



Australian Government

Assessment Requirements for AMPA2110 Store carton product

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must safely and hygienically store and refrigerate carton meat in chillers and freezers.

The candidate must:

- identify types of product stored
- use correct handling techniques for storing carton product
- demonstrate methods of racking, palletising and transferring product in accordance with workplace, health and safety, hygiene and sanitation, and Quality Assurance (QA) requirements
- store carton product in accordance with workplace, health and safety, hygiene and sanitation, and QA requirements
- identify and apply relevant regulatory requirements
- use communication skills relevant to work instructions

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- workplace health and safety requirements related to manual handling of carton meat products
- workplace health and safety requirements related to working in refrigerated areas
- importance of storing meat at required temperature
- meat storage requirements
- possible causes of contamination of carton meat
- specific workplace health and safety risks related to storage of carton product and working in a cold environment

Assessment Conditions

Assessment must be conducted in a registered operating meat processing plant.

Competency must be demonstrated at the normal rate of production.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

Links

Companion Volume implementation guides are found in VETNet -

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