



Australian Government

AMPLOA203 Store carton product

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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 safely and hygienically store and refrigerate carton products, kept in cartons, crates or bulk-bins, in chillers and/or freezers.

This unit applies to individuals who work under general supervision in chiller and/or freezer meat storage facilities in meat processing, retailing or wholesaling 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 storing carton product 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 Identify safe manual handling techniques
2. Store carton product	2.1 Identify carton product according to labelling 2.2 Transport, rack or palletise carton product following workplace requirements 2.3 Store carton product in appropriate area following workplace requirements 2.4 Store carton product at required temperature 2.5 Check and record temperature of storage area, where required 2.6 Report any damaged cartons to supervisor 2.7 Meet workplace health and safety requirements related to working in refrigerated areas

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 workplace requirements and product labels
Numeracy	- Interpret storeroom temperature gauges (°C) - Record storeroom temperatures (°C)

Range of conditions

This section specifies different work environments and conditions in which the task may be performed.

This unit must be delivered in one of the following registered meat processing work environments.

Micro meat processing premises	operating fewer than four days a week with a small throughput for one or more, small or large, species, or
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	employing fewer than four workers on the processing floor
Larger meat processing premises	- operating more than four days a week with a throughput for one or more, small or large, species, or - employing more than four workers on the processing floor

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPLOA203 Store carton product	AMPA2110 Store carton product	Unit code updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Range of Conditions added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPLOA203 Store carton product

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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 safely and hygienically stored and refrigerated carton products, following workplace requirements, in a micro or larger meat processing premises.

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 storing carton products
- importance of storing product at the required temperature
- possible causes of contamination of carton product
- methods used for product transfer
- safe manual handling techniques and equipment for moving cartons
- hygiene and sanitation requirements related to handling and storing carton products
- safety requirements and hazards associated with entering and working in chillers and/or freezers, including required personal protective equipment (and its limitations), and maximum work duration
- how to get out of the chiller and/or freezer area if the door closes.

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 with a chilling and/or freezing facility, at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - carton product for storing
- 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>.