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.

Application

This unit of competency describes the skills and knowledge required to ensure continuity and quality for automated food production.

The unit applies to individuals such as leading hands/supervisors who have responsibility for ensuring that food product meets company and customer specifications, and identifying potential issues so there are:

- no stoppages or back-ups
- personnel are redeployed where necessary
- the overall automated system and process are operating effectively.

It involves programming and adjusting machinery settings as necessary and having a sound holistic understanding of the process and product specifications for which they have responsibility.

This unit has been designed primarily for poultry processing but can be adapted for use in other areas of food processing.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

All meat processing sectors

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Prepare for production	1.1 Confirm staffing is adequate for production process
	1.2 Allocate staff to identified positions in accordance with production requirements and workplace procedures
	1.3 Confirm support is available for inexperienced staff or those in training
	1.4 Brief staff on the specific requirements of the production run
	1.5 Confirm availability of required products and supplies
	1.6 Check functionality of all machinery, including status of recorded maintenance requests
	1.7 Check machinery settings for the production run in accordance with workplace procedures
	1.8 Confirm pre-operational hygiene and safety checks have been completed and recorded
2. Supervise production process	2.1 Monitor consistency of product flow, and make machinery or staffing adjustments as necessary
	2.2 Monitor machinery performance to identify early warning signs of malfunction, and take appropriate action in accordance with workplace procedures
	2.3 Check product regularly against specifications, making adjustments where necessary
	2.4 Monitor product hygiene, taking immediate corrective action where necessary
	2.5 Monitor staff performance, taking corrective action where necessary
	2.6 Monitor waste disposal processes in accordance with workplace requirements
3. Complete production cycle	3.1 Assess compliance of final product against product specifications
	3.2 Carry out required shutdown or handover processes as appropriate
	3.3 Debrief staff in accordance with workplace procedures
	3.4 Record maintenance requirements as necessary
	3.5 Complete required production records in accordance with workplace requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Numeracy	• Estimate quantities, times and speed in order to maintain a consistent process

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPX317 Monitor product flow in an automated process	Not applicable	Unit has been created to address an emerging skill required by industry	Newly created

Links

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