



**Australian Government**

# **AMPR206 Vacuum pack products in a retail operation**

**Release: 2**

## AMPR206 Vacuum pack products in a retail operation

### Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

### Application

This unit describes the skills and knowledge required to pack meat products using vacuum packaging in a retail operation.

This unit is applicable to workers in meat retail operations.

All training must be conducted in accordance with Australian meat industry standards and regulations.

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 responsibility for their own work.

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

### Pre-requisite Unit

Nil

### Elements and Performance Criteria

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 product for packaging	1.1 Prepare product for vacuum packaging to required specifications
2. Select packaging	2.1 Select appropriately sized bag for product 2.2 Arrange product on appropriate container

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
3. Set machine requirements	3.1 Complete requirements in preparation for start-up of vacuum packing machine to workplace requirements 3.2 Set machine requirements correctly 3.3 Follow start-up procedures according to workplace requirements 3.4 Attach and change packing materials according to workplace requirements and product specification 3.5 Place bagged meat on the vacuum packing machine or in the formed pockets as appropriate 3.6 Place open ends of bags flat across the sealing bar or meat contained in pockets as appropriate 3.7 Follow workplace health and safety and hygiene and sanitation requirements
4. Operate machinery	4.1 Operate vacuum packaging machine in accordance with workplace requirements 4.2 Vacuum pack a variety of products to customer specifications, hygiene and sanitation, workplace health and safety and Quality Assurance (QA) requirements, at a speed appropriate for production requirements 4.3 Drain bagged cuts 4.4 Perform shut-down procedures to workplace, workplace health and safety, and hygiene and sanitation requirements
5. Ensure quality of packaging and product	5.1 Inspect bagged cuts for leaks and other defects 5.2 Take corrective action when leaks and defects are identified according to workplace requirements

## Foundation Skills

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

## Unit Mapping Information

<b>Code and title</b>	<b>Code and title</b>	<b>Comments</b>	<b>Equivalence status</b>

<b>current version</b>	<b>previous version</b>		
AMPR206 Vacuum pack products in a retail operation Release 2	AMPR206 Vacuum pack products in a retail operation Release 1	Minor typographical errors corrected	Equivalent unit

## Links

Companion Volume implementation guides are found in VETNet -

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