



Australian Government

AMPOPR224 Use numeracy skills in meat processing

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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 carry out various numeracy tasks carried out in a meat processing workplace.

This unit applies to individuals who work under general supervision in meat retail and/or 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.

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. Use familiar basic metric measurements	1.1 Operate meat scales

	1.2 Tare scales 1.3 Weigh meat and/or ingredients using grams and kilograms, to two decimal places 1.4 Read temperature scales and/or gauges, to one decimal place
2. Estimate weights and measures	2.1 Estimate weights of meat products 2.2 Check estimations are roughly correct
3. Use basic calculations	3.1 Add weights and measures 3.2 Subtract weights and measures 3.3 Divide weights and measures 3.4 Multiply weights and measures 3.5 Carry out basic calculations in the head
4. Use simple everyday fractions and decimals	4.1 Use simple fractions when dividing meat and/or ingredient quantities 4.2 Use everyday decimals when dividing or multiplying meat and/or ingredients

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

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
AMPOPR224 Use numeracy skills in meat processing	AMPS212 Measure and calculate routine workplace data	Unit code and title updated Unit sector code added Unit application updated	Not-Equivalent

		Performance Criteria revised	
		Assessment Requirements updated	

Assessment Requirements for AMPOPR224 Use numeracy skills in 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 used numeracy skills in a meat processing environment, including:

- read basic measurements from at least two measuring devices, to two decimal places
- measured the temperature of two different locations
- estimated and weighed at least three meat products
- estimated and measured the volume of at least two ingredients.

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:

- simple numerical symbols, including +, -, ÷, x, =
- simple in-the-head calculations such as doubling, dividing by 2 or 3, multiplying by 3 and 4, adding 2 or 3 numbers, subtracting one number from another
- basic metric units for weight, including grams (g), kilograms (kg)
- basic metric units for temperature, including Celsius (°C)
- basic metric units for volume, including millilitres (ml), litres (L)
- basic metric measurements used for length, including millimetres (mm), centimetres (cm)
- place value for ones, tens, hundreds, tenths and hundredths (for example 210.25)
- place value for measures 0.2, 0.25, 0.5 and equivalence in weights (for example 0.2kg = 200g), volume (for example 0.5L = 500ml), length (for example 25cm = 250mm)
- simple fractions, including 1/2, 1/4 and how they are used to describe weight (for example 1/2 = 500g)
- volume and length

- operation of scales used at worksite.

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 or retailing premises or an environment that accurately reflects workplace conditions
- resources, equipment and materials:
 - measuring equipment
 - meat and ingredients
- specifications:
 - workplace standard operating procedures, work instructions and task-related documents.

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>.