



Australian Government

AMPA2071 Pack meat products

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to pack meat products in accordance with regulatory, workplace and customer requirements.

This unit is applicable to workers in a registered meat processing premises such as an abattoir (slaughter floor, offal room, tripe room, boning room), food service operations, wholesale butchery, game meat processing establishment or pet food premises.

All work should be carried out to comply with workplace and hygiene requirements.

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

Pre-requisite Unit

Nil.

Unit Sector

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Check packing area	1.1 Check packing area for hygiene and operational requirements prior to commencing work, in accordance with work instructions.

Element	Performance criteria
2. Pack meat product	2.1 Select product to be packed and check for defects according to customer and workplace requirements 2.2 Take corrective action according to workplace requirements if product is out-of-specification 2.3 Handle out-of-specification product according to workplace requirements 2.4 Select correct packaging materials according to workplace and customer requirements 2.5 Check packaging for defects in accordance with work instructions 2.6 Pack and arrange product according to workplace and customer requirements 2.7 Weigh product according to workplace and regulatory requirements, if this forms part of work instructions 2.8 Identify food safety hazards associated with packing and minimise them by implementing preventative measures 2.9 Identify and comply with workplace health and safety requirements for packing, including safe manual handling 2.10 Label packed product according to workplace requirements, if this forms part of work instructions

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMP2075C Pack meat products.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>