



Australian Government

AMPOPR302 Handle meat product in cold stores

Release: 1

AMPOPR302 Handle meat product in cold stores

Modification History

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

Application

This unit of competency describes the skills and knowledge required to handle chilled and/or frozen meat products while in storage after receipt, and before dispatch.

The unit applies to operators working in cold stores who handle chilled and/or frozen meat products.

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

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

Pre-requisite Unit

Nil

Unit Sector

Operational (OPR)

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 for work	1.1 Identify requirements for storage of chilled and frozen meat products 1.2 Identify health, safety and food safety hazards for working in cold stores 1.3 Implement control measures for health, safety and food safety

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	risks 1.4 Wear personal protective equipment (PPE) appropriate for handling chilled and frozen meat product
2. Maintain cold store temperature	2.1 Check temperature of cold store area using workplace instruments to ensure compliance with specified temperature for meat storage 2.2 Identify temperature nonconformances and take corrective action according to workplace requirements 2.3 Document temperature checks according to workplace policies and procedures and customer specifications
3. Store meat product	3.1 Locate and prepare area where product is to be stored 3.2 Ensure product is stored with sufficient space to allow airflow and access by appropriate personnel 3.3 Ensure products with different temperature requirements are stored appropriately
4. Move meat product safely	4.1 Check walkways and spaces are clear before moving product 4.2 Move product safely as specified in workplace safety policies and procedures
5. Report issues with product storage	5.1 Identify and report any carton, container or label damage to supervisor 5.2 Identify and report any missing labels or shipping marks to supervisor 5.3 Document corrective action according to workplace procedures
6. Perform carton repack	6.1 Remove damaged carton or container, and store according to workplace policies and procedures 6.2 Repack meat product following hygiene and sanitation policies and procedures, ensuring any exposed meat product is handled appropriately 6.3 Relabel meat product according to workplace policies and procedures

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
Reading	- Interpret receipt documentation and check against product - Check accuracy of documentation such as labels and inventory schedules
Writing	Complete workplace records using paper-based and/or digital formats
Numeracy	Check product to ensure it matches receipt and dispatch documentation

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPOPR302 Handle meat product in cold stores	AMPX314 Handle meat product in cold stores	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

Links

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