



Australian Government

AMPOPR205 Complete orientation to meat processing

AMPOPR205 Complete orientation to meat processing

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 provide employees with an understanding of the structure of the meat industry, their own workplace, and the policies, procedures and conditions relevant to their employment.

This unit applies to those starting work at entry level in a meat processing premises.

This unit can be used in conjunction with an employee's induction or pre-employment training program, but not to replace an employer's workplace induction.

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.

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)

Operational (OPR)

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. Identify key features of the meat processing industry	1.1 Identify the overall structure and sectors included in the meat industry 1.2 Identify how own work contributes to the meat industry 1.3 Identify major species and major markets 1.4 Recognise a range of products produced in the workplace 1.5 Trace flow of a product from paddock to plate
2. Identify employment agreement provisions	2.1 Access information about relevant employment provisions and employment conditions 2.2 Identify information on employee rights and responsibilities 2.3 Identify work roles and lines of reporting in the workplace
3. Carry out responsibilities according to policies and procedures	3.1 Identify the function of workplace instructions and safe work procedures 3.2 Identify key workplace health and safety requirements 3.3 Identify community expectations for animal welfare 3.4 Recognise the impact of not following workplace requirements
4. Participate in own skills development	4.1 Identify the skills required for work role, and consider own learning needs 4.2 Participate in opportunities for skill development 4.3 Use basic problem-solving skills for work 4.4 Identify support person in workplace to assist

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 key requirements of workplace documents

Oral communication	• Interact effectively with team members and supervisor • Ask questions to clarify information
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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
AMPOPR205 Complete orientation to meat processing	AMPCOR206 Overview the meat industry	Unit code and title updated Unit sector code updated Unit application updated Elements and Performance Criteria revised Foundation Skills added Assessment Requirements re-worded for clarity	Not-Equivalent

Assessment Requirements for AMPOPR205 Complete orientation to meat processing

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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 actively participated in one orientation to the meat processing industry.

The assessor must observe the student following workplace policies and procedures for a minimum of 15 minutes. The assessment may be undertaken while the individual is being assessed for another unit of competency.

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:

- the physical environment that meat processing usually occurs within – often cold and electronically monitored
- major species being processed and major markets that the company supplies
- nature and role of work instructions and safe work procedures
- how meat workers contribute to regulatory compliance
- the work environment range of workplace policies and procedures
- support available in the workplace to assist with worker needs and queries, such as buddy system.

Assessment Conditions

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

- physical conditions:
 - skills must be demonstrated a meat processing premises or an environment that accurately represents workplace conditions
- specifications:

- workplace requirements and guidelines
- work roles and responsibilities
- conditions of employment and entitlements
- personnel:
 - access to team members and 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.

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>.