



Australian Government

AMPPKG209 Vacuum pack product

AMPPKG209 Vacuum pack product

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 products using vacuum packaging equipment.

This unit applies to individuals who work under general supervision to pack meat and meat products in boning rooms, offal rooms, smallgoods plants, wholesalers and food services operations. It is not applicable to small scale vacuum packaging in retail operations.

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 work	1.1 Identify work instruction for vacuum packaging 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify hygiene and sanitation requirements for task 1.4 Select and prepare appropriately sized bags and/or containers, where required 1.5 Arrange product in appropriate container
2. Set machine requirements	2.1 Prepare for start-up of vacuum packing machine following workplace requirements 2.2 Set machine requirements 2.3 Follow start-up procedures to workplace requirements 2.4 Attach and change packing materials to workplace requirements and product specification, where required 2.5 Place bagged meat on the vacuum packing machine or in the formed pockets 2.6 Place open ends of bags flat across the sealing bar or meat contained in pockets 2.7 Follow workplace health and safety, hygiene and sanitation requirements
3. Operate machinery	3.1 Operate vacuum packaging machine following workplace requirements 3.2 Shrink bags using hot water baths where appropriate 3.3 Drain bagged cuts 3.4 Perform shut-down procedures following workplace requirements
4. Perform routine maintenance	4.1 Change dyes according to workplace requirements 4.2 Take corrective action when leaks and defects are identified, according to workplace requirements 4.3 Change plates as required
5. Check quality of packaging and product	5.1 Inspect bagged cuts for leaks and other defects 5.2 Place bagged cuts in cartons following specifications, where required

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
Learning	Manage time and priorities
Reading	Interpret key elements of workplace instructions and packaging requirements
Oral communication	- Communicate with team members to maintain flow of production - Report or re-order consumables when stocks are down
Numeracy	Monitor levels of consumables

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
AMPPKG209 Vacuum pack product	AMPX207 Vacuum pack product	Unit code updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity Mandatory workplace	Equivalent

		requirements clarified	
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Assessment Requirements for AMPPKG209 Vacuum pack product

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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 vacuum packed meat products, following workplace requirements.

The assessor must observe the individual vacuum packing meat products for 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 vacuum packing
- workplace requirements for routine maintenance
- purpose and positive effects of vacuum packaging
- general operating principles of vacuum packing equipment, including start-up and shut-down procedures
- sub-standard or contaminated product, and workplace procedures for dealing with sub-standard or contaminated product
- hygiene and sanitation requirements for vacuum packaging
- defects that can occur during vacuum packaging
- the impact of leaks or defects on product

- workplace health and safety hazards for vacuum packing, the associated risks and how the 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 products for vacuum packing
 - vacuum packing consumables
- 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>.