

AMPSS00029 Lairage Supervisor Skill Set

Release 1



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Modification History

Release Number	TP Version	Comments
1	AMPv2	Initial release

Description

This Skill Set describes the skills and knowledge to supervise and manage the lairage operations in a meat processing enterprise.

Pathways Information

The units of competency comprising the Lairage Supervisor Skill Set are drawn from AQF levels II, III and IV in the qualifications, and can be counted towards other qualifications where this is in accordance with the qualification requirements.

Licensing/Regulatory Information

Not applicable.

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Skill Set Requirements

Complete 12 units of competency.

Unit Code	Unit Title	
AHCBIO302	Identify and report unusual disease or plant pest signs	
BSBITU101	Operate a personal computer	
AMPCOR205	Communicate in the workplace	
AMPCOR401	Manage own work performance	
AMPCOR403	Participate in workplace health and safety risk control process	
AMPA2006	Apply animal welfare and handling requirements	
AMPA2007	Identify animals using electronic systems	
AMPA411	Oversee humane handling of animals	
AMPX423	Supervise new recruits	
AMPA3002	Handle animals humanely while conducting ante-mortem inspection	
AMPA3069	Perform ante-mortem inspection and make disposition	
AMPX204	Maintain production records	

Target Group

Typically the lairage supervisor/manager is a company employee whose responsibilities include:

- · overall accountability for stock welfare in lairage
- interaction with auditors
- making/carrying out disposition decisions
- authority to deal with transportation/unloading issues
- supervision of other stockpersons

Suggested words for Statement of Attainment

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements for lairage supervisors/managers in processing plants.

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