



Australian Government

AMPQUA314 Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat

Release: 1

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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 meat product in cold stores according to any hygiene, sanitation and quality assurance requirements.

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

All work must be carried out to comply with workplace procedures according to state/territory health and safety and food 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.

Mandatory workplace requirements apply to the assessment of this unit.

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. Follow workplace procedures for hygiene and sanitation	1.1 Follow workplace procedures for preparing and cleaning personal protective equipment (PPE) 1.2 Maintain personal hygiene according to workplace policies and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	procedures 1.3 Undertake workplace-specific housekeeping to ensure work area is hygienic and sanitary
2. Receive and store product	2.1 Confirm received products are fit for purpose and not damaged or tampered with 2.2 Handle product hygienically 2.3 Store product at appropriate temperature to maintain shelf life and product integrity 2.4 Ensure product is kept in an appropriate location in relation to other products 2.5 Check temperature at regular intervals using hygienic procedures and calibrated instruments 2.6 Repack any damaged cartons or containers according to workplace and customer requirements, ensuring traceability is maintained
3. Dispatch product	3.1 Check transport vehicle according to workplace requirements 3.2 Move product to transport vehicles hygienically 3.3 Move products safely
4. Maintain accurate records	4.1 Complete workplace inventory documentation accurately 4.2 Complete temperature check records accurately 4.3 Check recorded information for accuracy, and report any errors to appropriate person in the workplace

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	- Read receipt documentation and checks against product - Check accuracy of documentation, such as labels and inventory schedules

Skill	Description
Writing	Complete workplace forms
Oral communication	Report issues to appropriate person
Numeracy	Count 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
AMPQUA314 Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat	AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores	Unit sector code and title updated to reflect content Mandatory workplace requirements clarified WHS focus moved from Assessment Requirements to Performance Criteria 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>