



Australian Government

AMPSS00063 Meat Processing Warehouse Operator Skill Set

Release 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 4.0.

Description

This skill set covers the skills and knowledge required for the handling of frozen and/or chilled meat products in cold store facilities. It addresses the industry specific requirements for handling meat according to domestic and export customer requirements.

Pathways Information

These units of competency provide credit towards a range of qualifications from the AMP Australian Meat Processing Training Package.

Licensing/Regulatory Information

No licensing or regulatory requirements apply to this skill set at the time of publication.

Skill Set Requirements

- AMPCOR204 Follow safe work policies and procedures
- AMPX219 Follow electronic labelling and traceability systems in a food processing establishment
- AMPX314 Handle meat product in cold stores
- AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores
- TLIE0002 Process workplace documentation

Target Group

This skill set is for operators working in meat processing cold store facilities and who handle frozen and chilled meat products.

Suggested words for Statement of Attainment

These competencies from the *AMP Australian Meat Processing Training Package* meet the industry requirements for working as an operator in a meat cold store facility.

