



Australian Government

AMPPKG302 Supervise meat packing operation

Release: 1

AMPPKG302 Supervise meat packing operation

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 oversee and supervise the packing of meat products according to regulatory, workplace and customer requirements.

This unit applies to supervisors and team leaders on slaughter floors (where meat is packed), boning rooms, offal rooms, tripe rooms, pet food premises and food service operations.

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 are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Packaging (PKG)

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. Check and prepare packing area	1.1 Identify health, safety and food safety hazards in packing area, and control associated risks 1.2 Wear appropriate personal protective equipment (PPE) and clothing, and ensure correct fit 1.3 Ensure required packaging materials are correctly selected and in

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	place 1.4 Ensure team members are in allocated positions and prepared 1.5 Ensure team members have access to work instructions and standard operating procedures (SOPs)
2. Check product instructions and specifications prior to operation	2.1 Check product instructions and specifications are correct for customer 2.2 Ensure product specifications are clearly identified 2.3 Ensure packers are aware of packing specifications
3. Oversee packing process	3.1 Check packaging for defects and take corrective action where necessary 3.2 Monitor production speed and adjust where required 3.3 Monitor workplace health and safety requirements and adjust where required 3.4 Regularly check packaged product against customer and workplace specifications, and take corrective action where necessary 3.5 Regularly check labelling for accuracy and positioning, and adjust where required 3.6 Ensure out-of-specification products are handled according to workplace requirements
4. Provide support to team members	4.1 Provide guidance and support to individual team members where necessary 4.2 Monitor speed, quality and accuracy of team members' work, and provide additional guidance and support where required 4.3 Ensure new staff receive additional support where required 4.4 Provide clear instructions, advice and feedback

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
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Skill	Description
Reading	- Interpret work instructions and safe work procedures - Check details of product labels
Oral communication	Interact effectively with team members
Numeracy	Check numeric details of product labels

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPPKG302 Supervise meat packing operation	AMPA3116 Supervise meat packing operation	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded 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>