



Australian Government

AMPPKG201 Package product using gas flushing 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 packaging processes that incorporate gas flushing, a process to extend the shelf life of product.

This unit applies to individuals who work under general supervision to operate packaging equipment in food or meat processing premises.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat 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)

Packaging (PKG)

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 using gas flushing process	1.1 Receive work instructions and clarify where required 1.2 Identify health, safety and food safety hazards for the gas flushing process, and inform supervisor 1.3 Set up machinery for packaging process according to workplace requirements 1.4 Set up and check gas cylinders according to workplace requirements and supplier's specifications 1.5 Set up supply of packaging consumables in appropriate positions on packaging line
2. Operate gas flushing process to throughput requirements	2.1 Operate packaging machinery, maintaining throughput requirements according to manufacturer's specifications and workplace, health and safety, quality assurance and hygiene and sanitation requirements 2.2 Monitor equipment operations to ensure specifications are met 2.3 Report and/or rectify equipment and auxiliaries operating issues according to workplace requirements
3. Check package and perform gas flushing	3.1 Assess packaged product according to workplace and hygiene and sanitation requirements 3.2 Take appropriate action if product is out-of-specification 3.3 Label packaged product according to workplace requirements 3.4 Perform gas flushing according to workplace requirements
4. Replace gas cylinders	4.1 Remove empty gas cylinders according to workplace procedures 4.2 Replace empty cylinders with full cylinders according to workplace procedures
5. Clean machinery and accessories	5.1 Clean machinery and accessories according to manufacturer's specifications and workplace, health and safety, and hygiene and sanitation requirements 5.2 Report routine maintenance requirements 5.3 Maintain workplace records according to workplace procedures

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	Read and interpret safe operating procedures and work instructions
Writing	Record work tasks using digital and/or paper-based formats

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
AMPPKG201 Package product using gas flushing process	AMPX217 Package product using gas flushing process	Unit code updated Unit sector code added Elements combined Performance Criteria clarified Assessment Requirements revised Mandatory workplace requirements clarified	Not-Equivalent

Assessment Requirements for AMPPKG201 Package product using gas flushing 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 effectively packaged at least three products using a gas flushing process, including:

- followed safe work procedures
- maintained workplace hygiene and sanitation requirements
- labelled product accurately
- addressed routine gas flushing issues.

The assessor must observe the individual packaging products using gas flushing process for a minimum of 15 minutes.

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat or food 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:

- types of packaging where gas flushing is included
- workplace health and safety hazards associated with packaging equipment and gas flushing equipment, and methods to control associated risks
- basic operating principles, and purpose of, packaging and gas flushing equipment
- the purpose and intent of food and meat safety legislation and control measures for physical, chemical, microbiological and allergenic risks to meat and/or meat products processed at work site
- hygiene and sanitation requirements of the work site and work process
- labelling requirements for product

- quality standards for packaged product
- recording requirements for product 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 in a meat or food processing premises, at workplace production speed
- resources, equipment and materials:
 - packaging equipment and consumables
 - product labels
 - gas flushing equipment
 - gas cylinders
 - personal protective equipment
- 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>.