



Australian Government

AMPQUA312 Assess meat product in chillers

Release: 1

AMPQUA312 Assess meat product in chillers

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 manage carcasses and/or meat products in chillers, to ensure meat quality is maintained.

This unit applies to individuals who work in quality assurance roles and who take responsibility for managing, assessing and monitoring product in chillers.

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

Quality Assurance (QUA)

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 health, safety and food safety hazards for working in chillers 1.2 Implement control measures for health, safety and food safety risks, including accessing and fitting personal protective equipment (PPE) correctly 1.3 Assess product sample to determine meat and fat colour scores and

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	marbling scores within the workplace-specified range
2. Ensure cleaning program is followed	<p>2.1 Establish and maintain cleaning program to ensure product safety, and health and hygiene requirements are met</p> <p>2.2 Set up and follow schedule for daily and weekly cleaning and, where applicable, fumigation</p> <p>2.3 Ensure cleaning records are completed according to workplace procedures</p>
3. Monitor chiller temperature	<p>3.1 Monitor temperature of product daily to meet product specifications, workplace procedures and regulatory requirements</p> <p>3.2 Maintain chiller temperature to ensure product safety and meet product specifications</p> <p>3.3 Correct changes to temperature to maintain product specifications</p> <p>3.4 Maintain workplace records according to workplace procedures</p>
4. Monitor product handling and identification	<p>4.1 Identify and label products according to product specification, customer and workplace requirements</p> <p>4.2 Confirm customer requirements to determine delivery arrangements</p> <p>4.3 Confirm and arrange temperature and storage requirements for product order according to workplace requirements</p> <p>4.4 Complete product order documentation</p>

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	<ul style="list-style-type: none"> • Read and interpret meat safety requirements • Interpret workplace food safety practices, procedures and control measures
Writing	<ul style="list-style-type: none"> • Record cleaning schedules • Maintain workplace records using digital and/or paper-based

Skill	Description
	formats
Numeracy	<ul style="list-style-type: none"> Monitor and interpret process control indicators and data, including temperature (°C)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA312 Assess meat product in chillers	AMPX301 Assess product in chillers	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>