



Australian Government

AMPSS00064 Meat Processing Warehouse Supervisor 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 supervision of handling of frozen and chilled meat products in cold store facilities. It addresses the industry specific requirements for supervising operators who are handling meat according to domestic or export regulations.

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

- AMPCOR403 Participate in workplace health and safety risk control process
- AMPX204 Maintain production records
- 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
- AMPX418 Lead communication in the workplace
- TLIA3018 Organise despatch operations

Target Group

This skill set is for staff supervising others who handle frozen or chilled meat in a cold store facility.

Suggested words for Statement of Attainment

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