



Australian Government

AMPMGT609 Manage effective operation of meat workplace cold chain and refrigeration systems

Release: 1

AMP MGT609 Manage effective operation of meat workplace cold chain and refrigeration systems

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Application

This unit describes the skills and knowledge required to plan and oversee the effective operation of workplace cold chain and refrigeration systems, ensuring product quality and food safety. It also describes ways to manage and reduce the costs of cold chain operations. Cold chain systems and operations are critical to the quality and food safety of workplace products. Managing them efficiently minimises production costs and facilitates regulatory compliance.

This unit is applicable to production managers, plant engineers, and quality assurance (QA), maintenance and chiller managers or coordinators.

At this level, individuals exercise considerable responsibility and accountability within workplace structures and are required to make primary contributions to the values, goals and operations of the workplace. They typically have responsibility for establishing and reviewing systems for their site or department. They may work with the assistance of external experts to develop plans and strategies.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Management (MGT)

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. Assess workplace cold chain system requirements	1.1 Analyse workplace goals, directions and forecasts, and determine the implications for cold chain requirements 1.2 Document workplace refrigeration systems, cold chain, operations and technical support team activities 1.3 Identify regulatory and customer requirements regarding operating and maintaining refrigeration systems 1.4 Determine workplace requirements for accessing specialised refrigeration advice and expertise 1.5 Determine optimum refrigeration requirements to maintain quality and safety of products 1.6 Establish performance standards and targets, including those relating to food safety, cost, quality and waste
2. Manage and control cold chain systems	2.1 Develop procedures for safely and hygienically operating and maintaining refrigeration or cold chain systems according to quality, food safety and manufacturer specifications, and customer and workplace requirements 2.2 Prepare contingency plans and procedures for systems failure or overload, and convey to relevant personnel 2.3 Prepare emergency procedures and plans, and incorporate into health and safety systems, procedures, training and work instructions 2.4 Prepare strategies for communicating and resolving system problems and failures with stakeholders
3. Monitor refrigeration and cold chain system performance	3.1 Determine and develop performance information requirements and data collection strategies 3.2 Establish and maintain monitoring procedures for operating refrigeration or cold chain systems 3.3 Investigate and report non-conformances, and implement corrective action 3.4 Develop and implement preventative and control procedures to prevent future non-conformance
4. Improve refrigeration system performance	4.1 Analyse and measure performance data against relevant performance standards, including product quality and cost requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	4.2 Calculate and monitor energy costs of refrigeration systems 4.3 Develop and implement strategies to improve performance and minimise costs 4.4 Include refrigeration system requirements in budgets and plans

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Writing	- Plan, draft, review and proofread documents - Use Plain English and industry specific terminology - Use workplace software programs and systems to generate documents
Numeracy	- Use software programs to model outcomes - Recognise trends in graphs

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPMGT609 Manage effective operation of meat workplace cold chain and refrigeration systems	AMPMGT604 Manage effective operation of meat enterprise cold chain and refrigeration systems	Title updated Foundation Skills added Minor changes to unit Application, Performance Evidence and Assessment Conditions for clarity	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>