



Australian Government

AMPOPR221 Operate new technology or process

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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 operate a new technology or process in a meat processing operation.

This unit will be utilised when new technology (not covered by other units) is introduced and structured training is delivered.

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

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)

Operational (OPR)

Elements and Performance Criteria

Elements	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 to use new equipment or process	1.1 Prepare new equipment or process for operation in accordance with workplace requirements 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify safety hazards associated with new equipment or process, and control associated risks 1.4 Identify hygiene and sanitation requirements for using new equipment or process to avoid contamination
2. Operate new equipment or process	2.1 Operate equipment or undertake new process following work instructions 2.2 Control potential sources of contamination and cross-contamination
3. Clean and maintain equipment and/or work area	3.1 Monitor performance of equipment or new process, and report faults to supervisor 3.2 Clean and maintain equipment and/or work area to workplace standards

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 instructions
Oral communication	Report issues or faults with new equipment or process to supervisor, clearly and promptly

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

AMPOPR221 Operate new technology or process	AMPA2035 Operate new technology or process	Unit code 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
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Assessment Requirements for AMPOPR221 Operate new technology or process

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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 operated a new technology or process in a meat processing operation, following workplace requirements.

The assessor must observe the individual performing or operating new technology on 10 meat products or for 15 minutes, whichever comes first.

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:

- basic operating principles of equipment and/or purpose of the process
- workplace requirements for cleaning and maintenance
- workplace health and safety requirements associated with the process and/or use of equipment
- potential sources of contamination and cross-contamination that may occur while using the new technology or process, and how the associated risks are controlled
- workplace requirements for the new equipment or process.

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
 - new technology or process
- 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>.