulations 2002.
  - Resource Management Act 1991.
- 2 Definitions
  - Organisational procedures* refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
  - PPE* refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
  - Related products* refer to beverages, household products, or personal care products.
- 3 Assessment information
  - All activities and evidence must be in accordance with organisational procedures.

---

### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of safe working practices in the food or related product processing workplace.

**Performance criteria**

- 1.1 Safe practices in food or related product processing workplace are described.
- 1.2 Safe practices in working with food or related product production equipment are described.
- Range equipment may be – electrical, mechanical, automated, manually operated.
- 1.3 Legislation related to safe working practices is described in terms of relevance to own role.
- 1.4 Organisational requirements for wearing safety and protective clothing is described.
- 1.5 In-house product safety requirements are described.
- 1.6 Knowledge of reporting structure and line of responsibility relating to safe working practices is described without reference to additional information.

**Outcome 2**

Integrate safe working practices into the food or related product processing workplace.

**Performance criteria**

- 2.1 Equipment is operated to optimise safety of operator and teammates.
- 2.2 Correct clothing is worn in a manner that protects personnel and product
- 2.3 Work environment is clean, and hazards are minimised.
- 2.4 Hazards to product are identified, and personnel authorised to act are notified within a timeframe that minimises product waste.
- 2.5 Personal work practices are applied to ensure safety for self and others.
- Range includes but is not limited to – safe behaviour observations.

<b>Planned review date</b>	31 December 2025
----------------------------	------------------

**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	27 August 1996	31 December 2022
Revision	2	15 May 1998	31 December 2022
Revision	3	16 June 2005	31 December 2022
Review	4	21 September 2007	31 December 2022
Review	5	25 February 2021	N/A

**Consent and Moderation Requirements (CMR) reference**

0013

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

**Comments on this unit standard**

Please contact Competenz [qualifications@competenz.org.nz](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.