



Australian Government

AMPOPR218 Transport meat and/or meat products

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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 transport meat and/or meat products. It relates to the transportation of meat where the transport operator has physical contact with meat.

This unit applies to individuals who work under general supervision to transport meat products by vehicle or container.

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

Individuals undertaking this unit must have a driver's licence appropriate for the vehicle being used. The vehicle must also be registered as a meat delivery vehicle following state/territory requirements.

Pre-requisite unit(s)

Nil.

Competency field(s)

N/A

Unit sector(s)

Operational (OPR)

Elements and Performance Criteria

Element	Performance criteria
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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 instructions for transporting meat and/or meat products 1.2 Identify workplace health and safety requirements for handling meat products, including personal protective equipment 1.3 Identify hygiene and sanitation requirements for handling meat and/or meat products 1.4 Identify safe manual handling equipment
2. Prepare to transport meat and/or meat products	2.1 Inspect vehicles and containers used to transport meat and/or meat products, to check they are appropriate for use and meet food safety requirements 2.2 Prepare vehicles and containers used to transport meat and/or meat products for use 2.3 Load and secure meat and/or meat products as required, following product requirements and to ensure there is no contamination or cross-contamination 2.4 Follow workplace security arrangements, as required
3. Move meat and/or meat products	3.1 Monitor and control food safety hazards as required by the food safety program to ensure that food safety is maintained during transport 3.2 Where food safety control requirements are not met, promptly report non-conformance and take corrective action 3.3 Unload meat and/or meat products as required following product requirements and workplace procedures 3.4 Record food safety information to meet the requirements of the food safety program

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 elements of workplace requirements for transporting meat, including food safety information

Oral communication	Interact with dispatch and receival personnel around pickup and delivery
Numeracy	- Monitor temperature of transport vehicle to ensure it meets regulatory requirements (°C) - Record results of monitoring and maintain records, as required by the food safety program

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
AMPOPR218 Transport meat and/or meat products	AMPA2176 Transport meat and meat products	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 AMPOPR218 Transport meat and/or meat products

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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 transported meat and/or meat products to meet workplace and food safety requirements, on at least two separate occasions.

The assessor must observe the individual checking a vehicle, then loading and securing a minimum of one meat order at loadout.

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 and regulatory requirements for transporting meat and/or meat products
- characteristics of meat and/or meat products transported as they affect loading and handling of meat and/or meat products, and the potential for cross-contamination resulting from location in proximity to other food or non-food items that are transported
- procedures and responsibilities for food safety relating to own work
- non-conformance and/or unusual circumstances that could affect food safety
- microbiological, physical and chemical hazards that can occur when loading, transporting and unloading meat and/or meat products, including the types of hazards likely to occur, the conditions under which they occur and possible consequences
- corrective actions to take in response to failure to meet food safety requirements
- security arrangements such as seals

- workplace health and safety requirements
- safe manual handling techniques
- environmental conditions necessary to maintain food safety
- methods and procedures used to control food safety hazards
- record-keeping requirements for traceability.

Assessment Conditions

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

- physical conditions:
 - skills must be demonstrated utilising vehicle, container or receptacle used for delivery from a meat processing premises, under normal dispatch and delivery conditions
- resources, equipment and materials:
 - personal protective equipment
 - carcase or packed meat for transporting
 - meat products for transporting if produced
 - vehicle and container/s
- specifications:
 - food safety requirements
 - task-related documents
- personnel:
 - access to dispatch and receival personnel and 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>.