



Australian Government

**AMPQUA201 Follow electronic labelling
and traceability systems in a food
processing establishment**

AMPQUA201 Follow electronic labelling and traceability systems in a food processing establishment

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 of competency describes the skills and knowledge required to be able to understand and follow electronic labelling and traceability systems in meat or food processing establishments according to domestic and export customer requirements.

The unit applies to individuals who are responsible for labelling food product, ready for dispatch.

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)

Quality Assurance (QUA)

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. Confirm traceability requirements with co-workers	1.1 Identify regulatory requirements for food product traceability 1.2 Identify customer requirements or importing country requirements for food product traceability 1.3 Identify the purpose of traceability systems for food products 1.4 Explain how traceability is maintained throughout the production and processing cycle
2. Label product	2.1 Generate product labels using workplace electronic labelling system 2.2 Apply labels to product according to customer requirements and workplace policies and procedures 2.3 Scan product and send to load-out area for dispatch
3. Record labels and product	3.1 Ensure records of all products are maintained according to workplace policies and procedures 3.2 Check records for accuracy and completeness 3.3 Report and rectify any errors or mislabelled product according to workplace procedures, regulatory requirements and customer requirements

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 and comprehend product labels
Oral communication	Interact effectively with supervisor
Numeracy	- Weigh product to generate labels - Count and check records to ensure accuracy

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
AMPQUA201 Follow electronic labelling and traceability systems in a food processing establishment	AMPX219 Follow electronic labelling and traceability systems in a food processing establishment	Unit sector code updated Minor revisions to Performance Evidence and Assessment Conditions Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPQUA201 Follow electronic labelling and traceability systems in a food processing establishment

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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 followed a workplace labelling and traceability system on at least one occasion, including:

- correctly generated product labels
- correctly applied labels to product
- checked workplace records to ensure labels are traceable and accurate
- recorded any errors according to workplace requirements.

Mandatory workplace requirements

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

- regulatory requirements for traceability of food products
- customer or importing country requirements for traceability of products
- risks of breaches in traceability systems
- implications of food fraud to the industry
- workplace policies and procedures for:
 - operating electronic labelling system
 - reporting and recording labelling errors
- traceability requirements for:
 - regulatory bodies

- customers.

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 food or meat processing premises
- resources, equipment and materials:
 - workplace electronic labelling system
- specifications:
 - workplace documents such as policies, procedures, processes and forms
 - work instructions and standard operating procedures
 - customer requirements
 - regulatory requirements
- 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>.