



Australian Government

**Assessment Requirements for AMPX317
Monitor product flow in an automated
process**

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 5.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has monitored at least three automated food production runs or shifts, including:

- confirmed availability of products and staffing and hygiene and that safety checks have been completed prior to production
- monitored and made adjustments to machinery where necessary to meet the requirements of subsequent parts of the processing sequence
- provided guidance, advice and support to staff in training and those on the line throughout the production
- monitored product against specifications and hygiene, and taken corrective action as required.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- regulatory and customer requirements applicable to the production process
- work instructions and Standard Operating Procedures applicable to the production process
- sources of contamination that can occur in the product and preventative and corrective actions
- machinery requirements, settings and capabilities, according to manufacturer's recommendations
- warning signs of machinery malfunction according to equipment instruction manuals and reporting measures relevant to the workplace
- waste disposal requirements applicable to the workplace
- options for making adjustments to ensure consistent product flow and meeting product specifications.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in an operating food processing enterprise
- resources, equipment and materials:
 - product supplies, staff and machinery necessary to complete a full production run or shift
 - forms used in the workplace
- specifications:
 - use of specific workplace documents such as policies, procedures,
 - use of manufacturer's operating instructions for specific machinery
 - access to specific safety data sheets as appropriate
 - use of workplace instructions and job specifications
- relationships:
 - team member(s)
 - supervisors from other production areas.

A minimum of three different forms of assessment must be used.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>