



Australian Government

AMPPKG204 Pack meat and 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 pack meat and meat products, in accordance with regulatory, workplace and customer requirements.

This unit applies to individuals who work under general supervision in 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.

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 packing	1.1 Identify work instruction and customer requirements for packing meat products 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify food safety hazards associated with packing meat and meat products, and control the associated risks using preventative measures 1.4 Prepare equipment, cartons and consumables for packing
2. Pack products	2.1 Pack meat products following workplace requirements, workplace health and safety requirements and food safety requirements 2.2 Select product to be packed and check for defects following customer and workplace requirements 2.3 Maintain stocks of cartons and consumables 2.4 Monitor packing process and take corrective action if product or packaging is out-of-specification 2.5 Weigh product according to workplace requirements, where required 2.6 Identify packed product following workplace requirements 2.7 Use safe manual handling techniques when moving heavy weights

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 and packaging requirements
Numeracy	Weigh products using kilograms (kg), to at least one decimal place

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
AMPPKG204 Pack meat and meat products	AMPA2071 Pack 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 AMPPKG204 Pack meat and 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 packed meat and/or meat products, following workplace requirements.

The assessor must observe the individual packing a minimum of four cartons, 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:

- workplace requirements for the range of meat and meat products to be packed at work site
- how different products may need to be arranged for packing
- essential labelling requirements for meat and meat products processed at work site
- requirements for inspection and grading of meat prior to packaging, and the action to be taken if meat is outside specifications
- hazards associated with packing meat and meat products, and how the associated risks are controlled.

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
 - meat and meat products for packing
 - packing consumables, including cartons
- 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>.