



Australian Government

AMPR108 Monitor meat temperature from receival to sale

Release: 1

AMPR108 Monitor meat temperature from receipt to sale

Modification History

| Release | TP Version | Comment |
|---------|------------|-----------------|
| 1 | AMPv1.0 | Initial release |

Application

This unit describes the skills and knowledge required to monitor temperatures of meat products from the receipt area to the display cabinet in a meat retail outlet.

The unit is applicable to workers in meat retail operations.

All training must be conducted according to Australian meat industry standards and regulations.

All work must be carried out to comply with workplace and hygiene requirements.

This unit applies to individuals who work alongside a supervisor in most situations and exercise limited autonomy.

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

Pre-requisite Unit

Nil.

Unit Sector

Elements and Performance Criteria

| Element | Performance criteria |
|---|--|
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Monitor temperature of meat products in receipt area | 1.1 Check and record temperature of received meat products in line with workplace requirements 1.2 Notify supervisor when meat products are delivered at a temperature that does not meet workplace, hygiene and sanitation and regulatory requirements |
| 2. Monitor temperature of | 2.1 Check and record temperature of cool room in accordance with |

| Element | Performance criteria |
|--|---|
| cool room | regulatory requirements 2.2 Notify supervisor when cool room temperature does not meet workplace, hygiene and sanitation and regulatory requirements |
| 3. Monitor display cabinet temperature | 3.1 Check and record temperature of display cabinet in accordance with regulatory requirements 3.2 Notify supervisor when display cabinet temperature does not meet workplace, hygiene and sanitation and regulatory requirements |
| 4. Monitor temperature of meat product while moving between refrigerated storage locations | 4.1 Monitor temperature of meat product while outside of refrigerated storage areas to comply with workplace, hygiene and sanitation and regulatory requirements 4.2 Return meat product to refrigerated storage quickly and efficiently according to workplace requirements |

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

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|--|---|
| MTMR109B Monitor meat temperature from receipt to sale | E |
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Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>