

# **AMPX213 Despatch meat product**

Release: 1

## AMPX213 Despatch meat product

# **Modification History**

Release	TP Version	Comment
1	AMPv1.0	Initial release

# **Application**

This unit describes the skills and knowledge required to place orders at a despatch point and loading products into transportation.

This unit is applicable to workers in smallgoods manufacturers and meat establishments, which deliver meat and meat products to customers, including restaurants.

This unit must be delivered using Australian meat industry standards and regulations.

All work should be carried out to comply with workplace procedures, regulatory requirements and hygiene standards.

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

# 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. Arrange and	1.1 Consolidate orders picked from separate areas
consolidate orders	1.2 Place products and/or batches in correct despatch area
	1.3 Acquire information about despatch scheduling requirements
	1.4 Arrange and secure products
	1.5 Store product in despatch area according to schedule
	1.6 Use correct methods for efficient and safe loading
2. Loadout product	2.1 Transport product to loadout according to workplace health and

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Element	Performance criteria
	safety, hygiene and sanitation, Quality Assurance (QA) and workplace requirements
	2.2 Load product is loaded according to workplace health and safety, hygiene, QA and workplace production requirements
	2.3 Document and record products according to workplace and production requirements
	2.4 Complete product loadout is completed according to workplace health and safety S, QA, and workplace requirements
3. Maintain clean holding rooms	3.1 Maintain holding rooms to workplace, regulatory, and hygiene and sanitation requirements

## **Foundation Skills**

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

## **Range of Conditions**

# **Unit Mapping Information**

MTMSR204C Despatch meat product	Е
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### Links

Companion Volume implementation guides are found in VETNet https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7

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