



Australian Government

AMPQUA202 Monitor meat temperature

AMPQUA202 Monitor meat temperature

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 monitor temperatures of meat or meat products from the receival area where meat is stored for further processing or displayed for sale.

This unit applies to individuals who work under general supervision in meat processing or meat retailing 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.

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

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 Receive work instructions and clarify where required 1.2 Identify health, safety and food safety hazards and report risks to supervisor 1.3 Identify hygiene and sanitation requirements for task 1.4 Wear appropriate personal protective equipment, and ensure correct fit 1.5 Ensure monitoring equipment is clean and ready for use
2. Monitor temperature of meat and/or meat products in receival area	2.1 Check temperature of received meat and/or meat products in line with workplace requirements 2.2 Record temperature in required format 2.3 Identify temperatures that are out-of-specification 2.4 Notify supervisor when meat and/or meat products are delivered at a temperature that does not meet workplace, hygiene and sanitation requirements
3. Monitor temperature of cool room	3.1 Check and record temperature of cool room in accordance with regulatory requirements 3.2 Notify supervisor when cool room temperature does not meet workplace, hygiene and sanitation requirements
4. Monitor display cabinet temperature where applicable	4.1 Check and record temperature of display cabinet in accordance with regulatory requirements 4.2 Notify supervisor when display cabinet temperature does not meet workplace, hygiene and sanitation requirements
5. Monitor temperature of meat while moving between refrigerated storage locations	5.1 Monitor temperature of meat and/or meat product while outside of refrigerated storage areas to comply with workplace, hygiene and sanitation requirements 5.2 Return meat to refrigerated storage quickly and efficiently according to workplace 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 work instructions
Writing	• Record temperatures and times using paper-based and/or digital format
Numeracy	• Read and interpret temperature scales and gauges (°C)

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
AMPQUA202 Monitor meat temperature	AMPR108 Monitor meat temperature from receipt to sale	Unit title and code updated Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements revised	Not-Equivalent

Assessment Requirements for AMPQUA202 Monitor meat temperature

Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

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 monitored the temperature of meat and/or meat products, on at least two separate occasions, including:

- measured temperature of meat and meat products and storage areas
- monitored refrigerated temperatures on a regular basis
- applied workplace health and safety requirements for working in refrigerated areas
- maintained hygiene and sanitation standards.

The assessor must observe the individual monitoring meat temperatures for a minimum of 15 minutes.

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:

- suitable temperature range for meat and meat products stored in warehouse chillers, transportation, cool rooms and/or display cabinets
- effects of incorrect storage temperatures on meat and meat products
- recommended refrigerated temperature for meat and meat products stored
- regulatory requirements related to storing meat and meat products
- workplace health and safety hazards and risks for working in refrigerated areas, and associated controls
- personal protective equipment (PPE) for working in refrigerated spaces
- recording requirements for traceability of product.

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 represents workplace conditions
- resources, equipment and materials:
 - cool rooms and refrigerated meat storage locations
 - meat and/or meat products
 - thermometer
 - PPE
 - system to record temperatures
- 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.

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>.