



Australian Government

AMPLOA201 Loadout meat and meat products

AMPLOA201 Loadout meat and meat products

Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to load meat and meat products onto trucks or containers.

This unit applies to individuals who work under general supervision in a meat processing premises.

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

Mandatory workplace requirements apply to the assessment of this unit.

Licensing/Regulatory Information

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

Pre-requisite unit(s)

Nil.

Competency field(s)

N/A

Unit sector(s)

Loadout Product (LOA)

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.

1. Prepare for work	1.1 Identify work instruction for loading meat 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify hygiene and sanitation, and food safety requirements for process 1.4 Report any obvious hygiene or vehicle damage issues likely to affect product, including refrigeration, to the supervisor prior to loading 1.5 Identify meat security requirements for process
2. Identify meat or meat product	2.1 Identify product required for order following workplace requirements and customer specifications 2.2 Record temperature of product following workplace requirements 2.3 Check brands or labels against order
3. Consolidate order and load	3.1 Check product order to ensure it is complete before loading 3.2 Assemble carcasses or palletised carton meat in preloading holding area following workplace requirements 3.3 Handle meat consignments in accordance with hygiene and sanitation, and food safety requirements 3.4 Use safe manual handling techniques 3.5 Load product into transport vehicle, container or refrigerated storage 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
Reading	Interpret work instructions, customer specifications, brands and orders
Oral communication	Interact with team members and/or supervisor to maintain flow of work
Numeracy	- Read temperature scales - Record temperatures using degrees Celsius (°C) - Count product

	• Check weights (kg)
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Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPLOA201 Loadout meat and meat products	AMPA2108 Loadout meat product	Unit code and title updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPLOA201 Loadout meat and meat products

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Performance Evidence

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

The assessor must observe the individual assembling and loading out an order of meat for a minimum of 15 minutes, following workplace requirements and level of responsibility.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat processing premises.

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:

- workplace requirements for loading out meat and/or meat products
- the requirement for all points leading to the loadout area to be open, and relevant points closed, when handling carcasses on the rail
- safe manual handling techniques
- machinery and equipment used for loading and its safe use
- documentation required for loadout
- security requirements for containers and trucks, such as tamper-proof hinges, door closures
- impact of weather conditions at loadout
- causes of cross-contamination of carcasses during manual handling
- workplace health and safety, and hygiene and sanitation requirements for loadout.

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 a meat processing premises, at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - meat and/or meat products for loading
- specifications:
 - customer specifications
 - task-related documents
- personnel:
 - access to workplace supervisor or mentor.

Assessment for this unit must include at least three forms of evidence.

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

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.